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(12) **United States Design Patent** (10) **Patent No.:** **US D899,726 S**  
**Burger et al.** (45) **Date of Patent:** **\*\* Oct. 27, 2020**

(54) **BUTTER STICK**

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(\*\*) Term: **15 Years**

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**Related U.S. Application Data**

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(51) **LOC (12) Cl.** ..... **01-01**

(52) **U.S. Cl.**  
USPC ..... **D1/100; D1/121**

(58) **Field of Classification Search**  
USPC ..... D1/100-130, 199; 426/104, 108, 138, 426/391, 549, 808, 94, 143, 559, 560;  
(Continued)

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(57) **CLAIM**

The ornamental design for a butter stick, as shown and described.

**DESCRIPTION**

FIG. 1 is an illustration of an isometric view of a first embodiment of a butter stick;

FIG. 2 is an illustration of a top view of the butter stick of FIG. 1 with the bottom view being a mirror image thereof;

FIG. 3 is an illustration of a front view of the butter stick of FIG. 1, with the back view being a mirror image thereof;

FIG. 4 is an illustration of a right side view of the butter stick of FIG. 1, with the left side view being a mirror image thereof;

FIG. 5 is an illustration of an isometric view of a second embodiment of a butter stick;

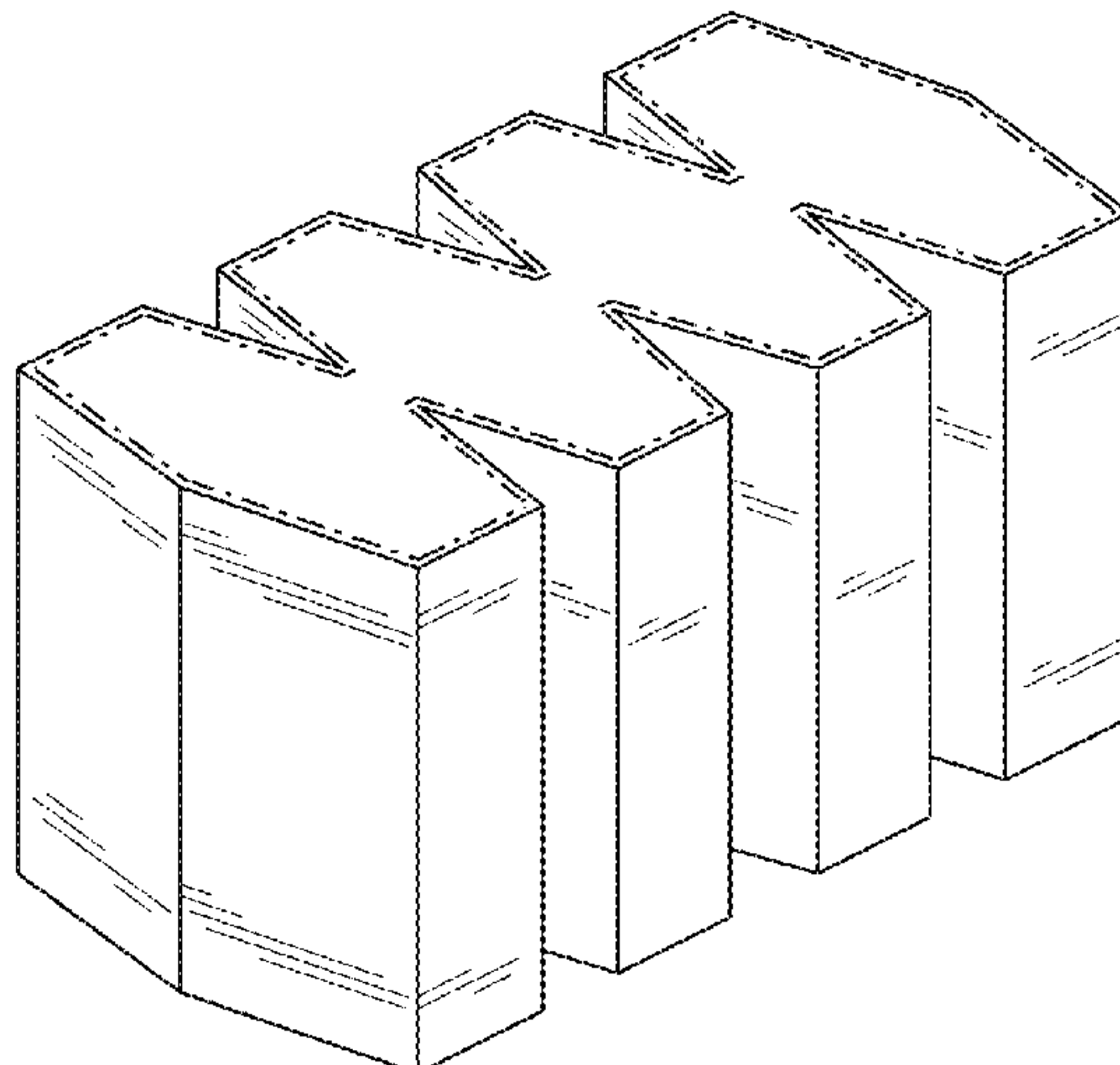
FIG. 6 is an illustration of a top view of the butter stick of FIG. 5 with the bottom view being a mirror image thereof;

