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

(10) **Patent No.:** **US D962,586 S**  
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(54) **BUTTER STICK**

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

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(21) Appl. No.: **29/753,993**

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(22) Filed: **Oct. 5, 2020**

(57) **CLAIM**

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

**Related U.S. Application Data**

**DESCRIPTION**

(60) Continuation of application No. 29/712,907, filed on Nov. 12, 2019, now Pat. No. Des. 899,726, which is (Continued)

FIG. 1 is a front, top and left side perspective view of a butter stick;

(51) **LOC (13) Cl.** ..... **01-01**

FIG. 2 is a top plan view thereof, the bottom plan view being a mirror image thereof;

(52) **U.S. Cl.**

USPC ..... **D1/100; D1/121**

FIG. 3 is a front elevation view thereof, the back elevation view being a mirror image thereof; and,

(58) **Field of Classification Search**

USPC ..... D1/100-130, 199; 426/104, 108, 138, 426/391, 549, 808, 94, 143, 559, 560;

FIG. 4 is a right side elevation view thereof, the left side elevation view being a mirror image thereof.

(Continued)

The evenly-spaced broken lines shown in FIGS. 1-4 illustrate portions of the butter stick that form no part of the claimed design. The dot-dash broken lines shown in FIGS. 1-4 illustrate the boundary of the claimed design that forms no part thereof. Any portions of the article between the break lines form no part of the claimed design.

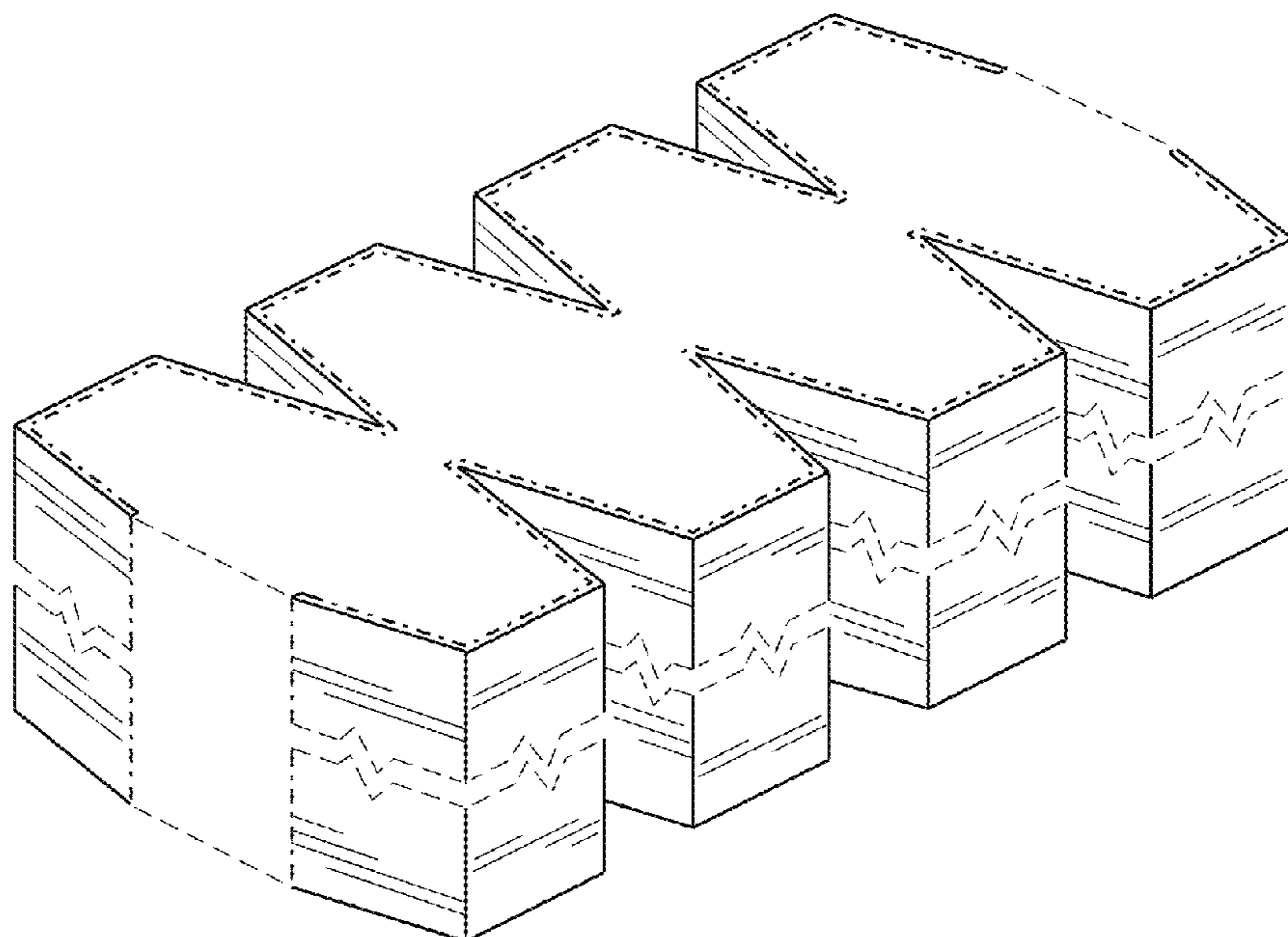
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**1 Claim, 2 Drawing Sheets**



