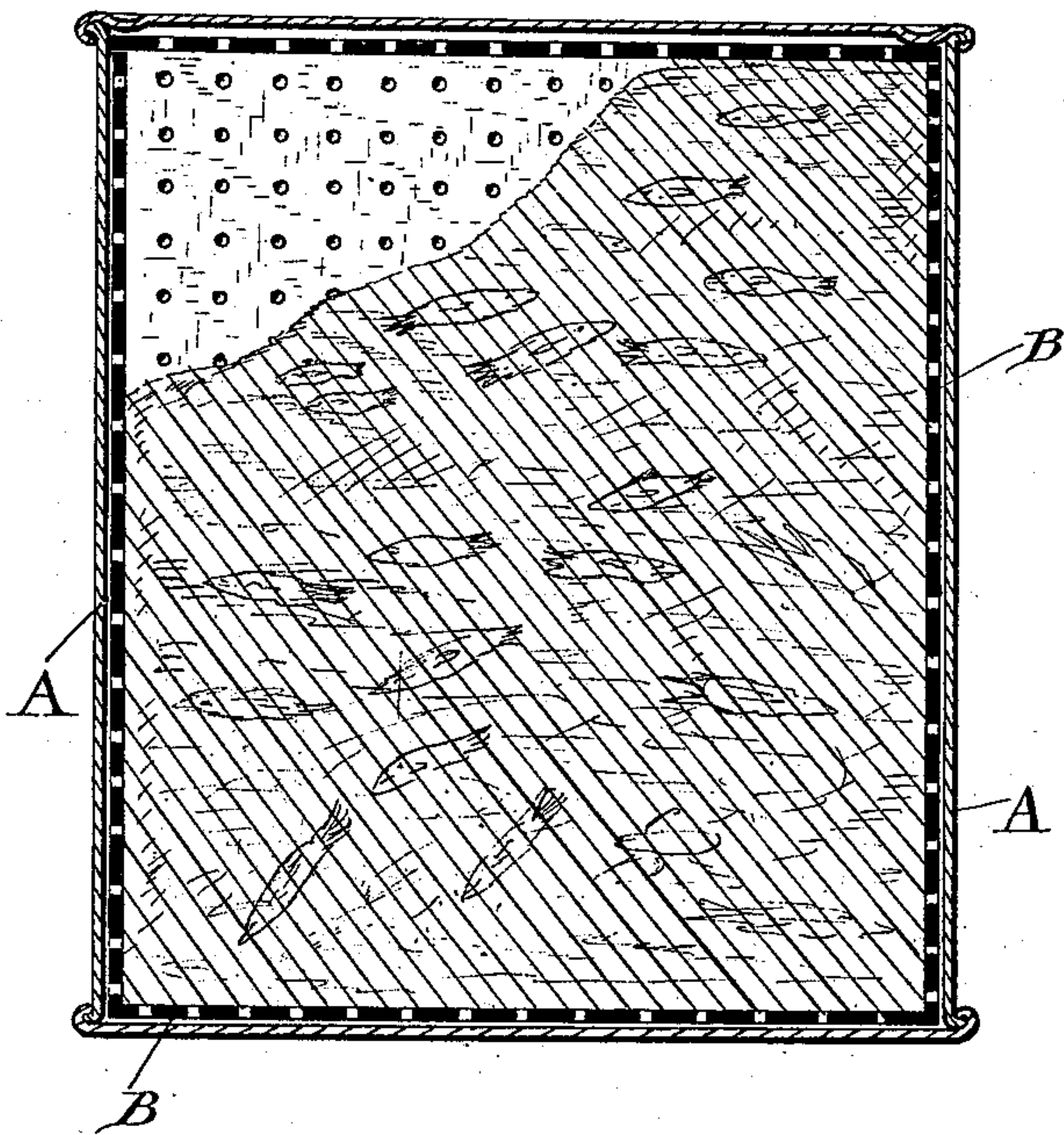


(No Model.)

F. W. BARTLETT.
Lining for Tin Cans.

No. 235,981.

Patented Dec. 28, 1880.



Witnesses.
Frank L. Ourand
Geo. M. Ginkel

Inventor.
Fredrick W. Bartlett
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UNITED STATES PATENT OFFICE.

FREDERICK W. BARTLETT, OF GALVESTON, TEXAS, ASSIGNOR TO G. W. DUNBAR'S SONS, OF NEW ORLEANS, LOUISIANA.

LINING FOR TIN CANS.

SPECIFICATION forming part of Letters Patent No. 235,981, dated December 28, 1880.

Application filed November 4, 1880. (No model.)

To all whom it may concern:

Be it known that I, FREDERICK W. BARTLETT, of Galveston, in the county of Galveston and State of Texas, have invented certain
5 Improvements in Linings for Tin Cans, of which the following is a specification.

This invention has for its object to provide an improved lining for tin cans containing shrimps and other like articles of food, to prevent the discoloration of the food by contact
10 with the metallic surfaces of the can; and it consists in the employment of perforated paper as a lining, said material having the advantages hereinafter specified.

15 The accompanying drawing, forming a part of this specification, represents a section of a tin can provided with my improved lining.

In carrying out my invention I provide a tin can, A, such as is ordinarily used for articles
20 of food which are sold in a canned state. In this can I place a lining, B, of perforated paper, which may be pasteboard, card-board, blotting-paper, or any other suitable kind. This lining is suitably fitted to the can so as to lie
25 closely against all parts of the interior surface.

The shrimps or other like articles of food to be preserved, having been boiled for about ten minutes in water containing equal parts of
30 sugar and salt, are stripped of their shells, placed in the paper-lined can, and covered by a disk of perforated paper, which completes the lining of the can. The tin cap or lid of the can is then put in place and the can is
35 sealed and subjected to a steam-bath for half an hour, then vented by perforating the lid to allow the heated air to escape, and then replaced in the steam-bath and allowed to remain an hour and a half to complete the process.
40 cess.

I have found that paper possesses the following advantages as a lining, viz: First, it is cheap and easily obtained; secondly, it is easily prepared and fitted to the can, its stiffness keeping it in place while the food is being placed in the can; and, thirdly, its perforations permit the complete expulsion of the air from all parts between the lining and the interior surface of the can during the process of venting.
45 50

It is extremely important that all the air be expelled from the can as nearly as possible, the presence of air in any appreciable quantity being a source of decay in all kinds of canned goods.
55

I have found that imperforate paper holds the air in bubbles and cells and prevents it from escaping; hence paper is not suitable as a lining unless it is perforated, notwithstanding its cheapness, stiffness, and ease of application. By perforating the paper, therefore, I avail myself of its advantages and overcome the objections incident to its use.
60

I claim as my invention—

1. In combination with a metallic can, perforated paper covering the interior surface of the can, and constituting a lining which holds itself in place before the can is filled, as set forth.
65

2. As an article of manufacture, a can for containing shrimps or other articles of food having a lining of perforated paper, as set forth.
70

In testimony whereof I have signed my name to this specification in the presence of two subscribing witnesses.
75

FREDERICK W. BARTLETT.

Witnesses:

P. T. LANGUILLE,
TIM FINN.