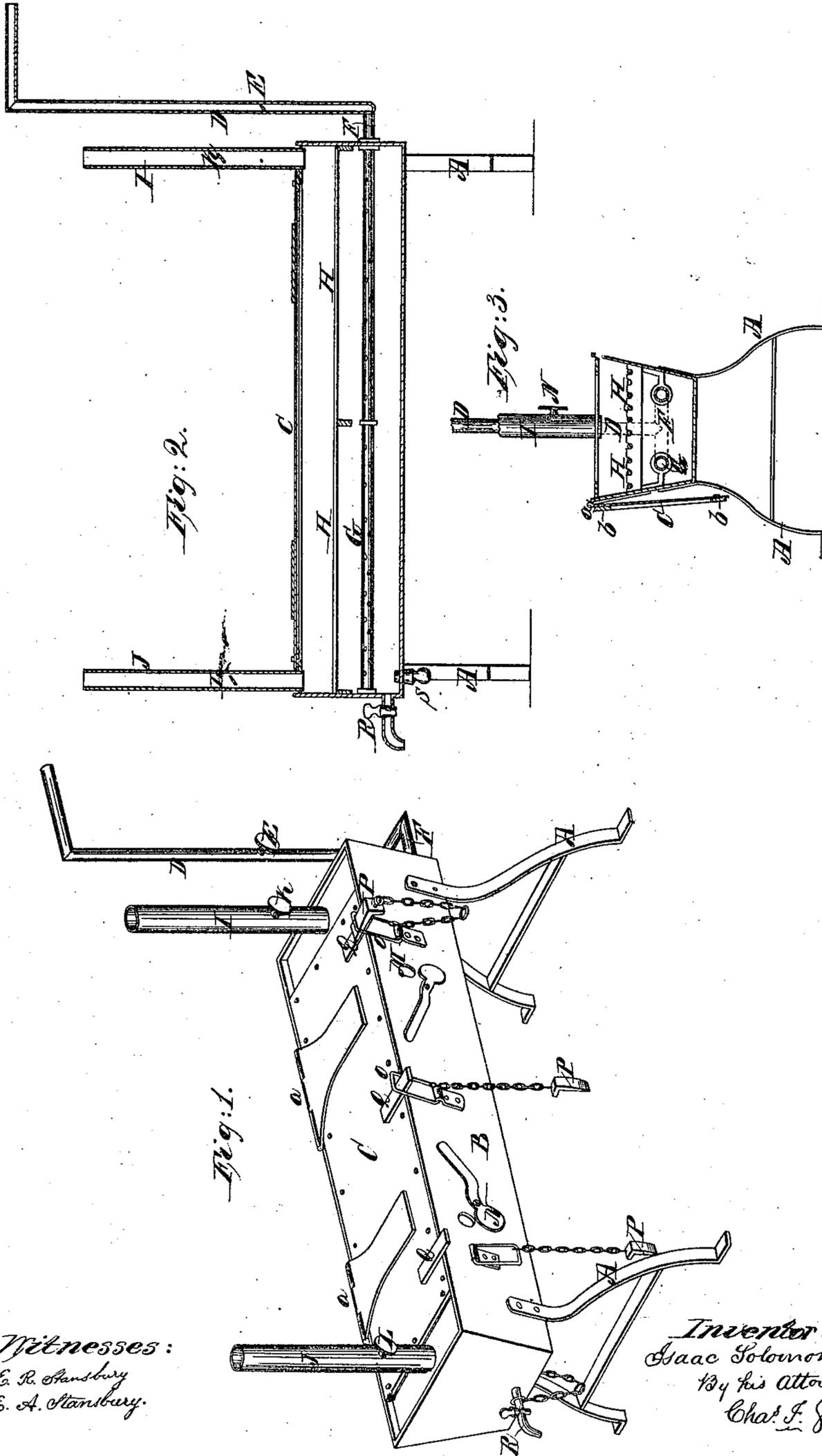


I. SOLOMON.
STEAMING AND SHUCKING OYSTERS.



Witnesses:
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 By his Attorney
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UNITED STATES PATENT OFFICE.

