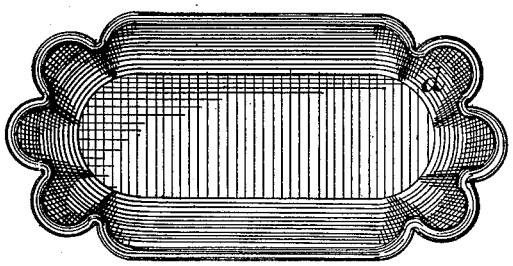
L. G. FISHER, Jr.
Bake-Pan.

No. 206,099. Patented July 16, 1878.

Fig. 1.

Fig. 2.

Fig. 3.



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UNITED STATES PATENT OFFICE.

LUCIUS G. FISHER, JR., OF CHICAGO, ILLINOIS.

IMPROVEMENT IN BAKE-PANS.

Specification forming part of Letters Patent No. **206,099**, dated July 16, 1878; application filed June 27, 1878.

To all whom it may concern:

Be it known that I, L. G. FISHER, Jr., of Chicago, Cook county, Illinois, have invented an Improvement in Bake-Pans, of which the following is a specification:

My invention is a dish or pan, constructed of the materials and in the manner fully described hereinafter, adapted to hold solids, fluids, or semi-fluids, especially in cooking, as effectively as the porcelain or metal dishes heretofore used for such purposes, yet so inexpensive that it may be sold with the contents as a substitute for the ordinary wrappers.

In the accompanying drawing, which forms part of this specification, Figure 1 is a section of material before it is formed in a dish. Fig. 2 is a section of one form of dish, and Fig. 3 a plan view of Fig. 2.

Heretofore dishes have been made of single sheets of paper for the reception of articles to be sold, as substitutes for ordinary paper wrappers, and such dishes have sometimes been used for holding liquids or semi-fluids and for baking purposes, but have proved defective from the liability of the paper to disintegrate, the inner face peeling off when the contents are removed.

The object of my invention is to make a jointless dish capable of retaining fluids or semi-fluids with a body of paper, as heretofore, so cheap that it may be transferred to the purchaser with the article sold, but free from the before-named defects—a result which I effect by providing the paper dish with a facing of material which will not disintegrate under the action of articles placed in the dish, but so soft and pliable as not to interfere with the economical manufacture of the dish by ordinary processes.

I first make a compound sheet by facing a sheet, *a*, of paper with a second sheet, *b*, of extremely thin, soft, pliable material—such as tin-foil, textile fabric, wood-veneer, caoutchouc, or gutta-percha—the two sheets being united by pressure or cement, the latter, when used, being preferably water-proof. The compound sheet of paper and soft flexible or fibrous material are cut to the proper form, and are shaped preferably by dies, which turn up the edges forming sides *c*, without any joints through which fluid might escape. The dish thus made will retain the fluids or semi-fluids without softening under their action, even when highly heated, and will not adhere to the materials baked therein, being in these respects as effective as a dish of metal, and but little more expensive than one formed wholly of paper, while free from the defects of the latter.

I am aware that paper boxes for the reception of pens have been strengthened by facings outside or inside of hard metal; but I am not aware of an inner metallic facing having been cemented to the face of a dish, or of a compound sheet of paper and foil, fabric, or other material having been employed in the manufacture of a seamless dish.

I do not claim the peculiar form of flanged corrugated dish shown in the drawing, as the same is the invention of Henry A. House; but

I claim—

1. A jointless baking-dish consisting of a compound sheet composed of paper and a soft pliable facing material secured thereto, substantially as set forth.

2. A dish made from a single sheet of paper, having united thereto a thin facing of soft pliable material capable of being molded with the paper, as set forth.

In testimony whereof I have signed my name to this specification in the presence of two subscribing witnesses.

LUCIUS G. FISHER, JR.

Witnesses:

C. E. FOSTER,

FRANK M. GREEN.