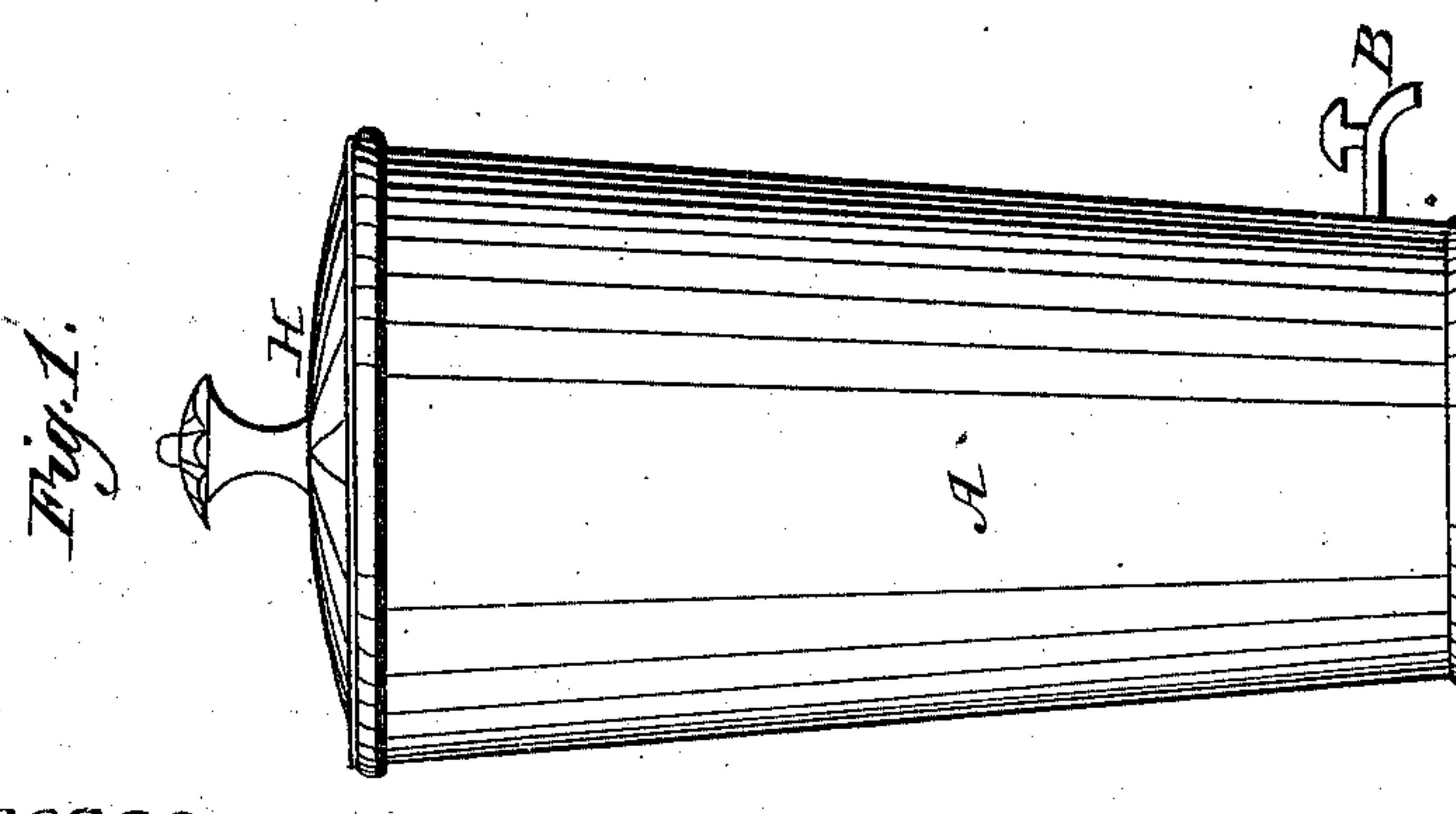