FIG. 7 is an illustration of a front view of the butter stick of FIG. 5, with the back view being a mirror image thereof; and,

FIG. 8 is an illustration of a right side view of the butter stick of FIG. 5, with the left side view being a mirror image thereof.

The evenly-spaced broken lines in FIGS. 1-8 illustrate portions of the butter stick that form no part of the claimed design. The dot-dash broken lines in FIGS. 1, 2, 5 and 6 illustrate the boundary of the claimed design which forms no part thereof. Any portions of the article between the break lines form no part of the claimed design.

**1 Claim, 4 Drawing Sheets**



(58) **Field of Classification Search**

USPC ..... D24/101–104; D28/8.1, 8.2, 63; D6/601;  
 D32/40, 43; D9/707, 756; D30/160;  
 D18/56; D25/113, 115; D23/366;  
 D7/502  
 CPC ..... A23G 3/50; A23G 3/54; A23J 3/26; A23L  
 1/0067; B41J 2/17593  
 See application file for complete search history.

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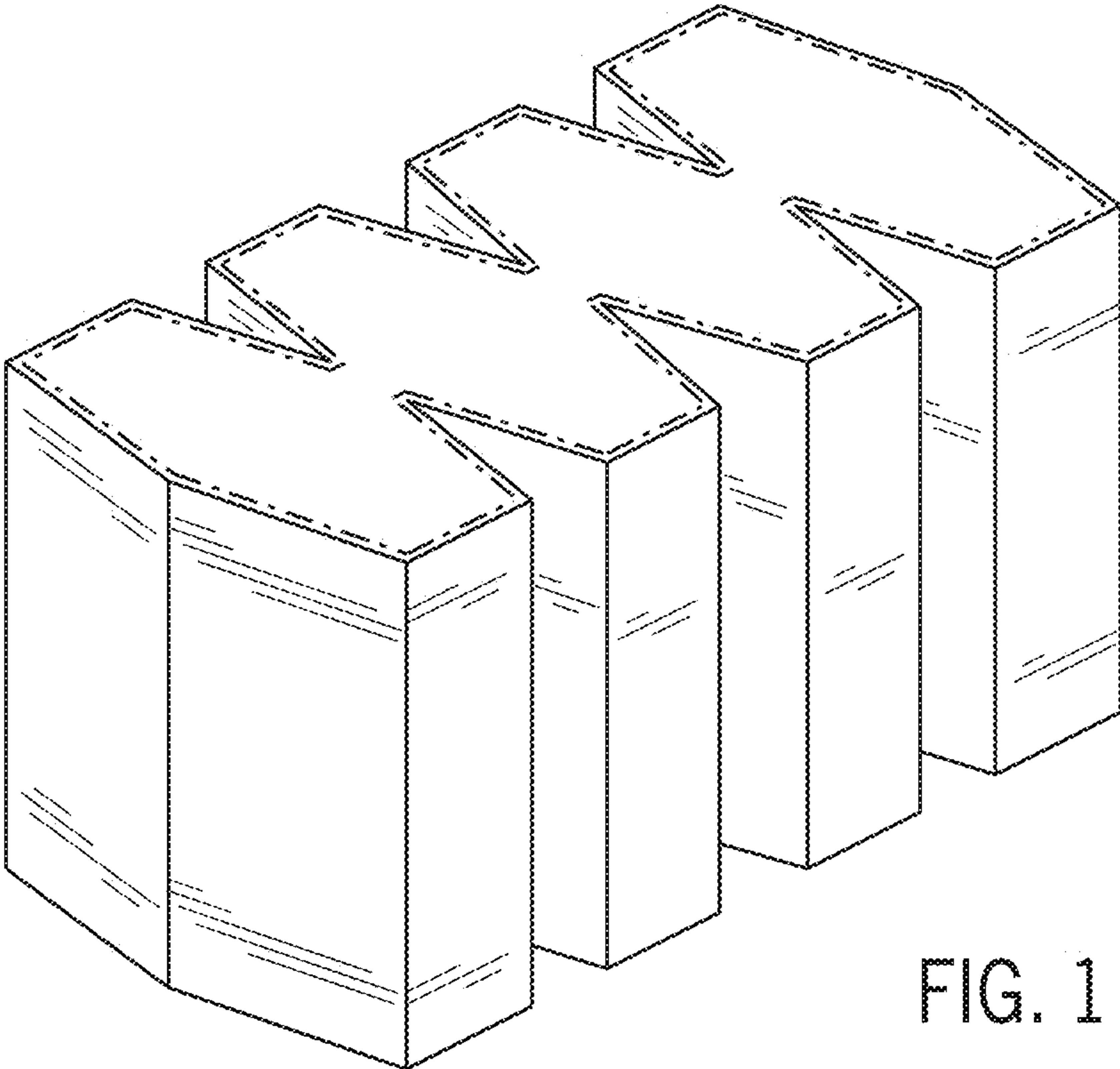