**Related U.S. Application Data**

a division of application No. 29/660,645, filed on Aug. 22, 2018, now Pat. No. Des. 869,116.

(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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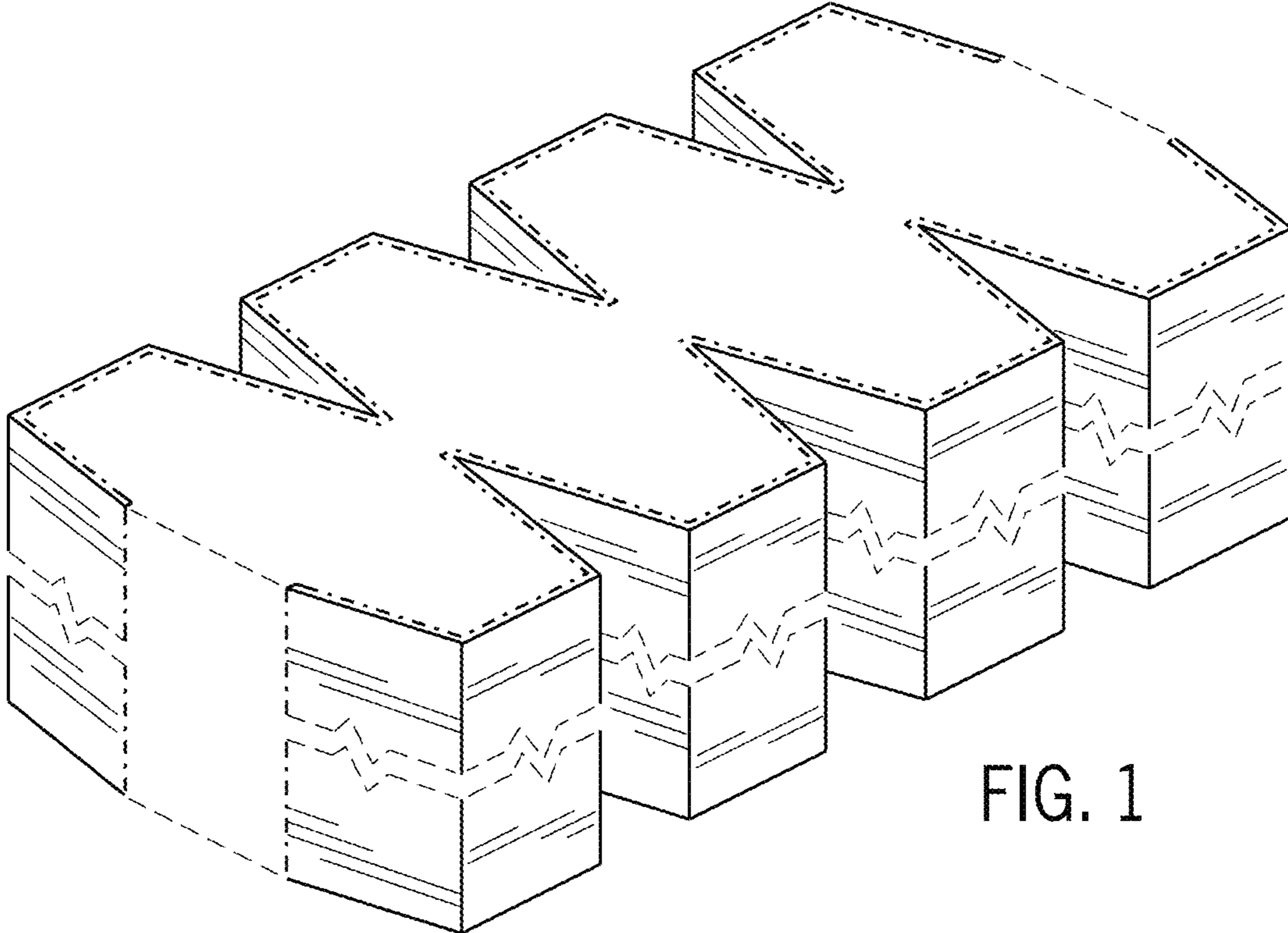


