



US00D458003S

(12) **United States Design Patent**
Weldon et al.

(10) **Patent No.:** **US D458,003 S**

(45) **Date of Patent:** **** Jun. 4, 2002**

(54) **SURFACE PATTERN APPLIED TO A DOUGHNUT PASTRY**

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(**) Term: **14 Years**

(21) Appl. No.: **29/125,521**

(22) Filed: **Jun. 26, 2000**

(51) **LOC (7) Cl.** **01-01**

(52) **U.S. Cl.** **D1/129**

(58) **Field of Search** D1/100, 101, 120-130, D1/199; 426/302-310, 659-661, 383, 89-104, 249, 274, 275, 549, 556, 496, 499

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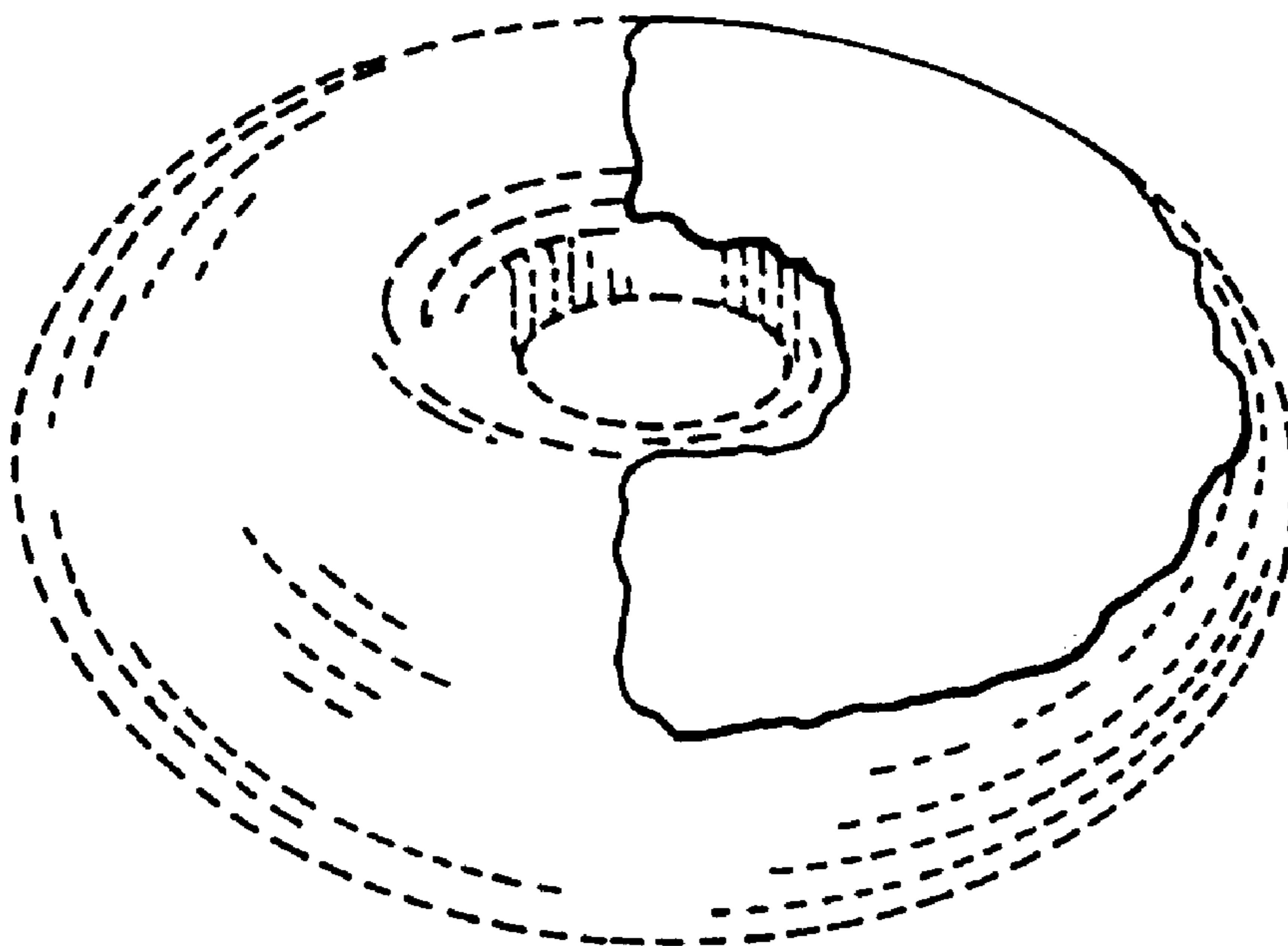
(57) **CLAIM**

The ornamental design for a surface pattern applied to a doughnut pastry, as shown and described.

