

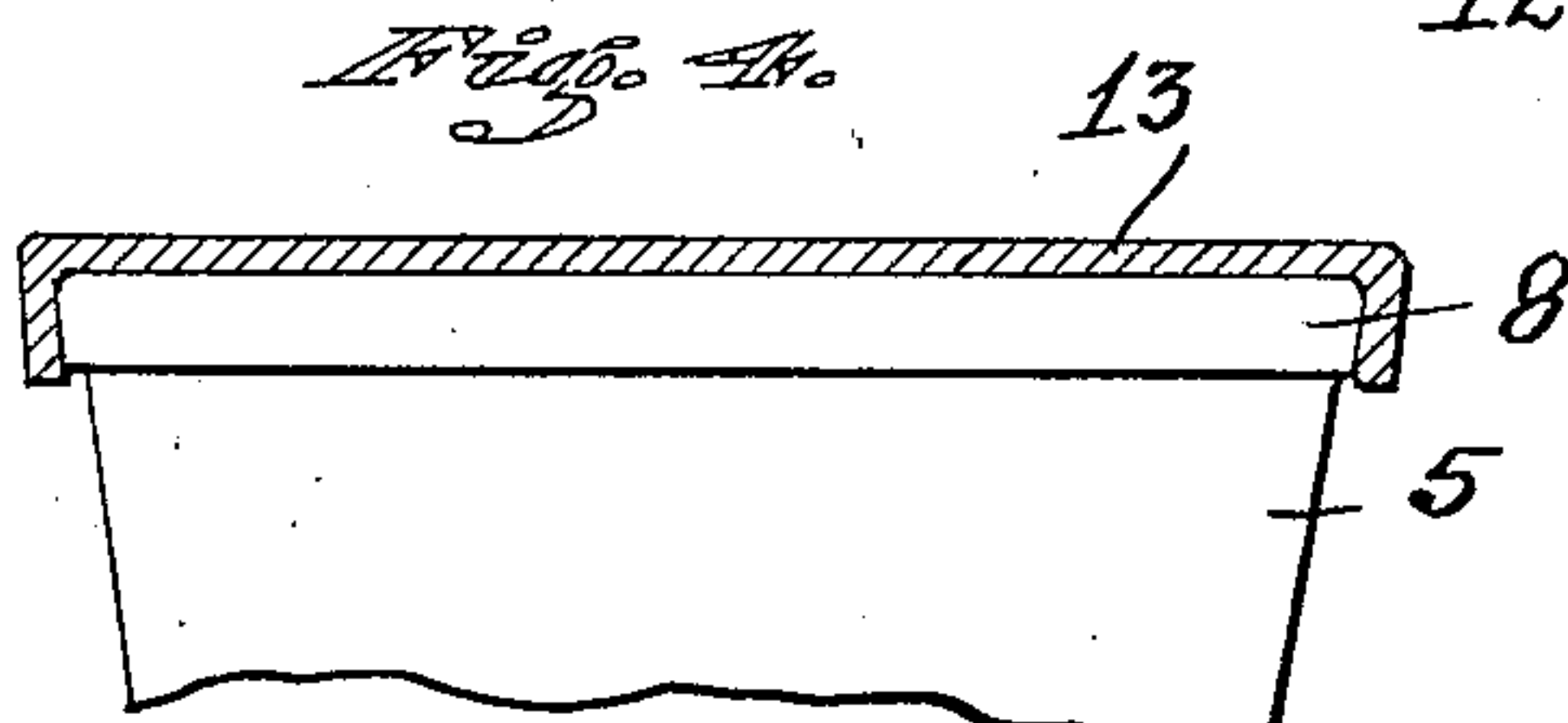
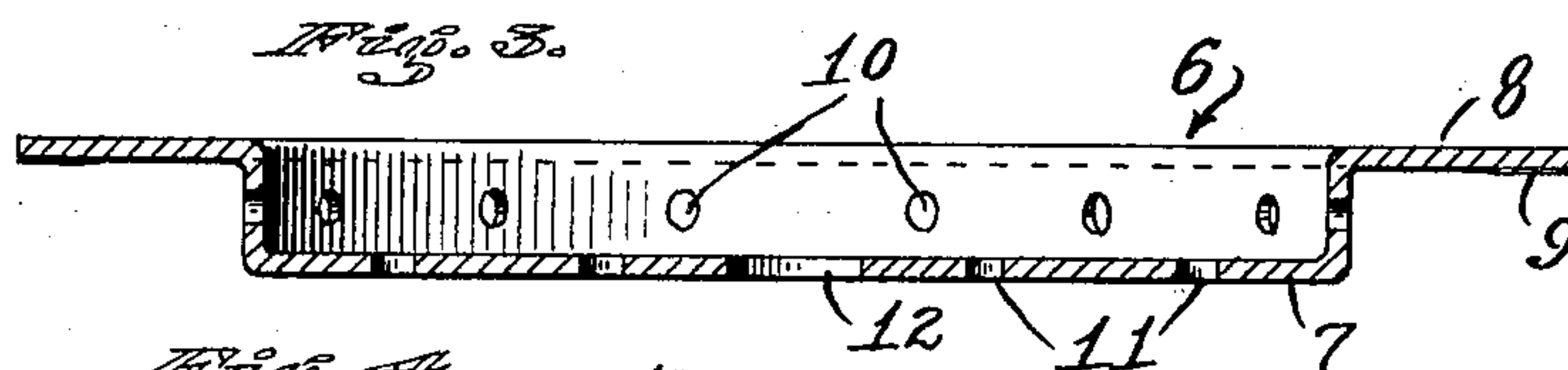