FIG. 1

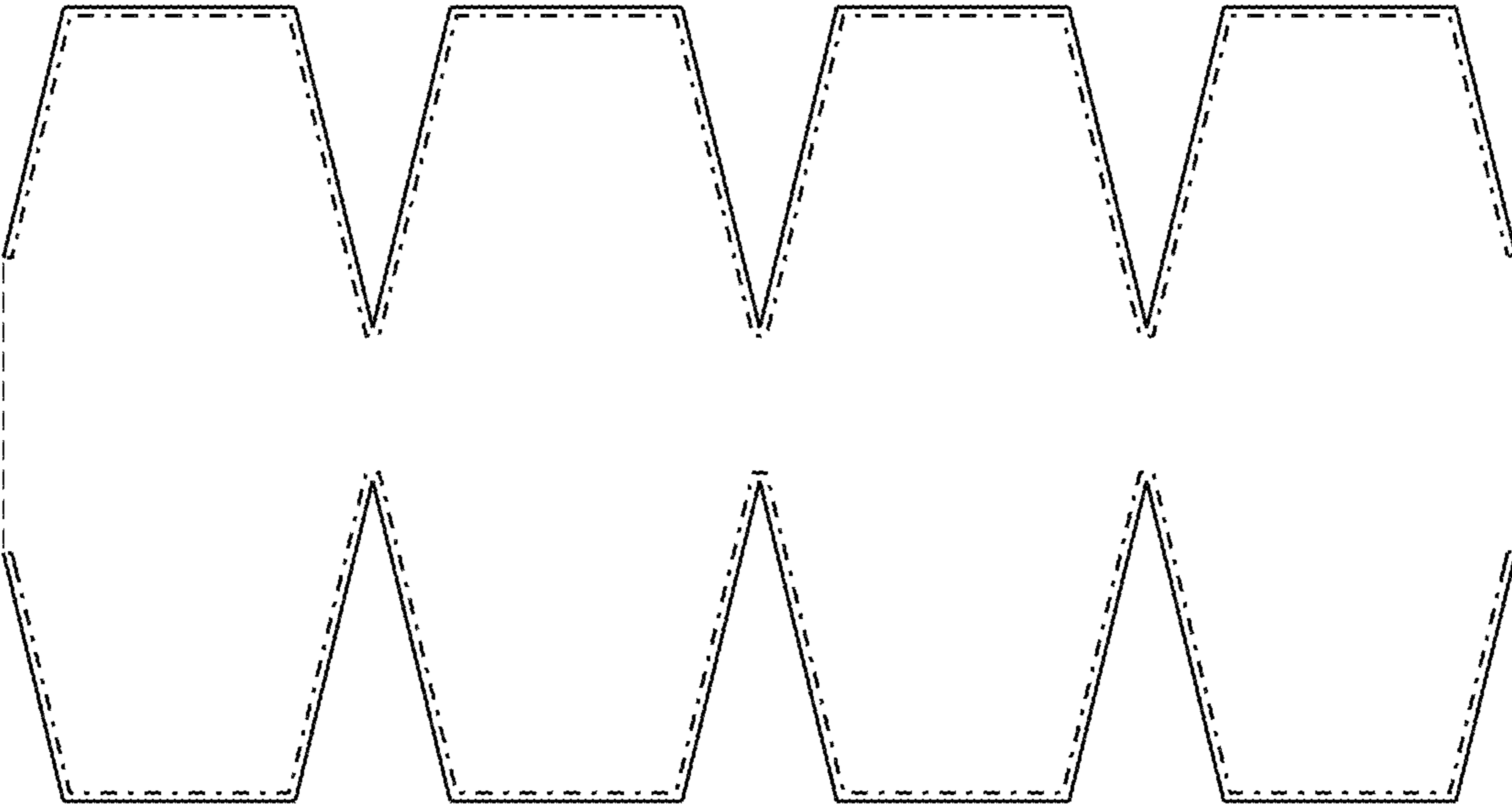