DESCRIPTION

FIG. 1 is a top side perspective view of a surface pattern applied to a doughnut pastry showing our new design; FIG. 2 is a top plan view thereof; FIG. 3 is a front elevational view thereof; FIG. 4 is a right side elevational view thereof; FIG. 5 is a left side elevational view of the environmental doughnut pastry; and, FIG. 6 is a bottom plan view of the environmental doughnut pastry.
The doughnut pastry is shown in broken lines for illustrative purposes only and forms no part of the claimed design.

1 Claim, 3 Drawing Sheets



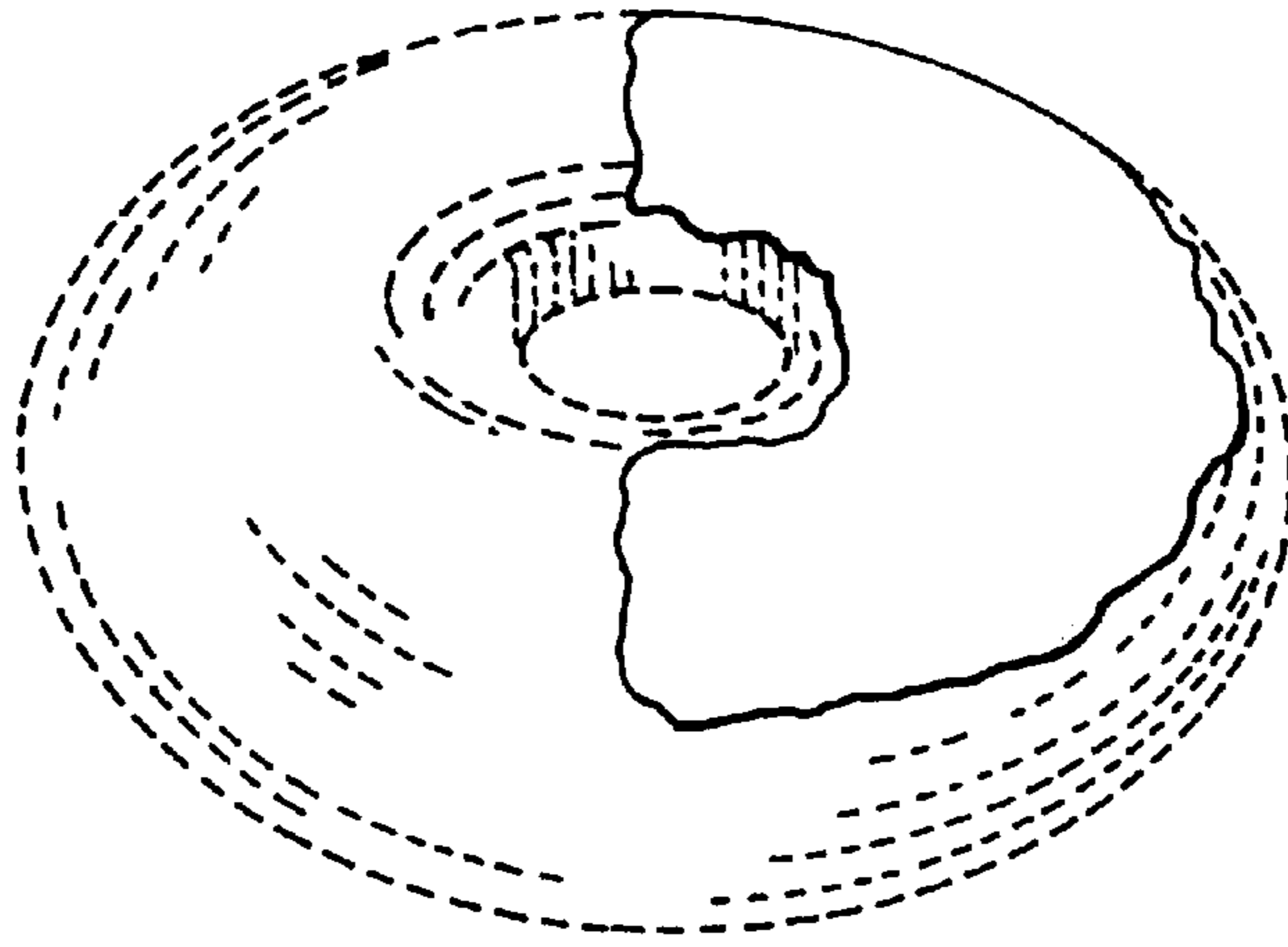


FIG. 1

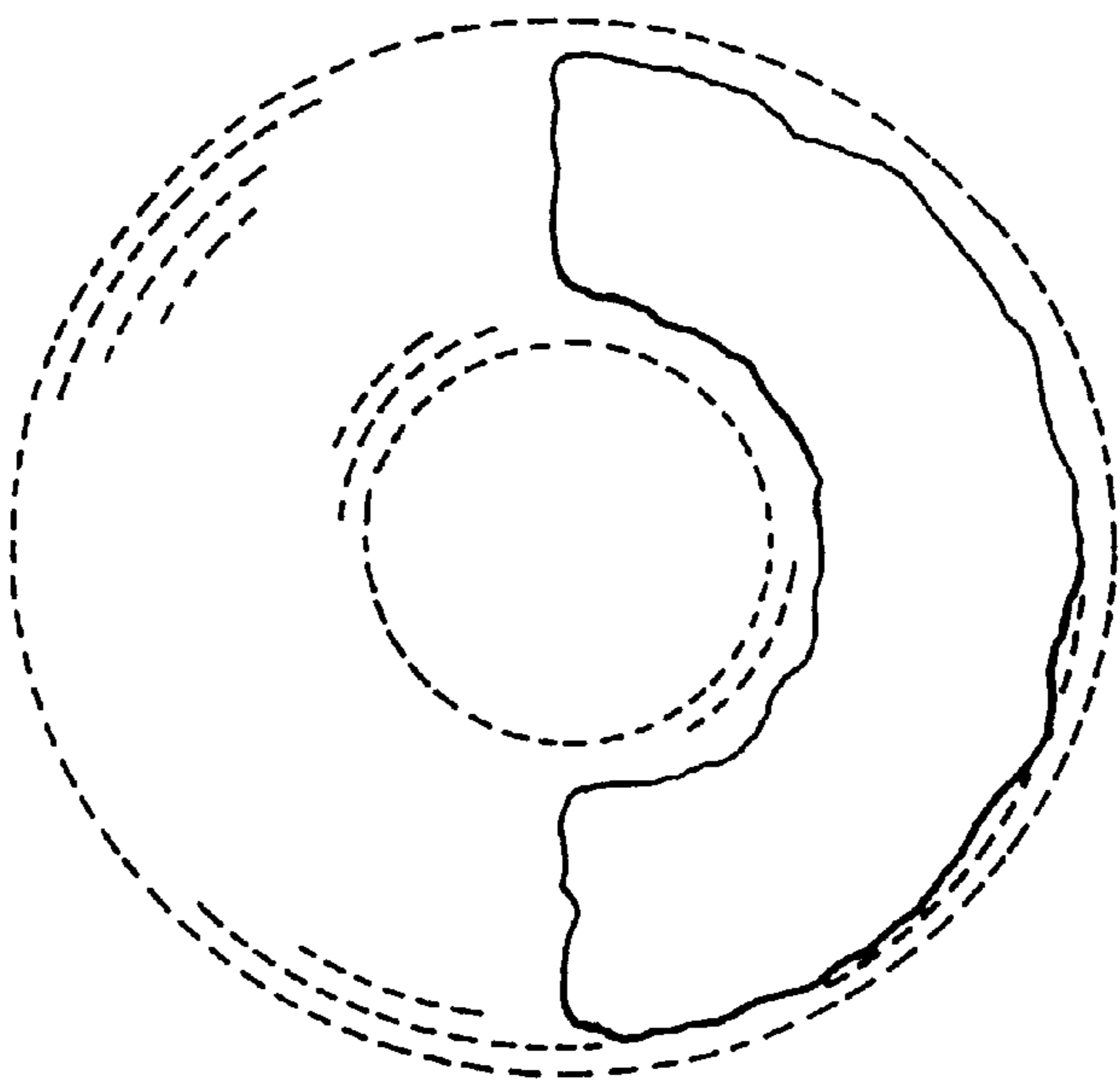


FIG. 2

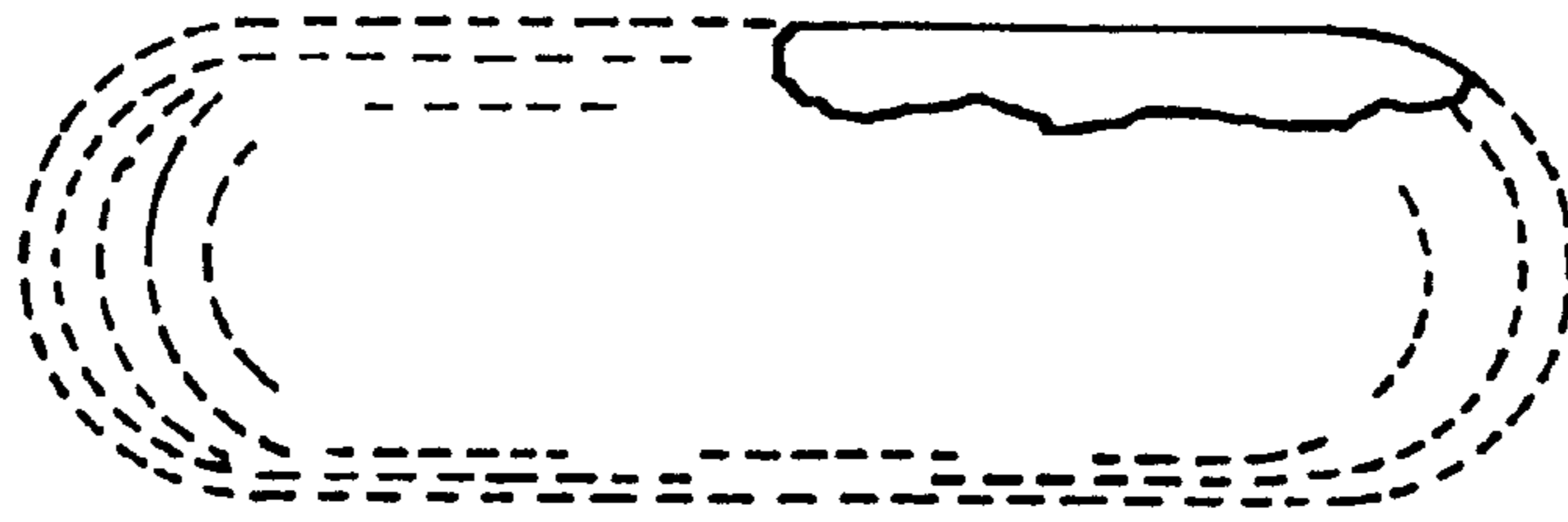


