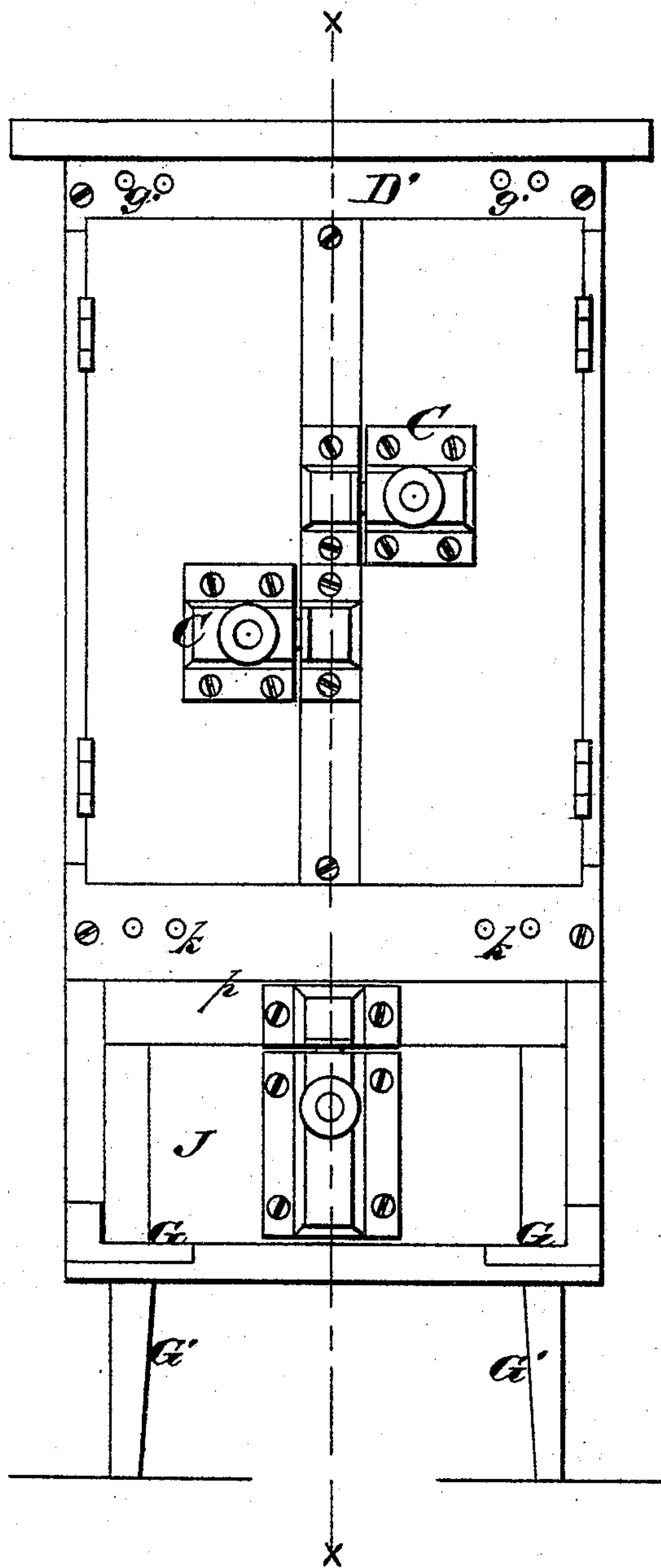


C. D. HARB.
PROVISION SAFE.

No. 171,279.

Patented Dec. 21, 1875.