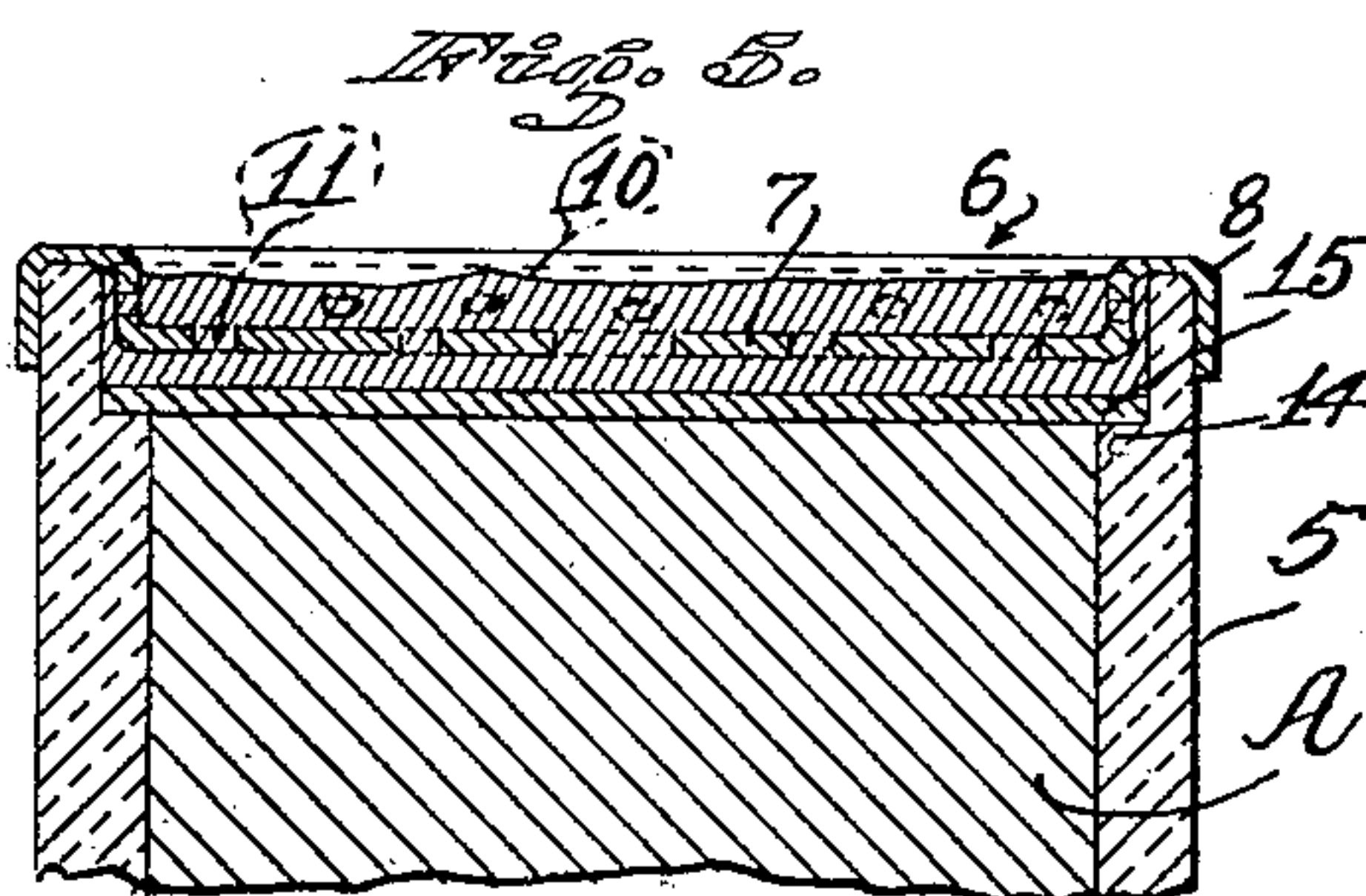
