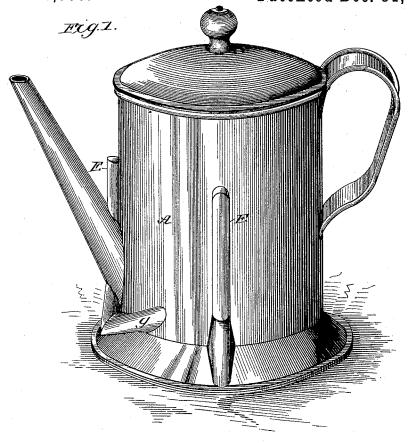
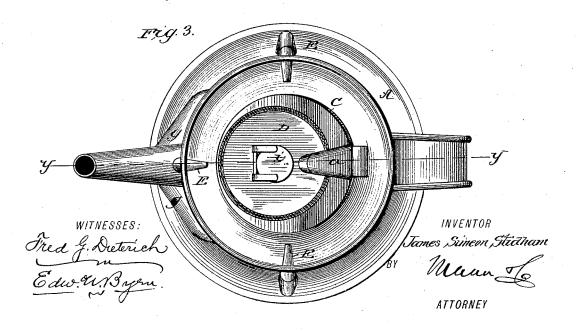
J. S. STIDHAM.

No. 418,390.

Patented Dec. 31, 1889.

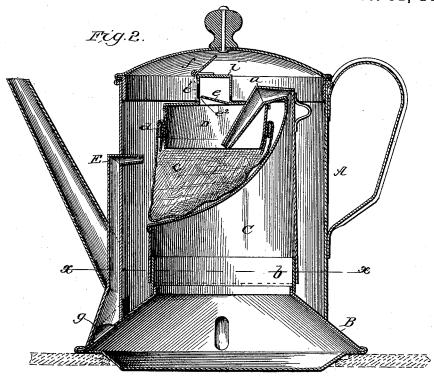


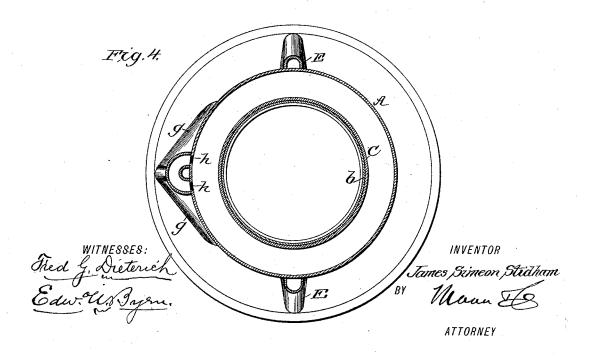


J. S. STIDHAM. COFFEE POT.

No. 418,390.

Patented Dec. 31, 1889.





United States Patent Office.

JAMES SIMEON STIDHAM, OF FLOYD, TEXAS.

COFFEE-POT.

SPECIFICATION forming part of Letters Patent No. 418,390, dated December 31, 1889.

Application filed July 18, 1889. Serial No. 317,945. (No model.)

To all whom it may concern:

Be it known that I, JAMES SIMEON STIDHAM, of Floyd, in the county of Hunt and State of Texas, have invented a new and useful Improvement in Coffee-Pots, of which the fol-

lowing is a specification.

My invention is in the nature of an improvement in coffee-pots, designed to make a quicker and more thorough extraction of the aroma of the coffee and to secure an economy in the use of the coffee; and it consists in the peculiar construction and arrangement of the parts of the coffee-pot operating by steam-pressure, as hereinafter fully described.

Figure 1 is a perspective view of the pot. Fig. 2 is a vertical central section on line yy of Fig. 3. Fig. 3 is a plan view with the cover removed, and Fig. 4 a horizontal trans-

verse section on line x x of Fig. 2.

In the drawings, A represents the body of the pot, which is of cylindrical shape, and at its lower end it sits upon and is soldered to a conical base-chamber B. This conical chamber has inside the coffee-pot an upwardlyprojecting flange b. Upon this flange there fits, detachably, a funnel-shaped inverted cap C, which tapers to one side of its vertical walls, and after extending over terminates in a spout a, having attached to it a drum D, 30 which hangs over the inclined top surface of the cap or funnel. To the lower edge of this drum there is attached a bag or sack c of cotton cloth, whose edge is folded around a ring d, and the ring then pressed upon the drum to hold the bag thereto. This bag forms the receptacle for the ground coffee. In the top of the drum there is a raised projection i, provided with a partition e, and openings e^7 and e^2 upon opposite sides of the 40 partition, of which e^2 communicates with the interior of the drum. When the latter is filled with steam and the steam is allowed to issue at e', it forms a whistle, which indicates by its action the operative condition of the 45 coffee-pot. This whistle may be silenced by a hinged flap f, which is folded down over the orifices e' e^2 .

E are tubes formed upon the outside of the pot and communicating at their lower ends with the interior of the conical base, their top ends being extended through the wall of the coffee-pot and opening into the space between

the said wall and the outside of the cap C and the cotton bag. These tubes throw hot water against the outside of the cotton bag, which 55 action serves also to indicate the operative condition of the coffee-pot. From the bottom of this space around the bag there are two ducts g g, leading to the interior of the conical base-chamber.

The operation of this coffee-pot is as follows: The requisite quantity of ground coffee is placed in the bag and the latter attached by the ring to the drum. The coffee is preferably made wet with warm water. Water is 65 then poured into the base of the pot until it about reaches the top of the flange b, and the funnel-shaped cap is then slipped upon the flange and the pot is set upon one of the pits of the stove for the coffee to boil. As 70 soon as steam is generated it passes up the bent pipe and into the drum, where it passes through the coffee, extracting its essence and aroma, which, passing through the bag in the form of an extract, is collected in the ring- 75 shaped space between the cap and the walls of the pot, and from which space it may be drawn off through the spout, which communicates with this space through holes h. There is steam-pressure in the conical base, 80 and the tubes E form a vent for the same. The hot water and steam pass up these tubes to the space around the bag and throw jets of water against the bag, thereby washing the extract of coffee from the same, the 85 water then finding its way back again to the base through the ducts g. In this way a circulation is maintained that secures a very rapid and thorough extraction of the strength of the coffee, and permits a saving in the 90 quantity of coffee used of from twenty to twenty-five per cent. The coffee is also clear of dregs and is of very superior quality, the full aroma of the coffee being retained and a great per cent. of sugar is saved in sweeten- 95 ing the coffee, as the coffee does not have a bitter taste.

There is no escape of steam from the spout of the pot unless the water is below the upper opening of the holes h while the pot is roc working.

Having thus described my invention, what I claim as new is—

1. The combination, with a coffee-pot, of a

cap C, having its upper surface inclined to one side and extending up and bent over to form a spout a, the drum D, attached to the spout, the bag c, and ring d, for attaching the bag to the drum, substantially as shown and described.

2. The combination, with a coffee pot having a bag to contain the coffee, of one or more tubes for forming jets directed against the exterior of the bag, substantially as and for the purpose described.

3. The combination of the pot A, having a

conical base-chamber B, with flange b, tubes E, arranged upon the outside of the pot, and ducts g, opening from the base-chamber into 15 the pot, the cap C, fitting detachably on the flange b, extended up upon one side in the form of a spout a, and having attached thereto the drum D, and the removable bag c, substantially as shown and described.

JAMES SIMEON STIDHAM.

Witnesses:

E. B. THOMPSON, J. H. ARMSTRONG.