Fig. 1



WITNESSES

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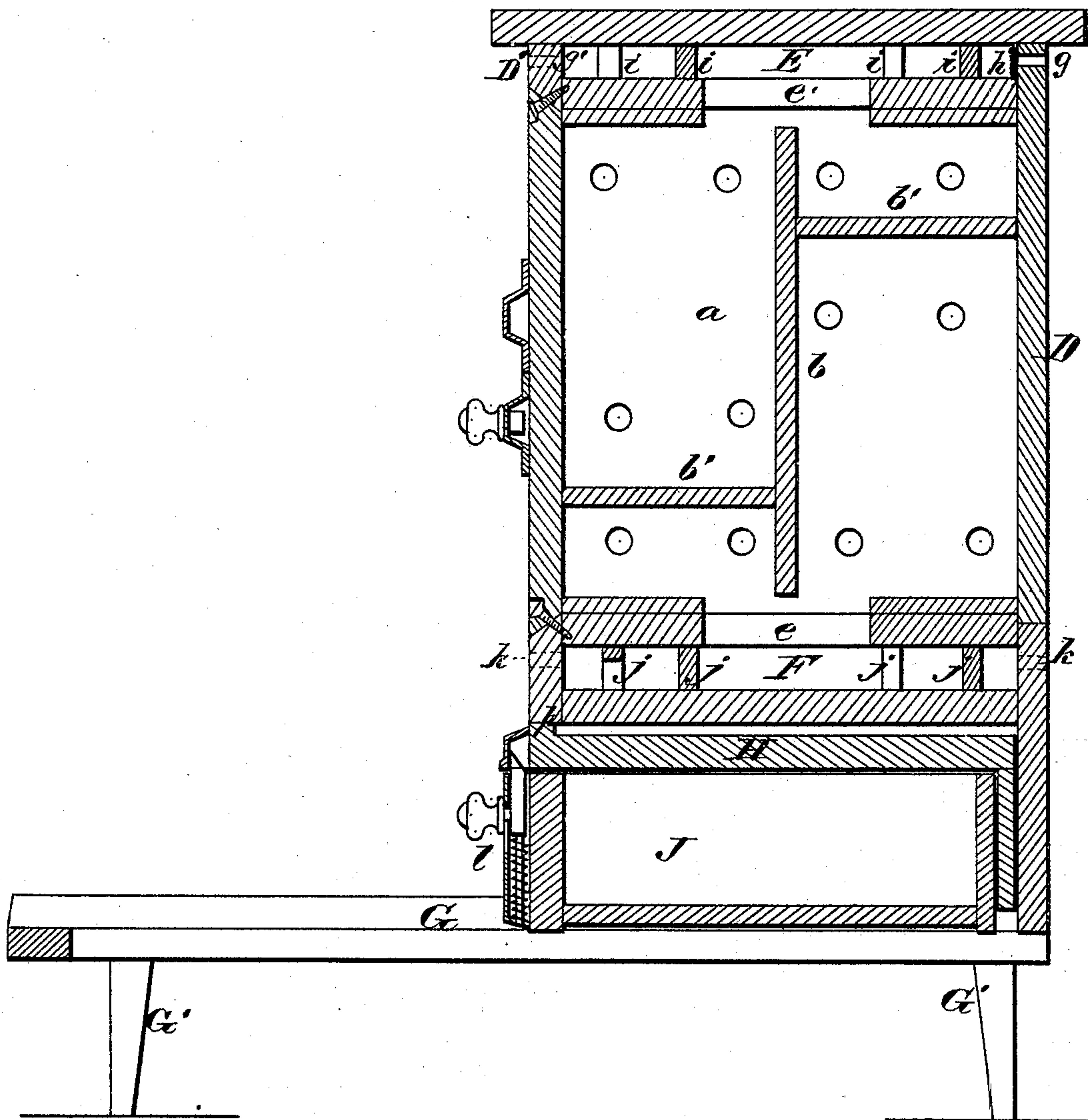
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Fig. 2