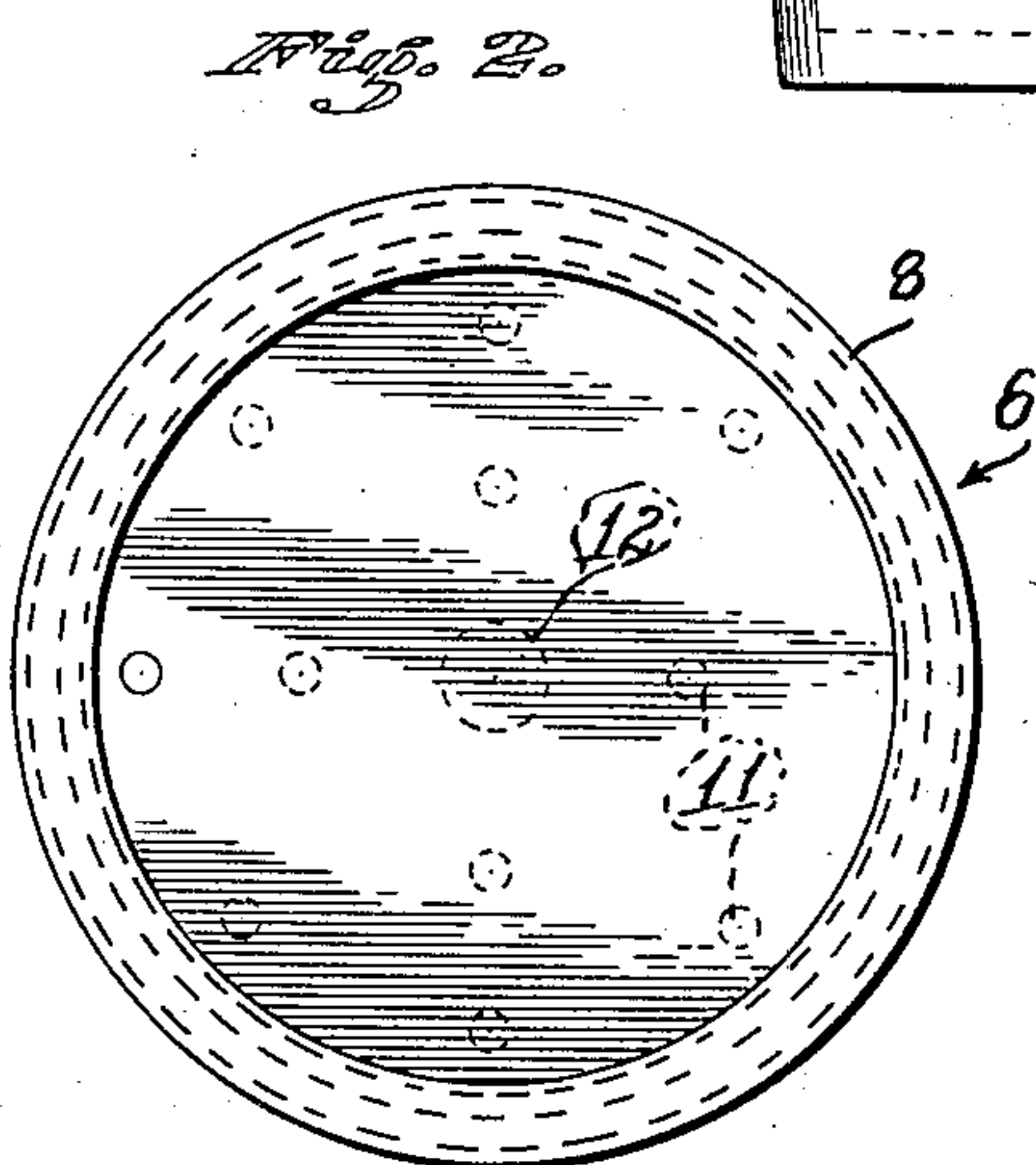
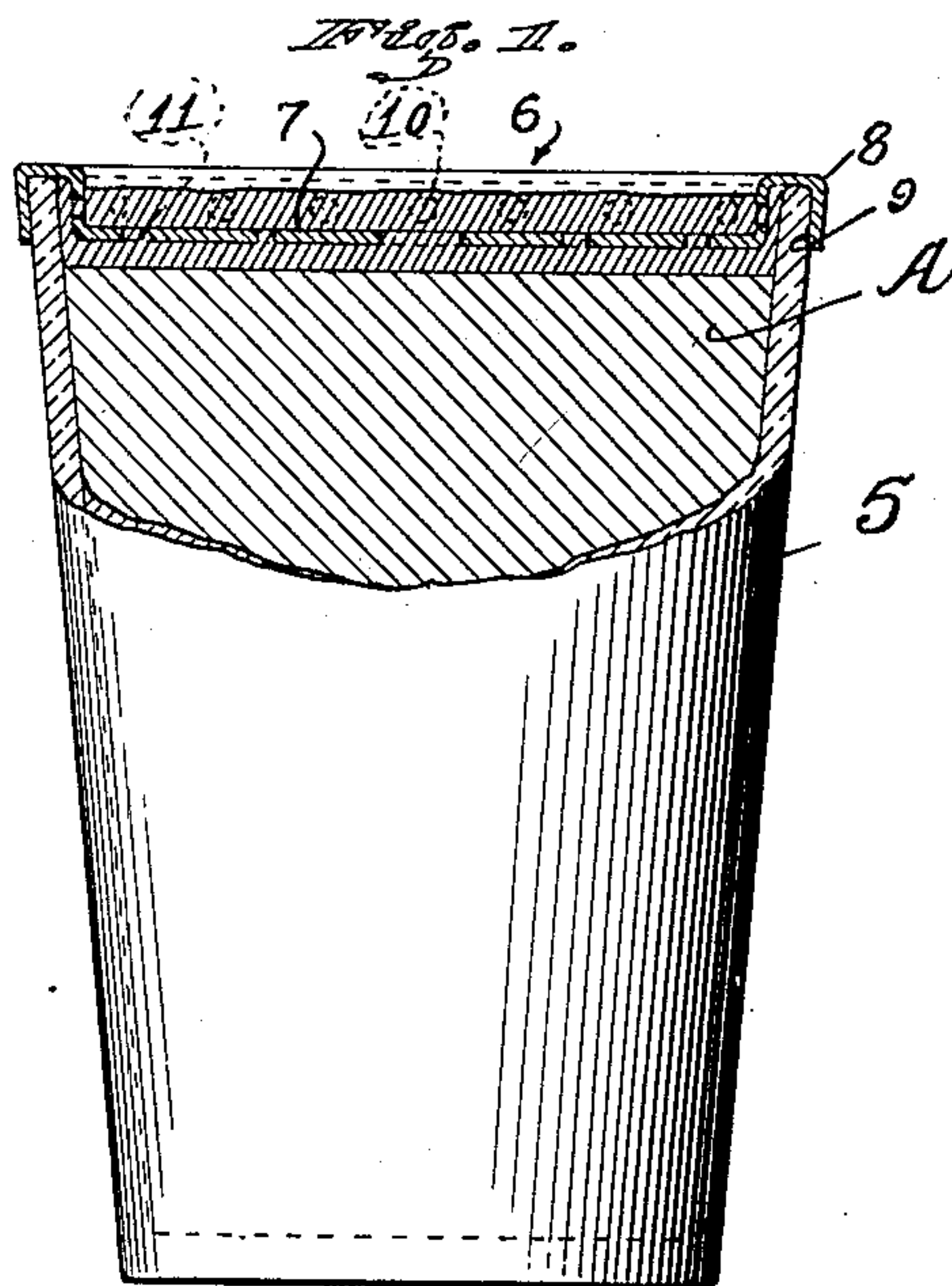
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1,459,277