FIG. 1

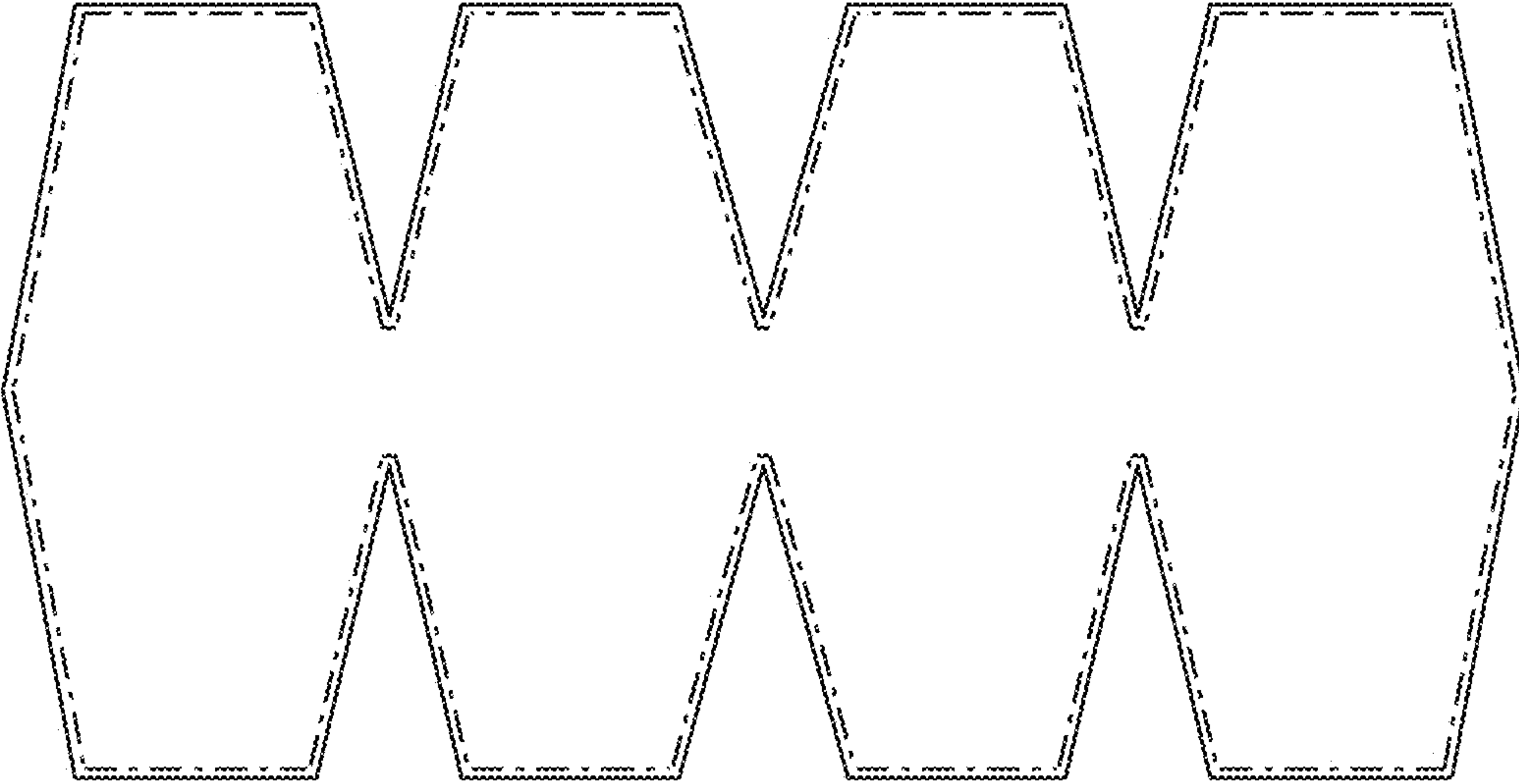


FIG. 2