FIG. 3

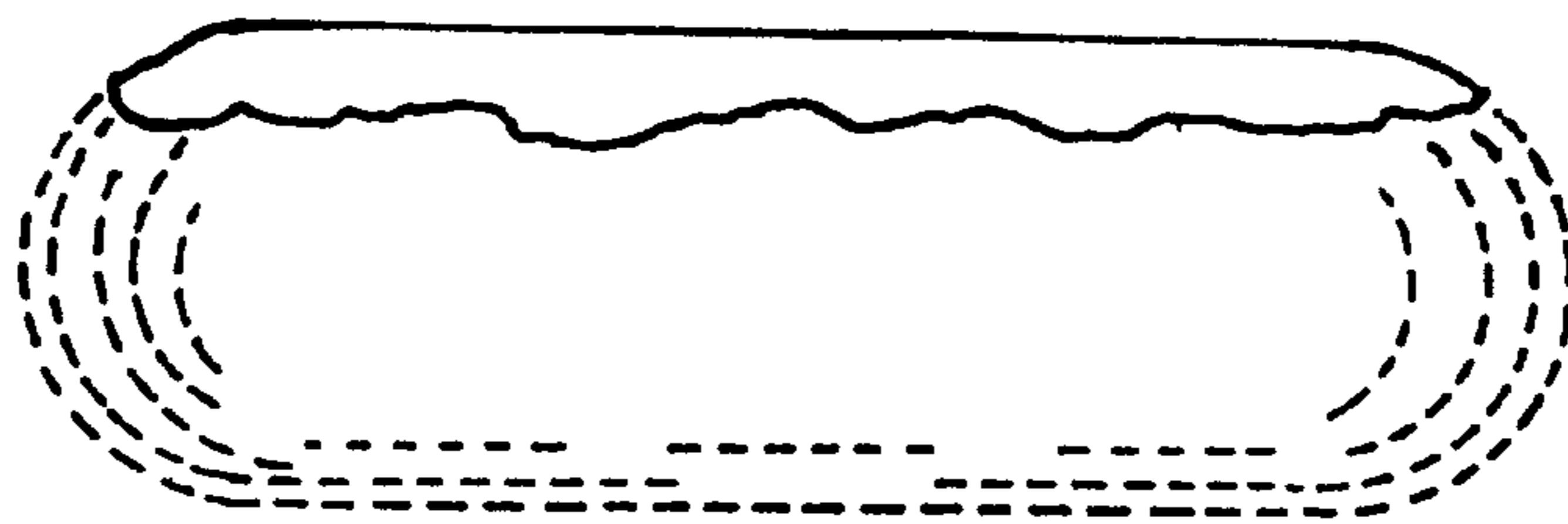


FIG. 4

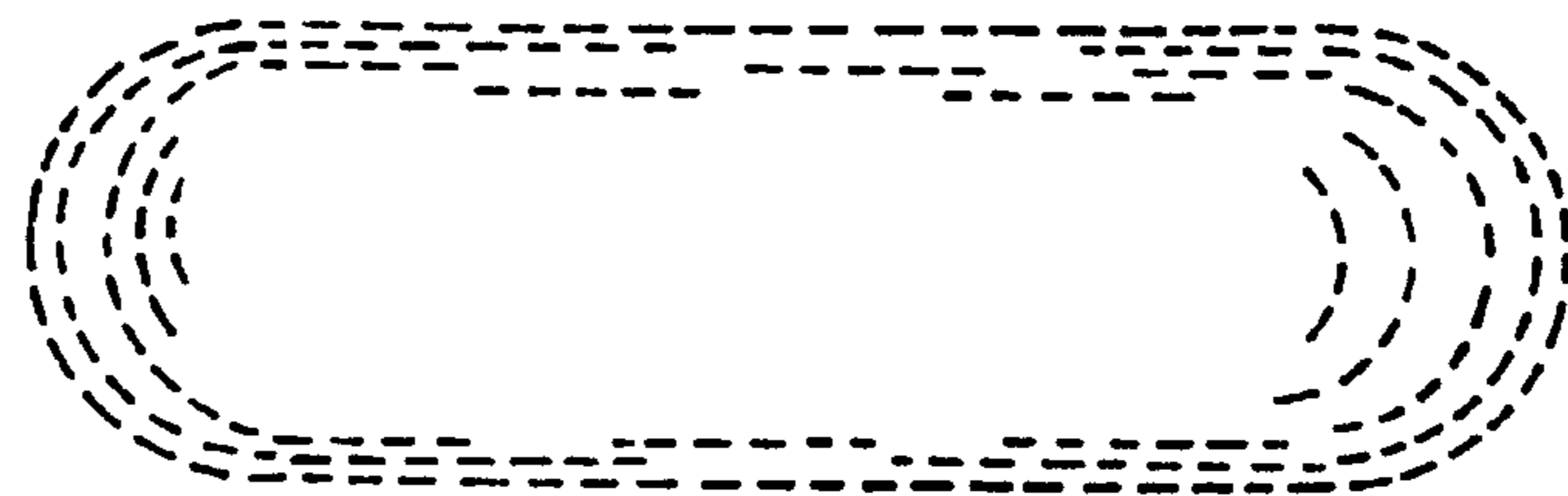


FIG. 5

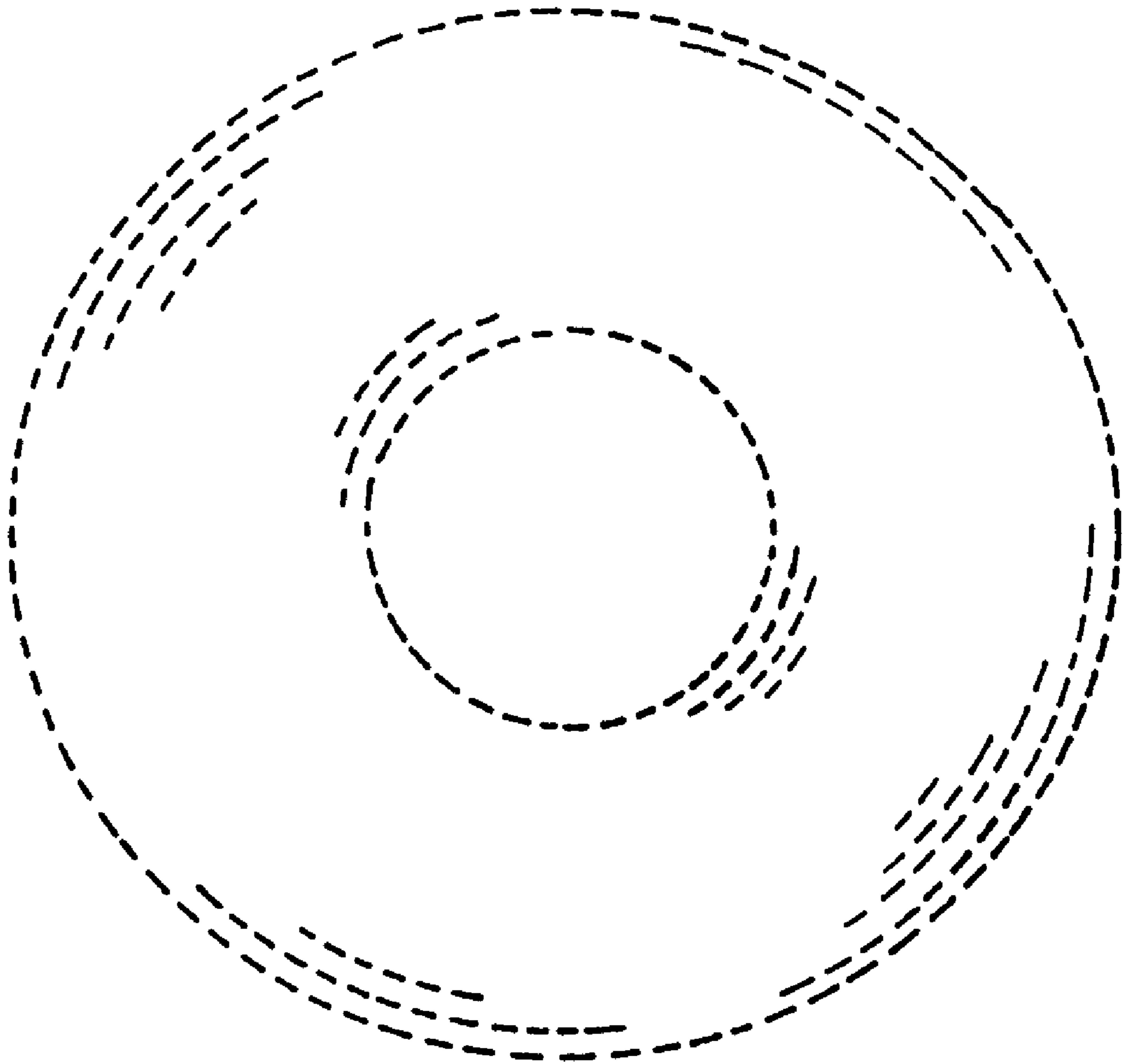


FIG. 6