D. BLOOM

CLOSURE FOR CONTAINERS

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CLOSURE FOR CONTAINERS.

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To all whom it may concern:

Be it known that I, DAVID BLOOM, a citizen of the United States, and a resident of Berkeley, county of Alameda, and State of California, have invented a new and useful Closure for Containers, of which the following is a specification.

My invention relates in general to closures for containers and has particular reference to an improved means for effecting a positive seal for food stuff containers. While the invention is applicable to an unlimited different type of containers, for the purpose of illustrating the salient features of the idea the closures will be herein described and illustrated as applied to jelly and the like tumblers or glasses.

The primary object of the invention is to provide a closure which will effect a positive seal and which may be produced in quantity lots at a modest cost so that the commercial possibilities of the invention may be realized to the fullest extent. Another feature of the invention resides in the simple manner in which it is applied, which will enable the closure to be used by housewives as well as packers operating on a large scale.

The invention possesses further features which will appear as the description now proceeds with reference to the accompanying drawing, in which Figure 1 is a view in side elevation and partly in section of a so-called jelly glass illustrating the application on the preferred embodiment of the invention; Figure 2 is a top plan view of the cap; Figure 3 is a horizontal section through the cap; Figure 4 is a detail view illustrating the application of a supplementary protecting cap and Figure 5 is a view in vertical section of a slightly modified form of container illustrating the application of the invention.

Referring now to the drawing in detail, (5) represents the container which, as previously stated, for the purpose of illustration I have elected to show as an ordinary jelly glass or tumbler. It is highly desirable to seal the container with paraffin in order to effect a positive air tight closure, not only to protect the contents of the container but also to exclude air to prevent fermentation of the contents or other deteriorating results.

According to my idea I propose to use a

cap (6) for the open top of the container, the cap being produced preferably from parchment paper, but other material may prove just as effective, for instance, a cloth gauze may be employed. In any event the cap is made by stamping or otherwise forming the material to leave an insert (7) with an outwardly projecting flange (8) at the upper edge thereof. The insert part of the cap is made of substantially the same diameter as that of the open end of the container and is adapted to be inserted therein with the flange (8) turned downwardly over the outer edge of the container as best shown in Figure 1, and to anchor or fix the cap in the container I propose to coat or otherwise apply an adhesive substance to the under side of the flange (8) so as to stick the downwardly turned flange to the side of the container. The adhesive substance may be applied at the time the caps are made up, or individually at the time the cap is to be used. This is, of course, immaterial so far as concerns the spirit of the invention.

It is of course, known that paraffin is an appropriate sealing agent and I therefore propose to take advantage of the quality of the same in combination with the cap. To realize this effect I perforate the insert part of the cap as at (10) by making small openings at spaced intervals around the sides of the insert part and also as at (11) by making small openings in the bottom of the insert. If desirable a large opening (12) may be used in the bottom. When the cap has been adjusted in place on the container and, of course, after the container has been filled, and it might be well to mention here that the container should not be filled to the top but a space should be left between the container (A) and the bottom of the insert, the melted paraffin is poured into the hollow of the insert part of the cap and the same runs through the perforations and occupies the space between the contents (A) and the bottom of the insert and also between the sides of the insert and the inside of the container. Sufficient paraffin is used to imbed the insert part of the cap, as shown to best advantage in Figure 1. It is desirable that the paraffin occupy the whole of the space beneath the bottom of the insert and the contents of the container as well as the sides of the container and the sides of the insert. Where the word paraffin is used, it

should be considered as qualifying any like substance that would be appropriate.

As a supplementary covering or protecting cap I can use a device, as best shown at 5 (13) in Figure 4, which will slip over the cap (6) and protect the same.

For some food stuffs, it makes no difference whether the paraffin contacts directly with it or not, and even in some cases, as 10 jelly or other commodities of a thick consistency, it is desirable that the paraffin rests upon the contents of the container. However in the case of candy or powdered substances or the like, it would be imprac- 15 ticable to pour the paraffin over the contents of the container, and I therefore propose to use the invention in connection with containers which are made with a small annular inside ledge (14) adapted to support a disc 20 or the like (15) so as to separate the paraffin from the contents. Aside from the introduction of this disc between the contents and the paraffin, the invention embodies the same characteristic features.

25 I claim:

1. A closure of the class described, embodying a perforated insert for the open end of a container, said insert adapted to 30 provide a receptacle for a paraffin like sealing agent with the perforations permitting the insert to be embedded in said sealing agent.

2. A closure of the class described, embodying a perforated insert for the open end

of a container, said insert adapted to pro- 35 vide a receptacle for a paraffin like sealing agent with the perforations permitting the insert to be embedded in said sealing agent, and an outwardly presented flange on said insert adapted to be folded over the edge 40 of the receptacle.

3. A closure of the class described, embodying a perforated insert for the open end of a container, said insert adapted to 45 provide a receptacle for a paraffin like sealing agent with the perforations permitting the insert to be embedded in said sealing agent, and an outwardly presented flange on said insert adapted to be folded over the edge of the receptacle, and an adhesive on 50 the under side of said flange adapted to stick the flange to the outside of the container.

4. A closure of the class described, and as set forth in claim 3, and in which the insert is of a dimension less than that of the open 55 end of the container and in which the paraffin like sealing agent is adapted to occupy a space between the sides of the insert and the inside walls of the receptacle, and between the underside of the insert and the top 60 surface of the contents of the container.

5. A closure of the class described and as set forth in claim 3, and in which a disc is presented within the container to separate 65 the paraffin like sealing agent from the contents of the container.

DAVID BLOOM.