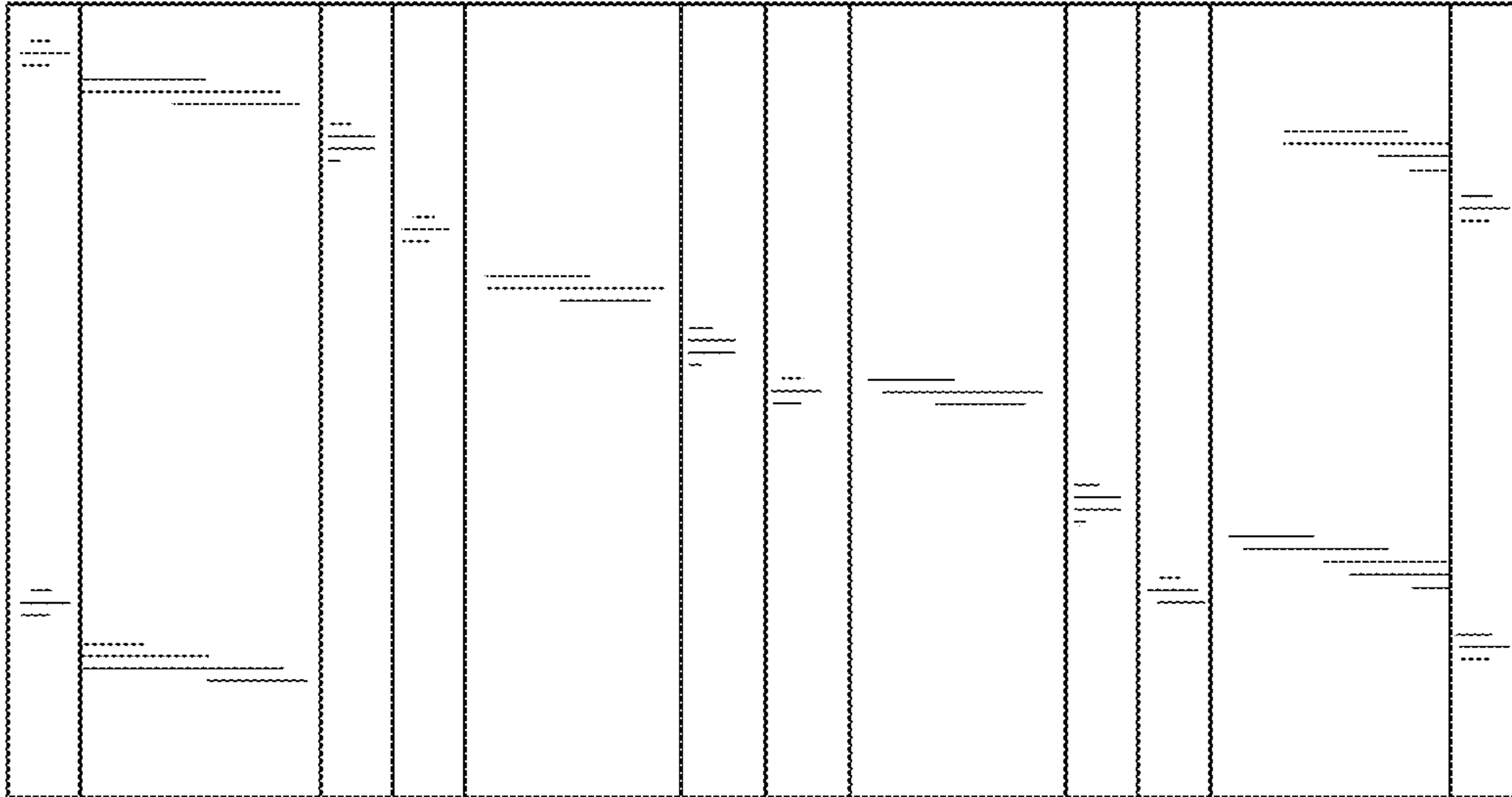


FIG. 3