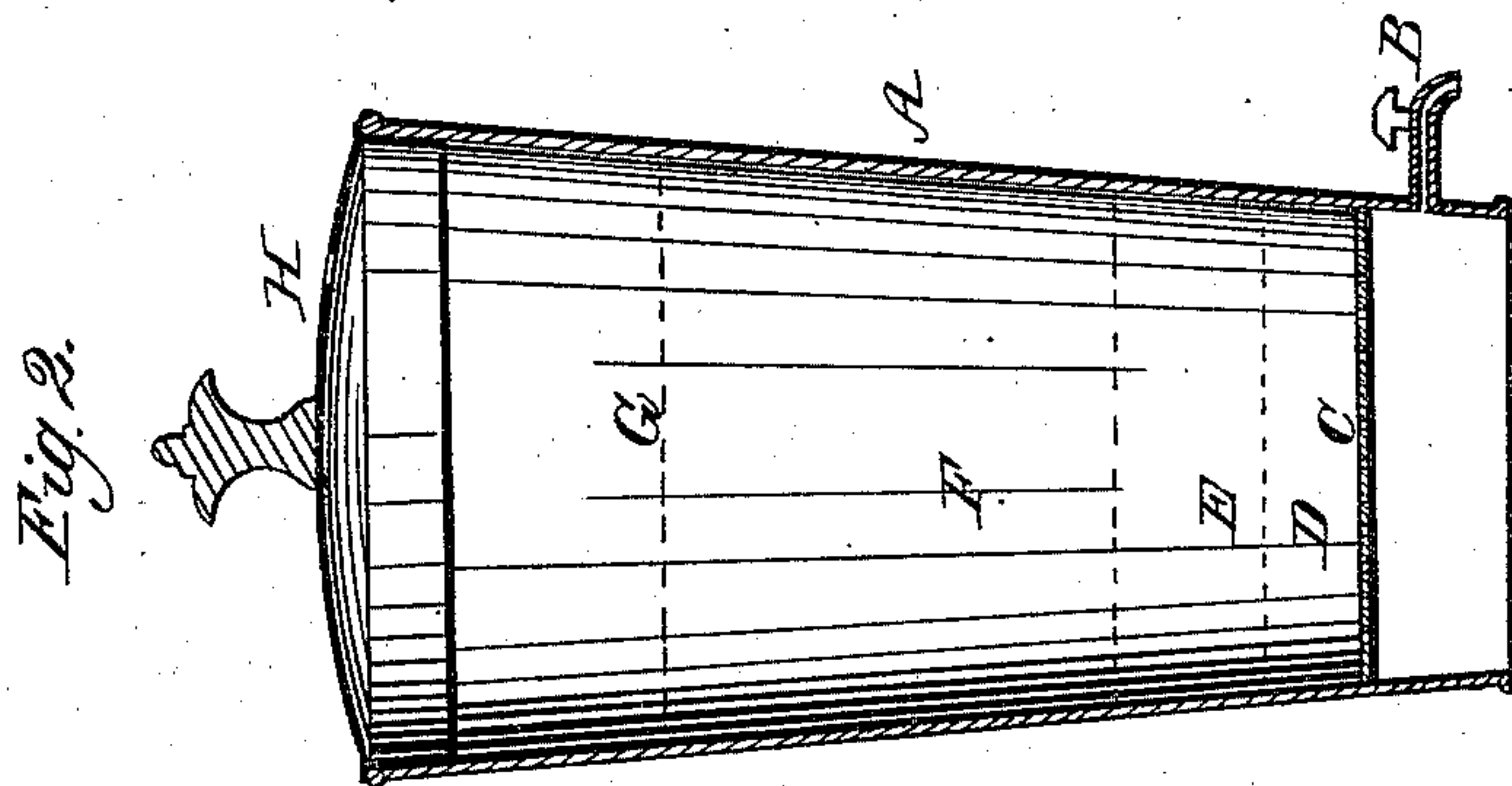