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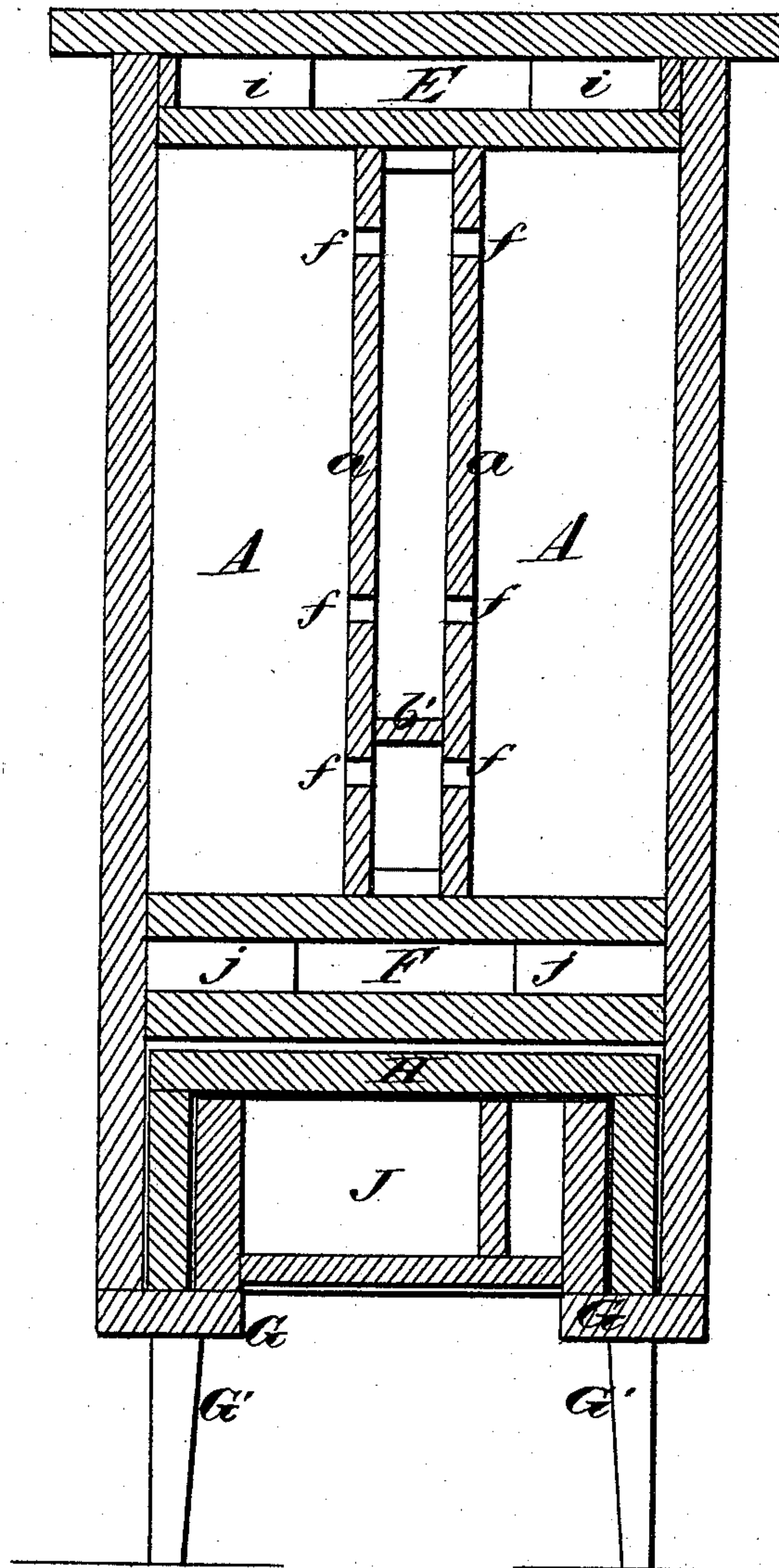
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Fig. 3