FIG. 2

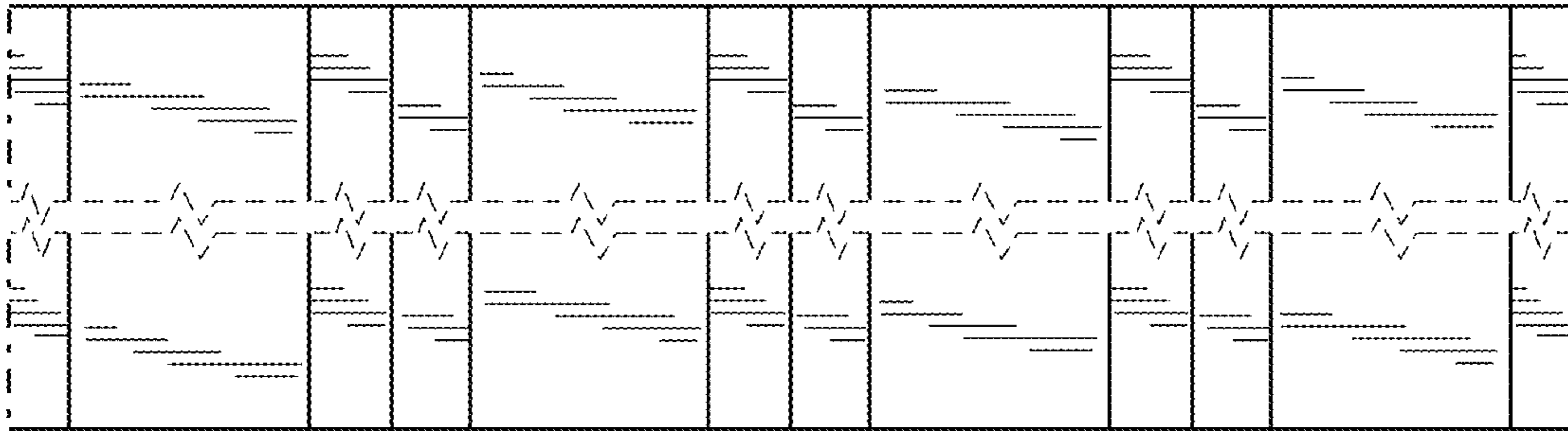