ISAAC SOLOMON, OF BALTIMORE, MARYLAND.

IMPROVEMENT IN STEAMING AND SHUCKING OYSTERS.

Specification forming part of Letters Patent No. 41,026, dated December 22, 1863.

To all whom it may concern:

Be it known that I, ISAAC SOLOMON, of the city of Baltimore, in the State of Maryland, have invented a new and useful Combined Oyster-Steamer and Shucking-Box; and I do hereby declare the following to be a full and correct description of the same, reference being had to the accompanying drawings, in which—

Figure 1 is a perspective view of my apparatus complete. Fig. 2 is a vertical longitudinal section through the center of the same, and Fig. 3 is a vertical transverse section.

The same part is marked by the same letter of reference wherever it occurs.

This invention is an improvement on the oyster-steaming apparatus heretofore patented by me, and has been suggested by experience with that apparatus as a more simple and economical mode of steaming oysters for the wholesale packing trade.

It consists in such a construction and arrangement of the apparatus that the same chamber in which the steaming is performed will, when the steaming is completed, answer as a shucking-box, from which the oysters can, without being removed in bulk, be shucked ready for use, thus saving the time, labor, and expense of shoveling them into baskets, and of removing them in those baskets from the steaming-chamber to the shucking-box, as has heretofore been the practice, and dispensing entirely with the use of baskets, and saving a large item of expense in their prime cost and wear.

To enable others to make and use my new and improved apparatus, I will proceed to describe its construction and operation, referring to the drawings herewith, whereon—

A marks the legs of the apparatus; B, the shucking-box or steaming-chamber; C, the lid or cover of said box, which is attached to it by the hinges *a* in such a way that it can be turned over and hang down by the side of the box in the manner represented in Fig. 3. The edges of this cover are provided with strips of felt *b*, which make its junction with the box steam-tight.

D marks the inlet steam-pipe, which conducts steam from the boiler to the steaming-

chamber. It has a valve, E, by which the steam can be shut off or turned on at will.

The pipe D communicates with two perforated distributing steam-pipes, F and G, which run longitudinally the whole length of the steam-chamber, as shown in Fig. 2. Their position is also shown in Fig. 3.

H marks a grating, on which the oysters are supported while undergoing the steaming process.

I and J mark exit steam-pipes at either end of the steaming-chamber, controlled by their valves K and L, respectively. Through these valves the steam escapes into the open air after the steaming of the oysters is completed.

M and N are air-valves in the front of the steaming chamber, which can be opened or closed at pleasure, so as to exclude or admit air to the chamber.

O marks stirrups or staples hinged to the front of the box. They hold the cover C down into close contact with the box by passing over the bolts Q, projecting from the cover, and having the wedges P driven in between them. (See Fig. 1.)

R is a cock for drawing off the oyster-liquor from the bottom of the chamber, and S a plug closing a hole through which the washings are drawn off when the box is cleansed.

The operation is as follows: The oysters to be steamed are placed on the grating H, and the cover C closed and secured. The valves K L M N are closed and the valve E opened to allow steam to flow into the chamber. When the oysters are sufficiently cooked the steam is shut off and the valves K L M N are opened. The cold air rushes into the chamber through valves M and N and drives out the steam, which escapes through pipes I and J. The cover C is then unkeyed and turned over into the position shown in Fig. 3 by the side of the steam-chamber, which then becomes a convenient shucking-box, by the side of which the men may stand and open the oysters.

The building can easily be so arranged that the oysters can be unloaded directly from the carts into the steaming-chamber, and the oyster-shells thrown out as fast as the oysters are taken from them and carted away.

Having thus fully described my invention, what I claim, and desire to secure by Letters Patent, is—

The combined steam-chamber and shucking-box B, constructed, arranged, and operating substantially in the manner hereinbefore described.

The above specification of my said invention signed and witnessed at Washington this 17th day of November, A. D. 1863.

ISAAC SOLOMON.

Witnesses:

CHAS. F. STANSBURY,
JOHN P. HAMLIN.