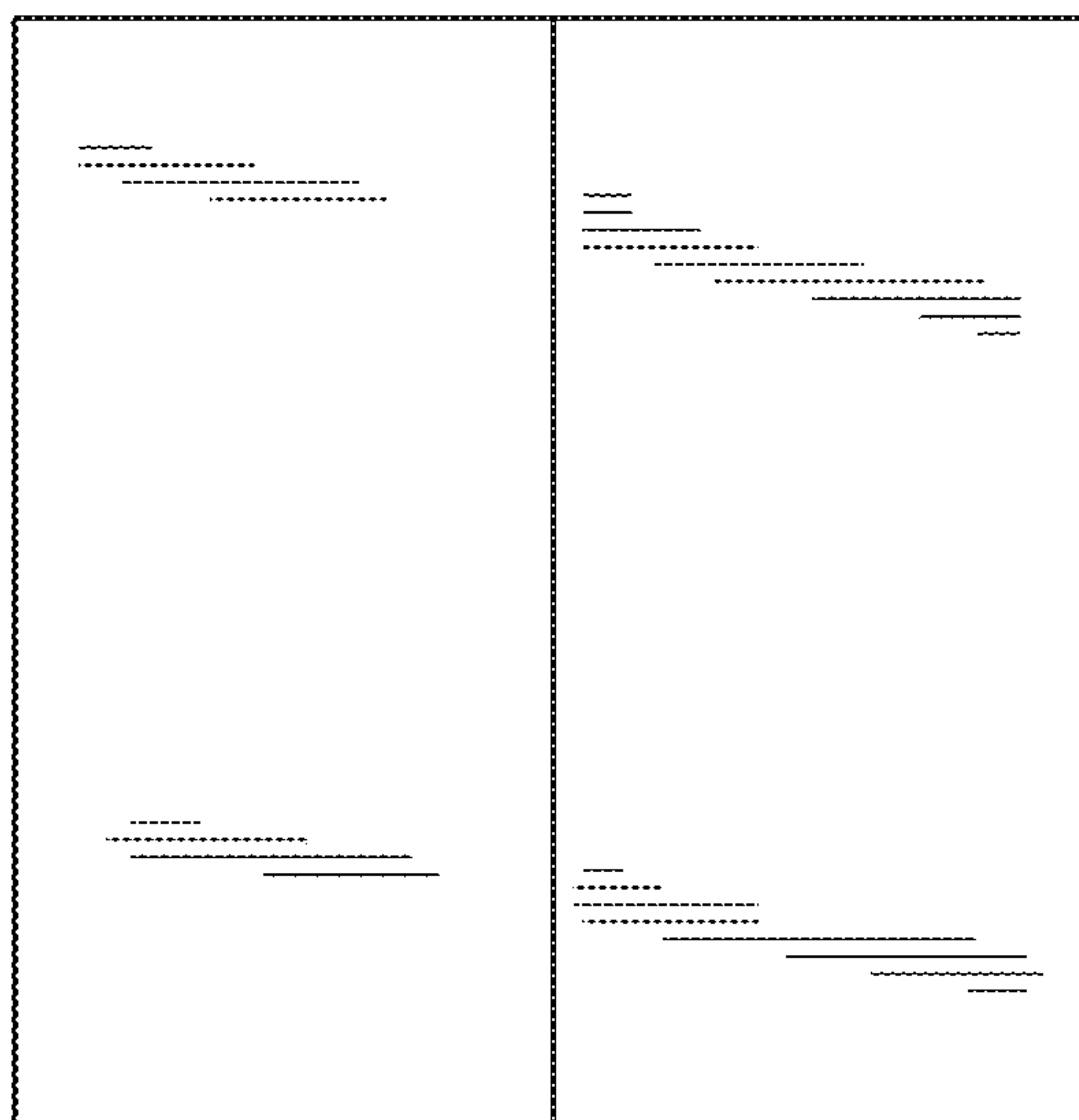


FIG. 4

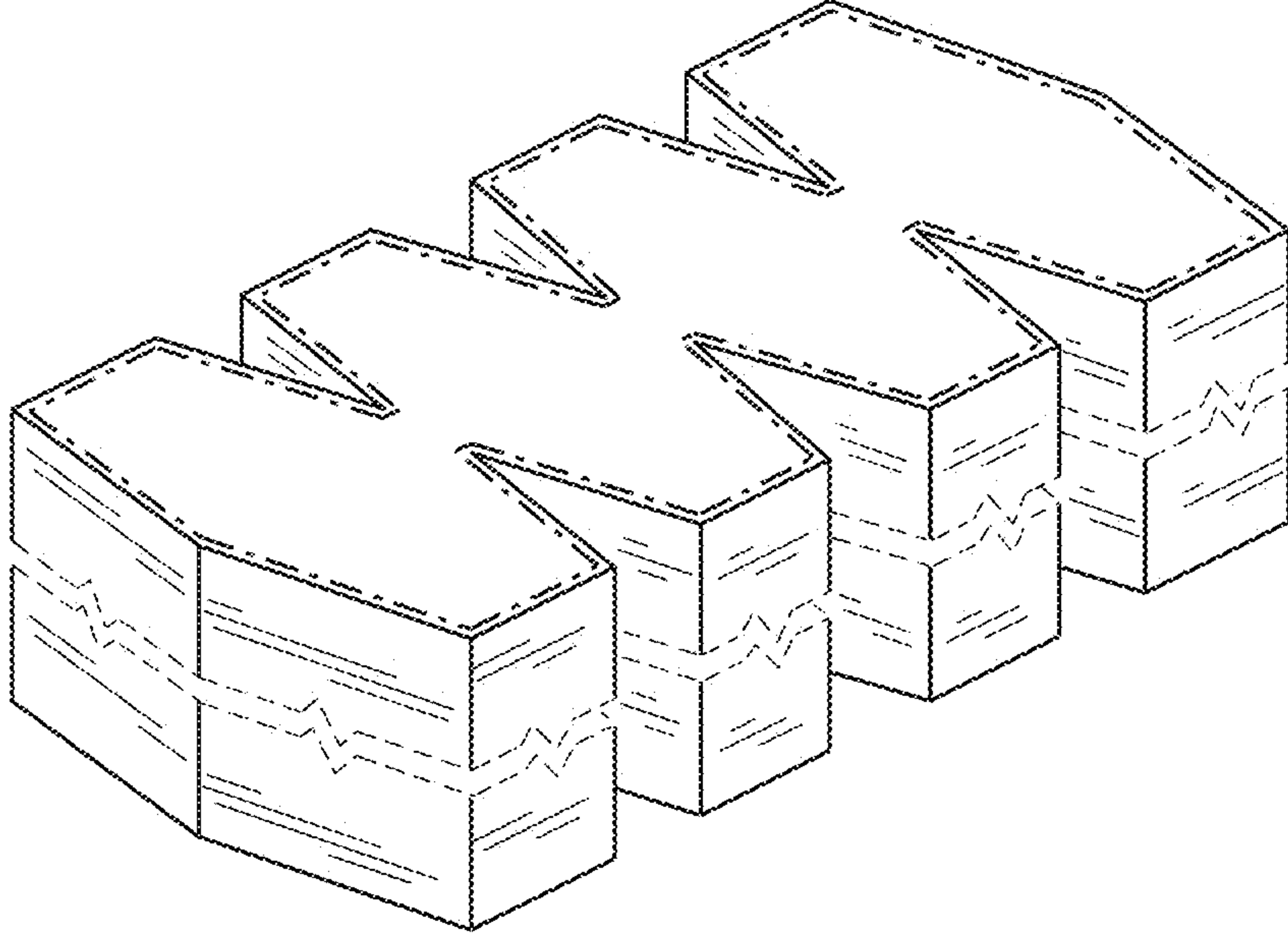