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Fig. 4

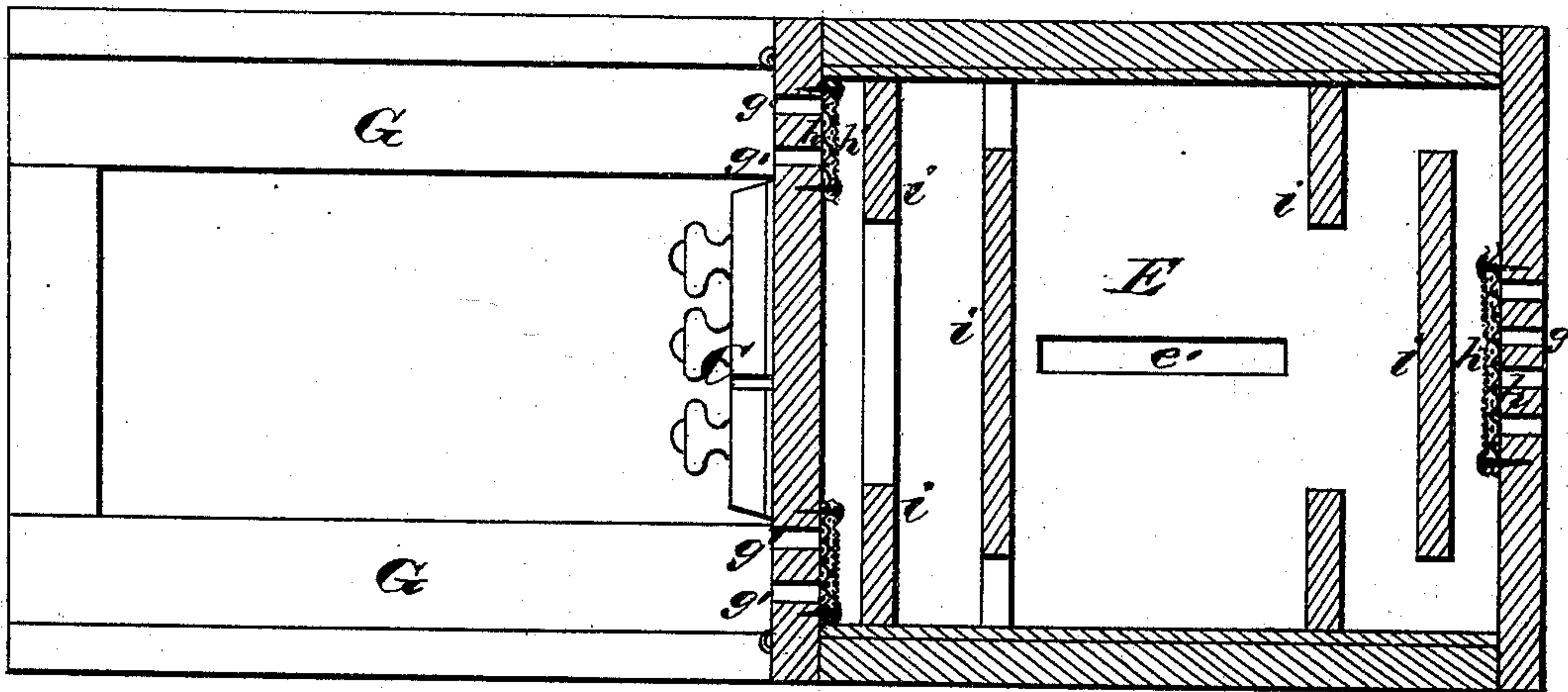
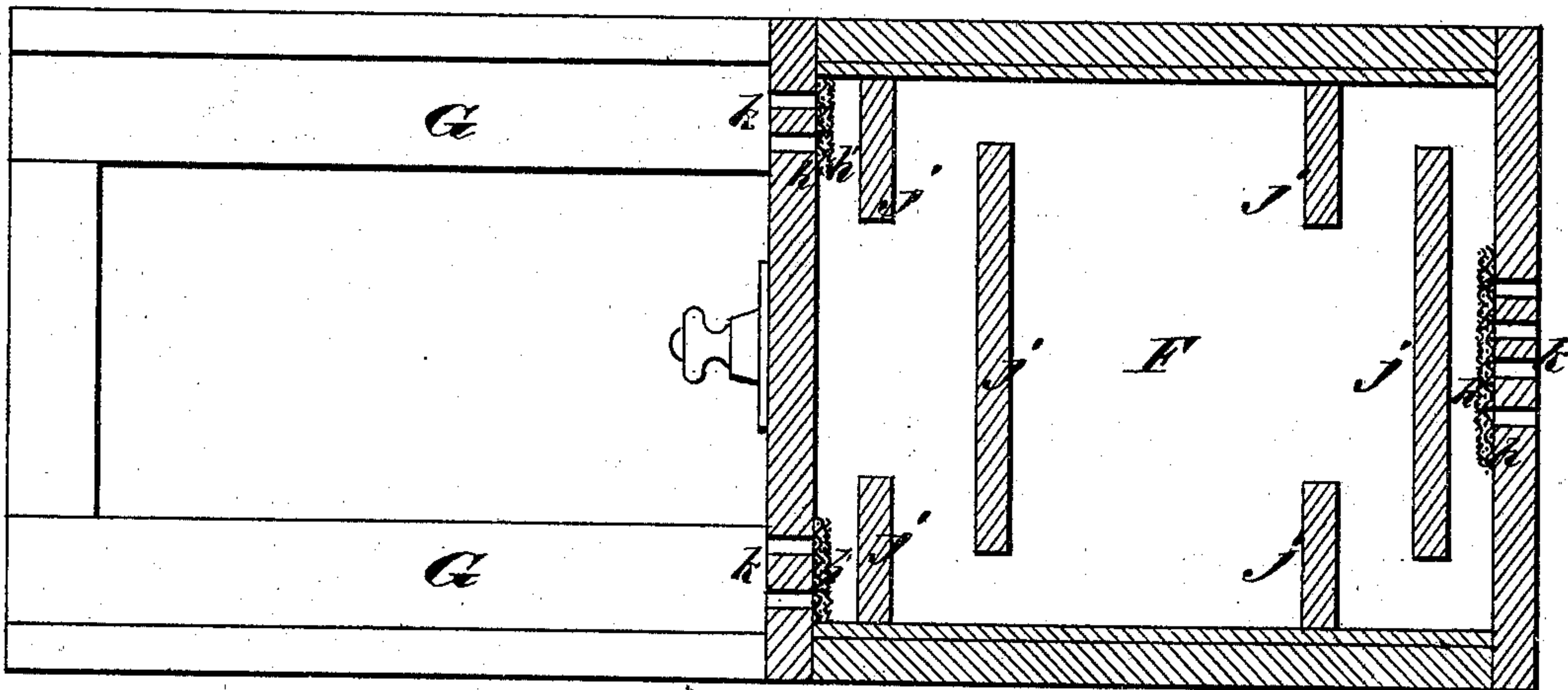


Fig. 5



WITNESSES

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UNITED STATES PATENT OFFICE

CALVIN D. HARB, OF ANDERSON, INDIANA.

