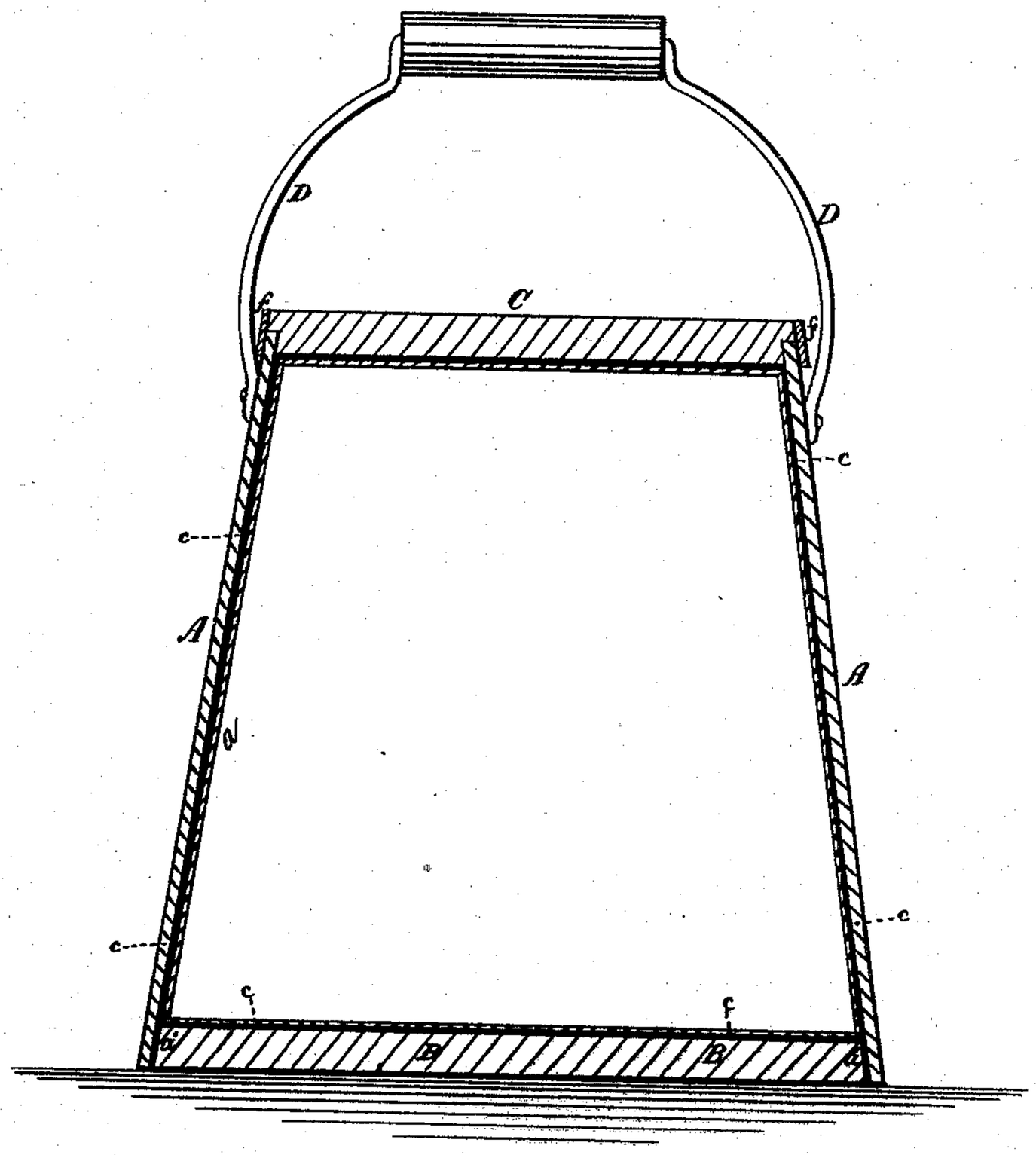
G. H. CHINNOCK.

Vessels for Holding Jellies, Fruits, &c.

No. 156,694. Patented Nov. 10, 1874.



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UNITED STATES PATENT OFFICE.

GEORGE H. CHINNOCK, OF BROOKLYN, NEW YORK.

IMPROVEMENT IN VESSELS FOR HOLDING JELLIES, FRUITS, &c.