FIG. 5

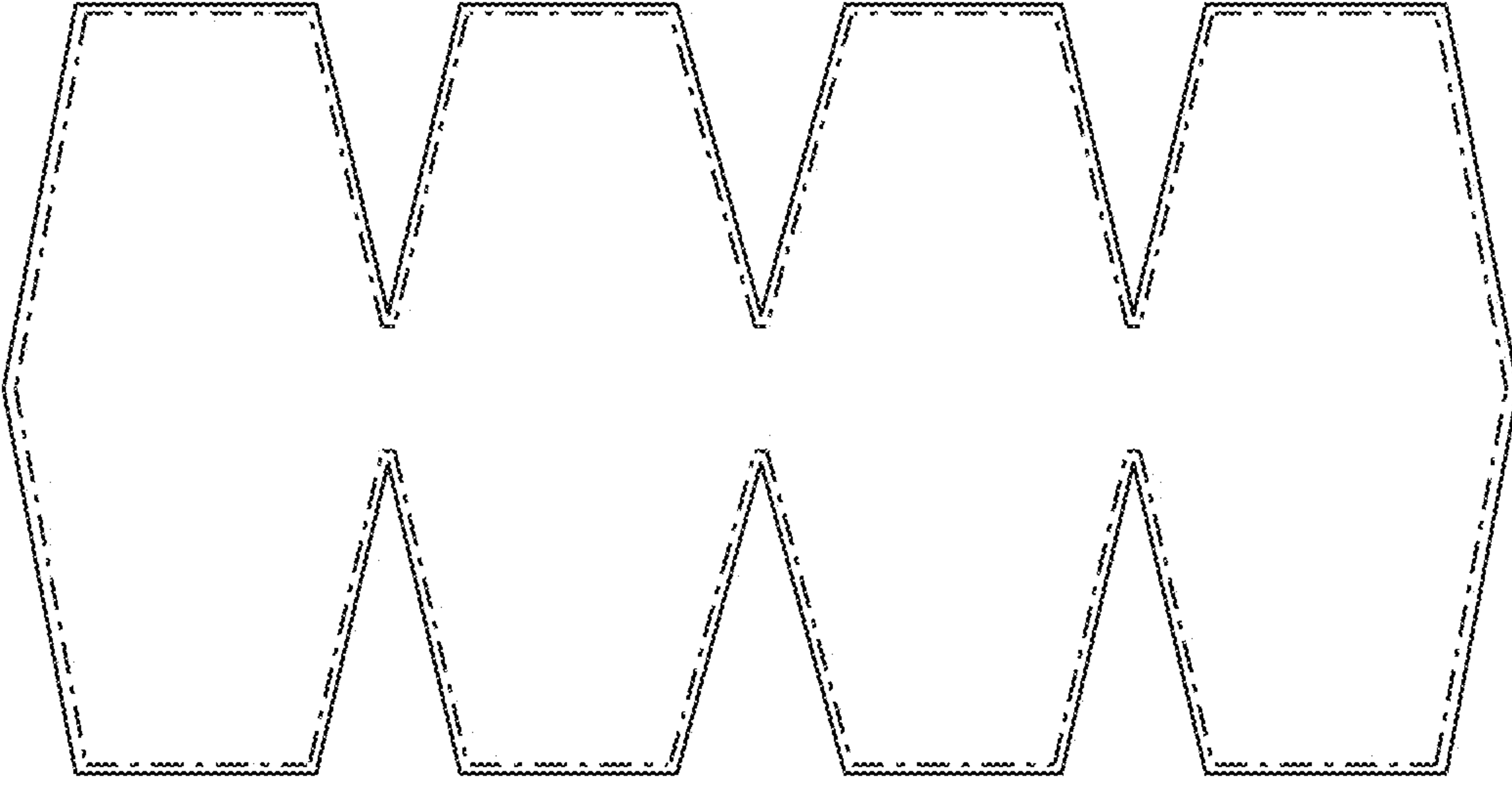