IMPROVEMENT IN PROVISION-SAFES.

Specification forming part of Letters Patent No. 171,279, dated December 21, 1875; application filed September 11, 1875.

To all whom it may concern:

Be it known that I, CALVIN D. HARB, of Anderson, in the county of Madison and State of Indiana, have invented a new and valuable Improvement in Meat-Chests; and I do hereby declare that the following is a full, clear, and exact description of the construction and operation of the same, reference being had to the annexed drawings making a part of this specification, and to the letters and figures of reference marked thereon.

Figure 1 of the drawings is a representation of a front view of my meat-chest. Fig. 2 is a longitudinal vertical sectional view of the same, and Fig. 3 is a transverse vertical sectional view thereof. Figs. 4 and 5 are horizontal sectional views.

This invention has relation to structures which are designed for preserving meat from flies or other insects preparatory to its being smoked; and the nature of my invention and improvement consists in a meat-house having a subdivided double-wall partition, communicating, by small apertures, with the chambers for containing the meat, and also communicating at its upper and lower ends with double-wall subdivided chambers, both of which have perforations for the passage of the air for ventilating the meat-chambers.

The invention further consists in a scrap-drawer and a cutting-board, in combination with the meat-chest, as will be hereinafter explained.

The body of the meat-chest may be made of any suitable capacity, and it may be divided into any desired number of compartments. The chest shown in the drawing has two compartments, A A, formed by a vertical partition, which is composed of two walls, *a a*, parallel to each other, and having a space of suitable width between them. This space between the walls is subdivided by a vertical partition, *b*, and two horizontal partitions, *b' b'*, one of which is located near the upper end of the partition *b*, and the other is located near the lower end of this partition *b*. The chambers thus formed between the walls *a a* communicate, by means of passages *e e'*, with spaces which are formed between horizontal walls at the top

and bottom of the chest, and said chambers also communicate with the compartments A A by means of a number of small apertures, *F*, made through the walls *a a*, closed by means of a vertical strip, to which are attached the keepers of latches C C, which are applied to two doors that tightly close the front of the compartments A A. The back of the space between the walls *a a* is tightly closed by a board, *D*, through which a number of apertures, *g*, are made, that allow air to pass through them, and serve, in combination with similar apertures *g'* through a front slot, *D'*, to allow a free circulation of air in the chamber which is at the top of the chest. The apertures *g g'* are covered interiorly by means of wire-gauze *h*, which will prevent the entrance of insects. To protect the fine gauze, a coarser gauze, *h'*, is applied between it and the inner ends of the apertures. This will prevent persons from injuring the fine gauze by introducing sticks into the apertures. For the purpose of excluding light from the upper air-circulating chamber E at the top of the chest, I introduce divisions *i* in this chamber, as shown in Fig. 4. Divisions *j*, for a similar purpose, are introduced in the chamber F at the bottom of the chest, which chamber receives air through apertures *k k*, which are covered with fine and coarse wire-gauze, in the same manner and for the same purpose as the apertures *g g'* are covered.

By the means above described meat ready for smoking can be preserved free from insects at the same time it is freely supplied with air. The chest is mounted on two horizontal ways, *G*, which are parallel to each other, and which are sustained by legs *G'*, and on these ways is a sliding box, the top of which serves as a cutting-board, *H*. Inside of the said box is a drawer, *J*, provided with a latch, *l*, which drawer is designed for receiving scraps of meat. The drawer can be pulled out of its box without moving the latter from beneath the meat-chest, or both the drawer and box can be moved together.

There is a space left between the cutting-board and the bottom of the meat-chest, to prevent contact of the two surfaces; and when

the board is beneath the chest flies, &c., are excluded from said space by means of a strip, *p*, shown in Fig. 2.

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

1. In a meat-chest, the subdivided double-wall partition, communicating with the compartments A A, and also with air-circulating chambers E F, substantially as described.

2. In combination with the chest mounted on the horizontal ways G, a sliding box, the

top of which serves as a cutting-board, H, and the drawer J, provided with a latch, operated substantially as described, and for the purpose set forth.

In testimony that I claim the above I have hereunto subscribed my name in the presence of two witnesses.

CALVIN D. HARB.

Witnesses:

J. W. LANSBERG,

JAMES MOHAN.