S. R. HOLT.
Making Vinegar.

No. 81,637.

Patented Sept. 1, 1868.



Witnesses.

W. H. Burridge
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Inventor.

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United States Patent Office.

S. R. HOLT, OF WORTHINGTON, OHIO.

Letters Patent No. 81,637, dated September 1, 1868.

IMPROVED PROCESS OF MAKING VINEGAR.

The Schedule referred to in these Letters Patent and making part of the same.

TO ALL WHOM IT MAY CONCERN:

Be it known that I, S. R. HOLT, of Worthington, in the county of Franklin, and State of Ohio, have invented certain new and useful Improvements in the Process of Making and Purifying Vinegar; and I do hereby declare that the following is a full and complete description of the same, reference being had to the accompanying drawings, making a part of this specification, in which—

Figure 1 is a side view.

Figure 2 is a vertical section.

Like letters of reference refer to like parts in the views.

The nature of my invention consists in the use of apple-pomace, either alone or in combination with charcoal and sand, or with any other suitable materials, arranged as a filter for acetifying and clarifying cider, sorgho-juice, and other alcoholic and saccharine washes or mixtures for making vinegar, by letting the wash stand upon the pomace a sufficient length of time, and then filtering by drawing from the bottom.

The charcoal may or may not be used in the process.

A tub or cask, A, of any desired capacity, is taken, the taller the better, having a wooden faucet, B, near the bottom for drawing off the vinegar.

Above this faucet, six to twelve inches from the bottom, according to the height of the tub, a perforated false bottom, C, covered with coarse cloth, is placed to sustain the filtering-materials, and allow the vinegar to pass through.

Upon this false bottom are placed a few inches of finely-cut bagasse, D, corn-husks, or any other similar materials, closely packed, to prevent the charcoal from washing through. The layer or layers of charcoal E, and sand, either or both, are then added. This constitutes the clarifier, which should be thoroughly washed by passing water through it until the water comes out perfectly clear. The remainder of the space, which should be by far the greater part of the tub, is filled nearly full with good sound apple-pomace, F. A cover, G, fitting loosely the inside of the tub, should be placed upon the pomace to prevent it from rising when the tub is filled with vinegar or vinegar-wash. Also a tight cover, H, for the top of the tub, (easily removed, or having an aperture in it for filling the tub,) should be provided, and the apparatus is completed.

Fill the tub with good strong vinegar, (if hot, all the better,) letting it stand a few hours to sour the pomace, and the apparatus is ready for use.

Draw off the vinegar, and fill it with cider or any kind of wash from which it is desired to make vinegar. Let it stand a few days, being careful to keep the pomace always covered with wash, occasionally drawing from the bottom and returning to the top of the tub. The pomace will soon become very sour, and serve as an exceedingly active ferment, causing a rapid acetification of the wash, and imparting to the resulting vinegar a fine fruit-flavor, while the vinegar acts as a pickle to preserve the pomace.

By this process, pure cider can be converted into good vinegar in two or three days, and a wash composed of sorghum-molasses and hot rain-water, of six or seven degrees of saccharine strength, in three to five days.

I am aware that pomace has been placed in an angular vat, and water poured on it, so as to allow the water to mix with the fluids of the pomace, which is filtered through said pomace, and runs out at the bottom into some vessel to ferment into vinegar; but what distinguishes my invention is, the mode of using apple-pomace with certain washes or mixtures for making vinegar, by letting the said wash stand upon the pomace a sufficient length of time, and filtering by drawing from the bottom.

What I claim as my improvement, and desire to secure by Letters Patent, is—

Making vinegar from cider, beer, sorgho-juice, alcoholic and saccharine mixtures by the herein-described process for acetifying and clarifying the same, by allowing the fluid or wash to stand upon the pomace, and then filtering or drawing off the same, substantially as set forth.

S. R. HOLT.

Witnesses:

W. H. BURRIDGE,

J. HOLMES.