FIG. 6

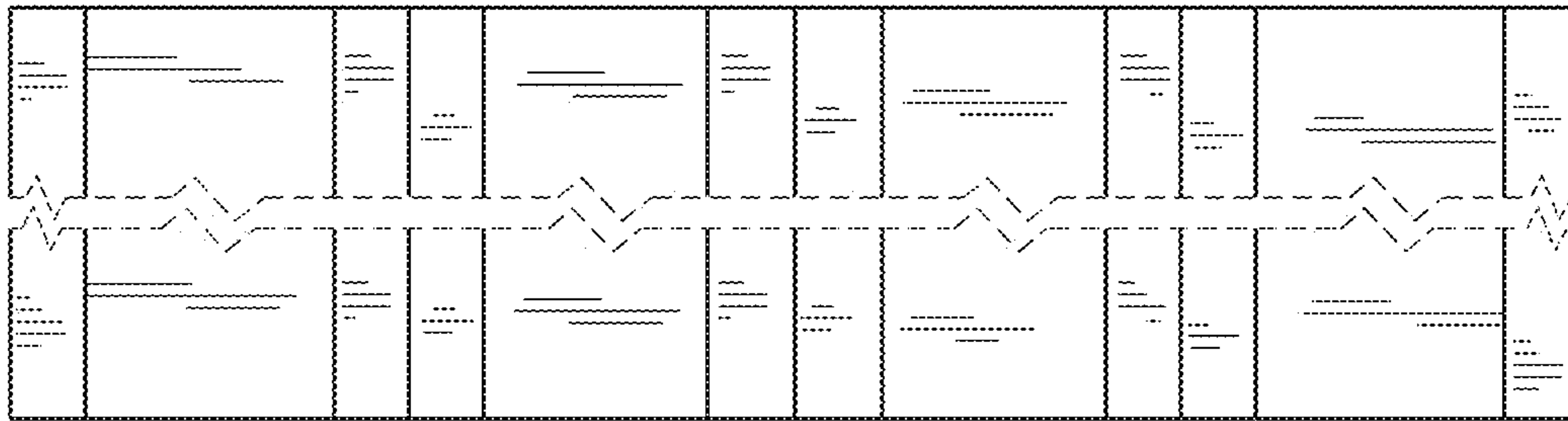