Specification forming part of Letters Patent No. **156,694**, dated November 10, 1874; application filed May 16, 1874.

To all whom it may concern:

Be it known that I, GEORGE H. CHINNOCK, of Brooklyn, in the county of Kings and State of New York, have invented certain Improvements in Vessels for Holding Jellies, Fruit, Sauces, and the like, of which the following is a specification:

This invention is designed to provide a cheap vessel for holding fruit, sauces, jellies, jams, mince-meat, &c., without danger of contamination, either from the odors of wood or the salts resulting from the contact of vegetable acids with metals; and to this end it consists in a vessel formed with an internal layer of inodorous and tasteless paper, an external shell of wood or paper, and an intermediate air and water proof layer of shellac, paraffine, or equivalent material. Also, in the construction of the vessel with wood bottom having its internal surface covered with a layer of paper and an intermediate layer of shellac, and connected to the paper sides of the vessel by a thickness of shellac.

The drawing is a central vertical sectional view of a vessel made according to my invention.

A is the side portions of the external shell, which, constituting the main portion of the vessel, is made of paper board of sufficient thickness and rigidity to insure the requisite strength in the sides of the vessel. This shell is preferably of smaller diameter at top than at bottom, as represented in the drawing. The bottom B is of wood, fitted within the lower end of the shell and cemented in place by a strong and well-defined thickness of shellac, as shown at *a'*. The shell and bottom being thus connected, the entire internal surfaces of both are coated with a hot solution of shellac in alcohol or equivalent solvent. This coating of shellac, shown by the dense black line at *c*, must not be merely sufficient to insure the adhesion of the paper layer hereinafter described, but must be of such thickness as when hardened or solidified to be practically proof against the passage of air or moisture. But this layer of shellac moreover serves to fix in place the internal layer *a'* of inodorous and tasteless paper, the paper being applied while the shellac is yet in a hot or plastic condition. C is a removable cover, made, preferably, of wood, rabbeted at its periphery to fit upon the top or upper edge of the vessel, and provided at its outermost edge with a band, *f*, which shuts down, externally, past the adjacent edge of the vessel.

The vegetable sauce, preserves, jam, jelly, or like substance, is poured into the vessel in a hot condition. Coming in contact with the paper, which is a poor conductor of heat, the material is congealed and becomes comparatively cool before its heat can effect the layer *c* of shellac, which provides the requisite air and water proofing of the vessel. The contents of the vessel therefore are protected from any contamination, which, with metal or wooden vessels, frequently occurs from the formation of metallic salts, or from the inherent odor or properties of wood, by the neutral, inodorous, and tasteless character of the paper, with which it is in immediate contact. The contents are moreover protected from external atmospheric influences by the layer *c* of shellac, this layer being kept from fracture or other injury from external causes by its arrangement within the stiff and strong shell A.

It will be noticed that the bottom B, being of wood, has between it and the paper layer *a* the layer *c* of shellac, the same as and continuous with that interposed between the inner paper layer and the shell, in order not only to prevent the transmission of air and moisture through the bottom to the contents of the vessel, but also to absolutely prevent the contamination of such contacts by the transmission thereto of the odor or taste of wood which would otherwise occur. Moreover, the thickness *a'* of shellac, by which the bottom B is secured in place, not only serves to thus provide a tight joint, but also obviates the contamination of the contents of the vessel which would occur if the usual cementing agent—glue—were used for the purpose indicated.

The cover C may be provided on its inner side with a layer of shellac, upon which is placed a paper layer, in order to render the same air and water proof, and to prevent the transmission of any noxious qualities from the wood to the contents of the vessel. More-

over, the vessel may, when desired, be furnished with a bail, D, whereby it may be readily lifted or carried, as occasion may require.

What I claim as my invention is—

1. The vessel for holding fruit, sauces, jellies, jams, &c., constructed with the inner layer *a* of inodorous and tasteless paper, the outer shell A of paper board, and the intermediate thickness *c* of shellac, substantially as and for the purpose specified.

2. The combination of the thickness *c* of shellac, paraffine, or equivalent neutral material with the wood bottom, having the layers of shellac and paper upon its inner surface, and the shell A, or sides of the vessel, substantially as for the purpose set forth.

GEO. H. CHINNOCK.

Witnesses:

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