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(12) **United States Design Patent**
Copeland

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(54) **CHEESECAKE MARTINI DESSERT**

(76) **Inventor:** **Al C. Copeland**, 5001 Folsom Dr.,
Metairie, LA (US) 70006

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

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(52) **U.S. Cl.** **D1/102; D1/116; D1/129**

(58) **Field of Classification Search** D1/102,
D1/104, 129, 116, 118, 122-4, 130, 199;
D7/505, 523-5, 529, 537; D9/521; 229/87.08,
229/400; 426/138, 139

See application file for complete search history.

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Primary Examiner—Robin Webster

Assistant Examiner—Karen E. Patterson

(74) *Attorney, Agent, or Firm*—Len R. Brignac

(57) **CLAIM**

I claim the ornamental design for cheesecake martini dessert, as shown.

DESCRIPTION

FIG. 1 is a front-top perspective view of the cheesecake martini dessert. (The back-top perspective view being a mirror image thereof.); and,
 FIG. 2 is a top view of the cheesecake martini dessert. (The bottom of the dessert glass is flat and unornamented.)

1 Claim, 2 Drawing Sheets





FIG. I.

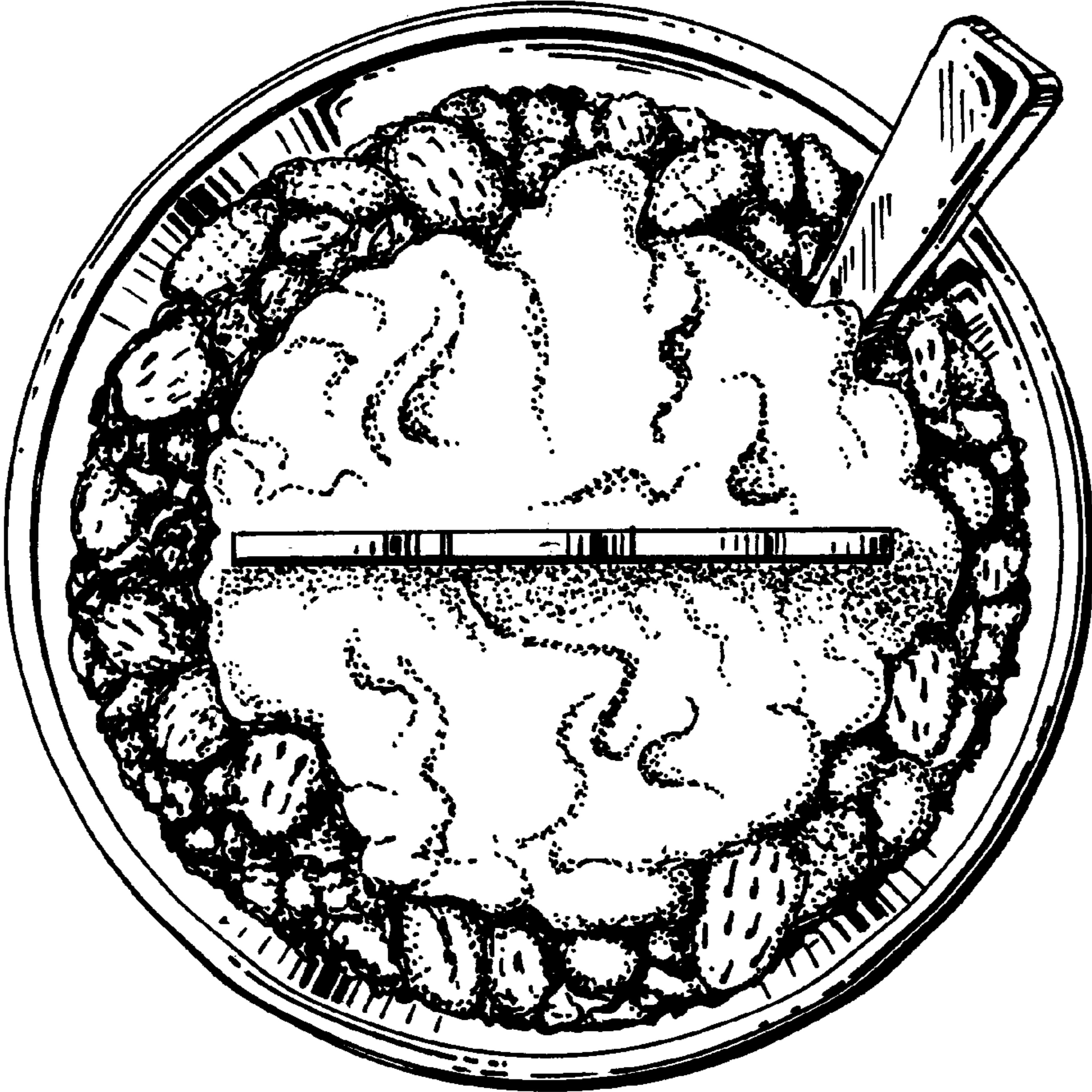


FIG. 2.