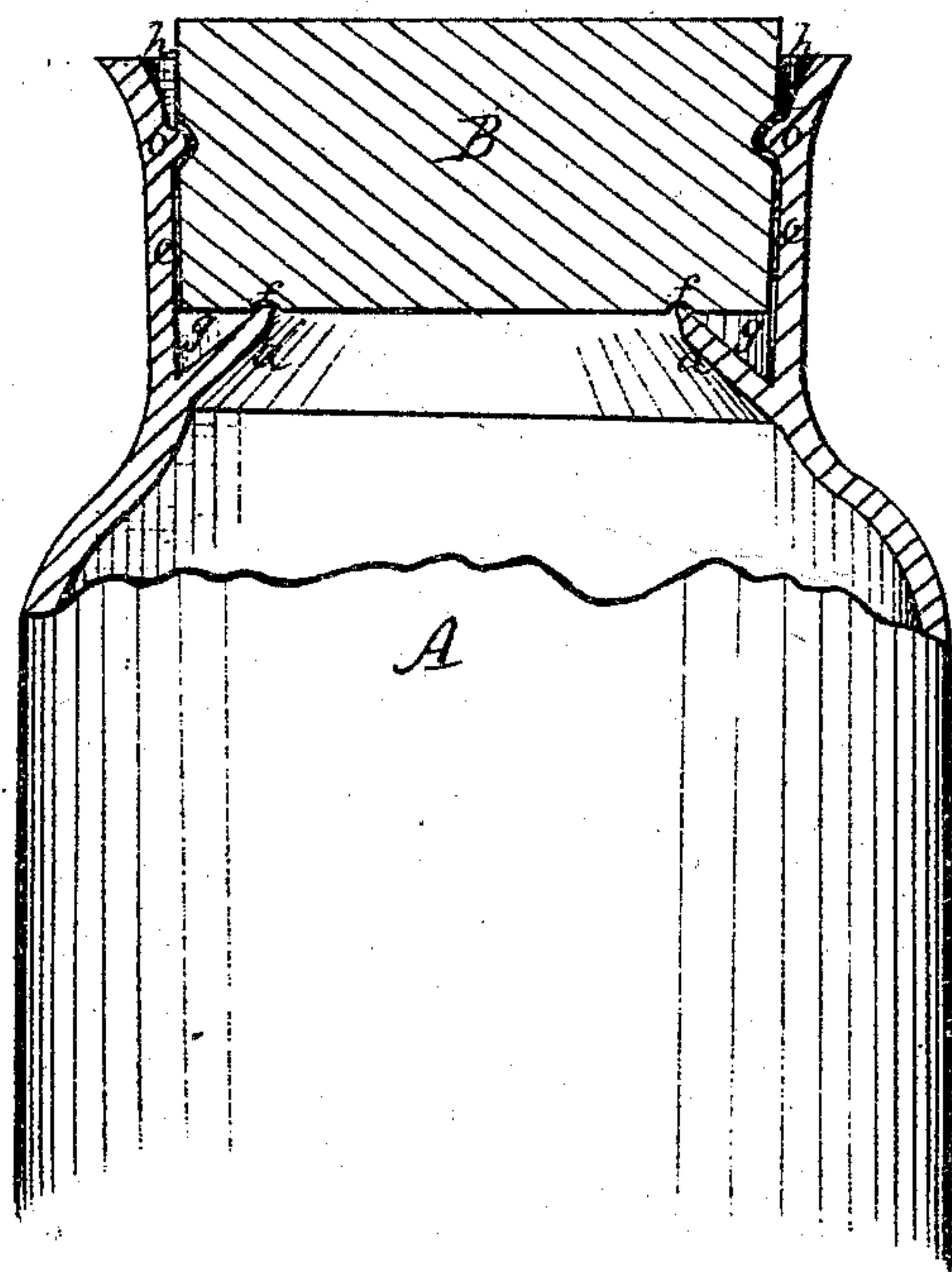


A. E. Tife,

Fruit Jar.

No. 99,550.

Patented Feb. 8. 1870.



Witnesses.

W. K. Corder
Geo. W. Maath

Inventor.

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United States Patent Office.

A. E. FIFE, OF ROCHESTER, NEW YORK.

Letters Patent No. 99,550, dated February 8, 1870.

IMPROVEMENT IN FRUIT-JARS.

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, A. E. FIFE, of the city of Rochester, county of Monroe, and State of New York, have invented a certain new and useful Improvement in Fruit-Jars and Cans; and I do hereby declare that the following is a full and exact description thereof, reference being had to the accompanying drawing, which represents a central vertical section of a can or jar provided with my improvement.

This improvement is of that class where a cork or equivalent stopper is used, in connection with resinous or other wax for closing the mouth of the vessel.

The invention consists in so forming the mouth of the vessel with an inner angular shoulder and a projecting bead, that a triple sealing of the cement is produced, when the stopper is inserted in place, and, at the same time, an air-space is left around the angular shoulder.

In the drawing—

A indicates the can or jar, and B, the stopper, the former being of tin or glass, and the latter of cork, or any other material that will answer the purpose.

The vessel is formed with an interior shoulder, *a*, and at suitable distance above, a small bead, *b*, leaving a plain neck, *c*, between, as clearly shown.

The shoulder *a* is of peculiar form, and not like the ordinary shoulders in fruit-jars. It is made of considerable projection inward, having a sealing or packing-seat, *f*, at its inner edge, and it stands at such an upward angle or incline, as to form around it, when the stopper is in place, a free air-space, *g*, as clearly shown.

The operation is as follows:

The stopper is dipped to a suitable depth, (say two-thirds of its length,) in melted wax, and then is placed in the mouth of the vessel. In passing down, the excess of the wax is scraped off by the bead *b*, and fills the groove *h*, at the mouth of the vessel. A portion, however, adheres to the sides of the stopper, and seals against the plain neck *c*. That which holds to the bottom of the stopper packs upon the seat *f*, leaving the air-space *g* intact.

In this manner a triple sealing is obtained, viz, at the points *h*, *c*, and *f*.

In ordinary jars, sealed by wax, the wax simply rests in groove *h*, or fills over the cover. When the glass cools, in my jar, it contracts and sets closely up to the stopper, thereby striking the bead *b* tight into the cork, and holding it in place.

In addition to the above, as the glass cools, the small body of air that is enclosed, by the stopper, in the top of the jar, gradually passes into the air-space. As the wax fixes in place, on the seat *f*, the air becomes perfectly enclosed in the air-space, leaving the top of the jar, above the fruit, comparatively free. By this means, I avoid mould on top of the fruit, and the unpleasant taste that occurs when the confined air lies in a body there.

What I claim, as my invention, is—

The construction of the can or jar, with the angular shoulder *a*, plain neck *c*, and projecting bead *b*, when employed in connection with the stopper B, in such a manner as to seal at the three points described, and to form the air-space *g*, in the manner and for the purpose specified.

In witness whereof, I have hereunto signed my name, in the presence of two subscribing witnesses.

A. E. FIFE.

Witnesses:

J. B. YOUNG,
R. F. OSGOOD.