FIG. 3

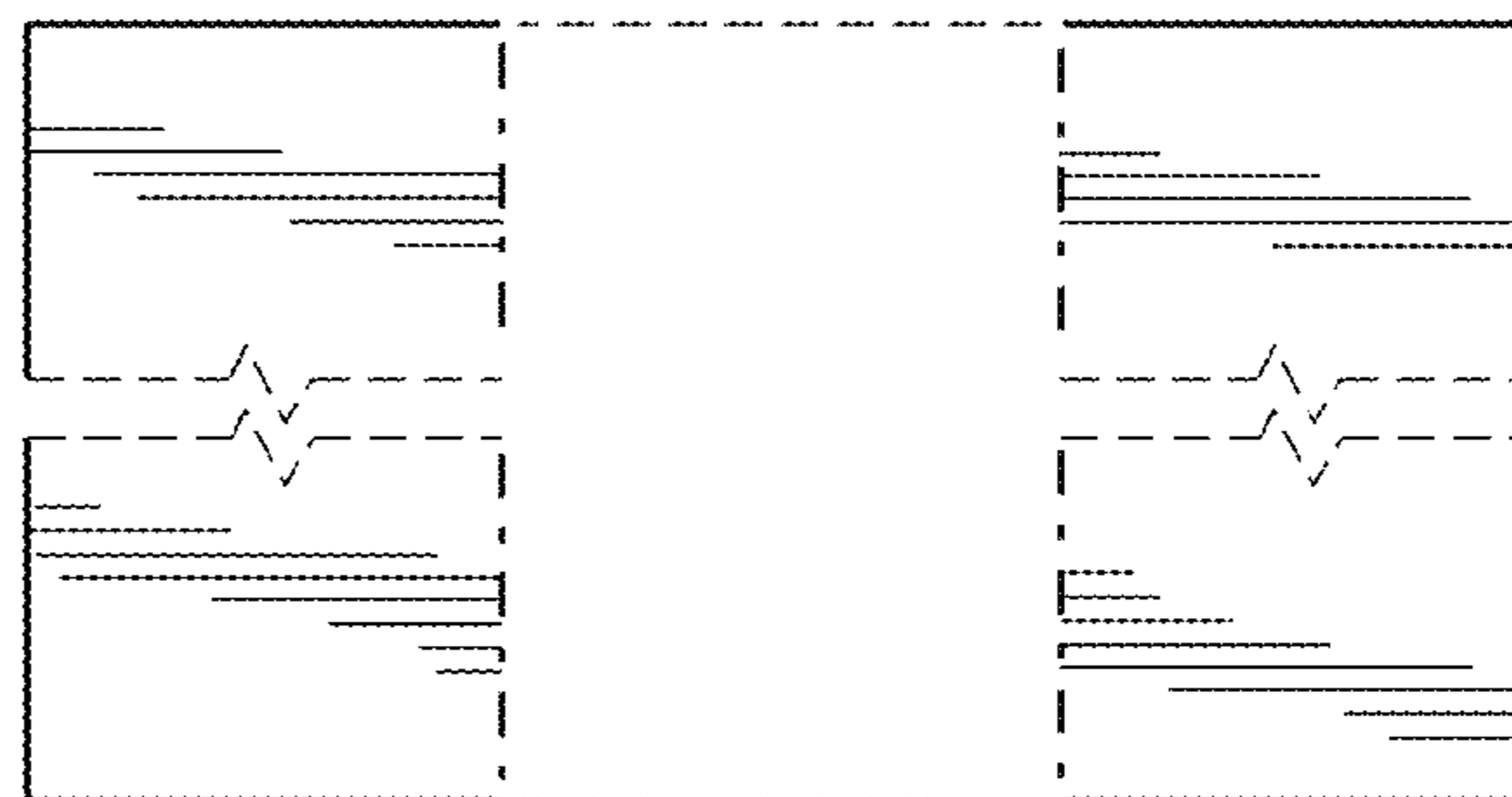


FIG. 4