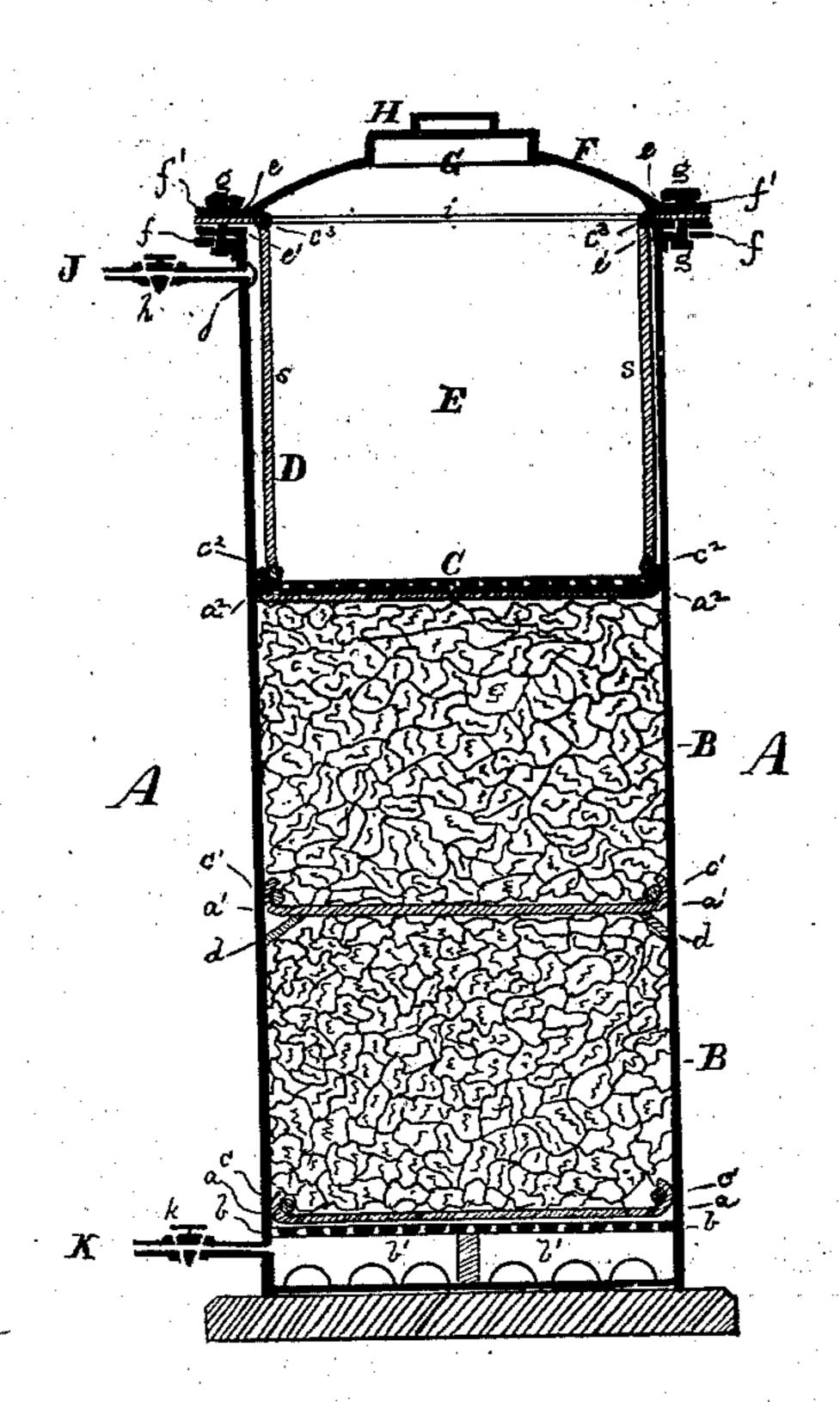
## J. H. THIERMAN. Process for Flavoring Liquors.

No. 205,443.

Patented June 25, 1878.



WITNESSES: August Stetersohn! Ino, W. Madigan INVENTOR: Jns. A. Thierman, by Louis Baggert G. attorneys.

## UNITED STATES PATENT OFFICE.

JOHN HENRY THIERMAN, OF LOUISVILLE, KENTUCKY.

## IMPROVEMENT IN PROCESSES FOR FLAVORING LIQUORS.

Specification forming part of Letters Patent No. 205,443, dated June 25, 1878; application filed

January 29, 1878.