FIG. 7

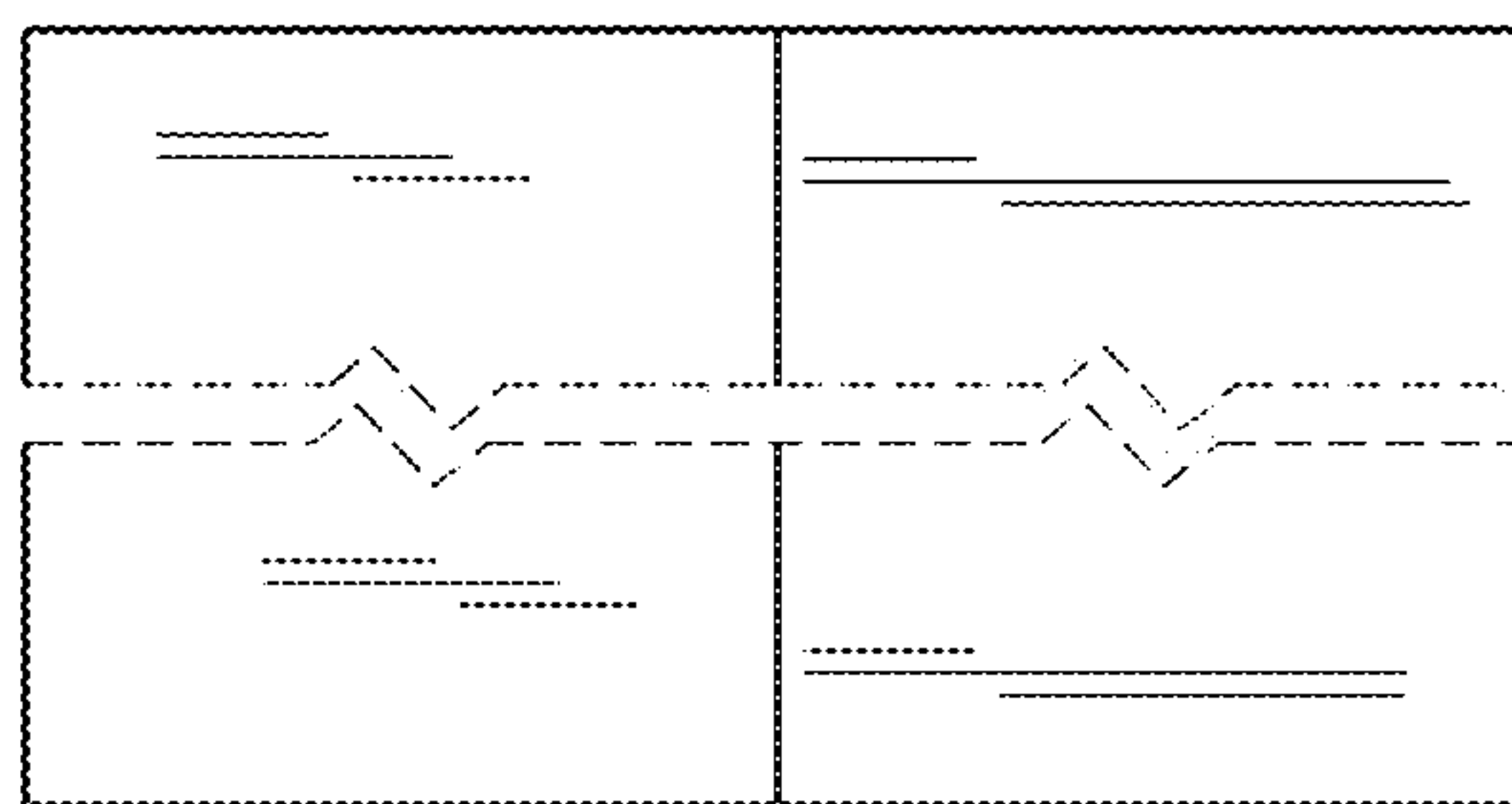


FIG. 8