To all whom it may concern:

Be it known that I, John Henry Thier-Man, of Louisville, in the county of Jefferson and State of Kentucky, have invented a new and useful Process of Flavoring Alcoholic Liquors; and I do hereby declare that the following is a full, clear, and exact description thereof, which will enable others skilled in the art to which it appertains to use the same, reference being had to the accompanying drawing, which forms a part of this specification, and in which is shown a vertical section of a filtering apparatus such as I prefer to use for the purpose of carrying out my improved process.

As will be seen by reference to the drawing, this apparatus is constructed as follows:

A is a cylinder, constructed of any suitable material, and provided with a perforated false bottom, b, raised upon supporting-bridges b'b'. On top of this I place a woolen blanket, a, stretched and pressed closely against the inner walls of the cylinder by a ring, c, of copper wire or other suitable material. a¹ is another similar blanket, held by a ring, c¹, resting upon shoulders or brackets d upon the inner walls of the cylinder. The lower two-thirds of the cylinder is thus divided into two compartments, B B, each of which is filled or packed with a mixture of ordinary rectifying-charcoal and finely-ground filtering-paper.

Above and resting upon a blanket,  $a^2$ , which covers the charcoal in the upper chamber B, I place a cover or partition of perforated sheet metal, C, which serves to hold the charcoal and blanket  $a^2$  in position, and is itself held firmly in its place by a brace, D, consisting of two rings,  $c^2$  and  $c^3$ , connected by standards s, the upper ring of which rests against the top or head of the cylinder, which forms its cover. The lower ring rests upon the partition C, and thus an empty chamber, E, is provided, into which I introduce the prepared flavoring ingredients.

F is the top of the cylinder, having a circumferential flange, e, corresponding with a similar flange, e', at the top of the cylinder proper. Below this flange I place a ring, f', of iron or other suitable material, the edge of which projects beyond the flange. After plac-

ing the head upon the cylinder a packing-ring, i, of rubber or similar material, being interposed, I adjust a ring, f', similar to f, over the flange e. The rings ff' have perforations for bolts gg, by which they are united, thus securing the cover upon the cylinder. There being no perforations or bolt-holes in the flanges e e', the cover fits absolutely tight.

The top of the cylinder F has a central opening, G, with upward-projecting shoulders, through which I introduce the flavoring ingredients into the chamber E, over which opening I adjust, by means of male and female threads, a screw-cap, H, with a packing of rubber or other suitable material interposed.

J is the induction-pipe. It enters the cylinder near the top, and is provided with a cock, h, for regulating the flow of the liquids. A convex screen or sieve, j, covers the perforation through which the liquid enters the cylinder, and prevents any of the flavoring ingredients or agents from entering the induction-pipe J. K is the exit-pipe, which conducts the flavored liquids out of the cylinder through a perforation below the false bottom, which is also provided with a cock, k, for regulating the flow of liquor.

The inner metallic walls of the cylinder, and all metallic surfaces of all parts of my flavoring apparatus which come in contact with the flavoring oils or essences, or liquids charged therewith, I cause to be thoroughly tinned or glazed, to make them resist all corrosive action.

To carry out my improved process I first saturate thoroughly a quantity of finely-comminuted rectifying-charcoal with the particular essential oil the flavor of which is to be imparted to the liquor. All kinds of essential oils may be used with my process, such as caraway-seed oil, oil of juniper, bergamot-oil, &c.; and my process is particularly applicable to essential oils of a highly-volatile nature. The saturated charcoal is placed through the opening G in the empty chamber E, which is then hermetically sealed by adjusting the screw-cap H, when the process of flavoring should be commenced with as little delay as possible. Immediately following the flavoring process the filtration or rectifying of the liquor or liquid takes place by its precipitation

through the filtering medium below, thus performing the flavoring and rectifying of the liquor at a single and continuous operation.

In operation the liquid first passes into the flavoring-chamber E, where it becomes charged with the oil or essence prepared as described, and is conducted thence through the packing of charcoal and filtering-paper in the compartments B B. In its passage through these packings the oil or escence is perfectly dissolved and neutralized, and the liquid becomes evenly and thoroughly impregnated with the most delicate desired flavor.

Having thus described my invention, I claim and desire to secure by Letters Patent of the

United States—

The herein-described process of flavoring and rectifying alcoholic liquors, consisting first, in introducing the liquor into contact with charcoal impregnated with the essential or flavoring oil or extract; and, secondly, in precipitating it through filtering medium below, whence it is drawn off, thus flavoring and rectifying the liquor at a single continuous operation, substantially as specified.

In testimony that I claim the foregoing as my own I have hereto affixed my signature in

presence of two witnesses.

JOHN HENRY THIERMAN.

Witnesses:

JOHN H. WELLS, W. D. TURNER.