

(No Model.)

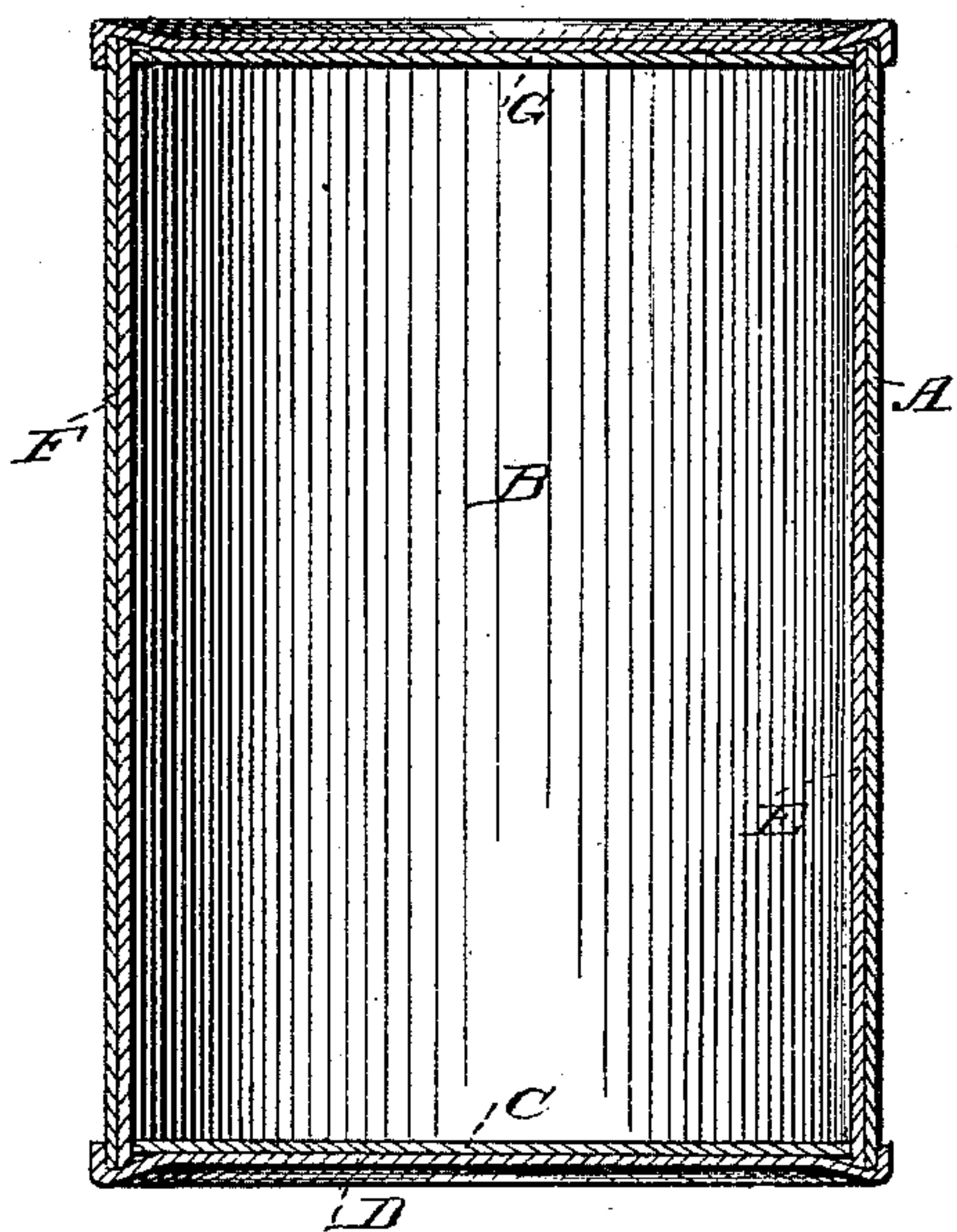
W. GORENFLO.

LINING FOR PRESERVING CANS.

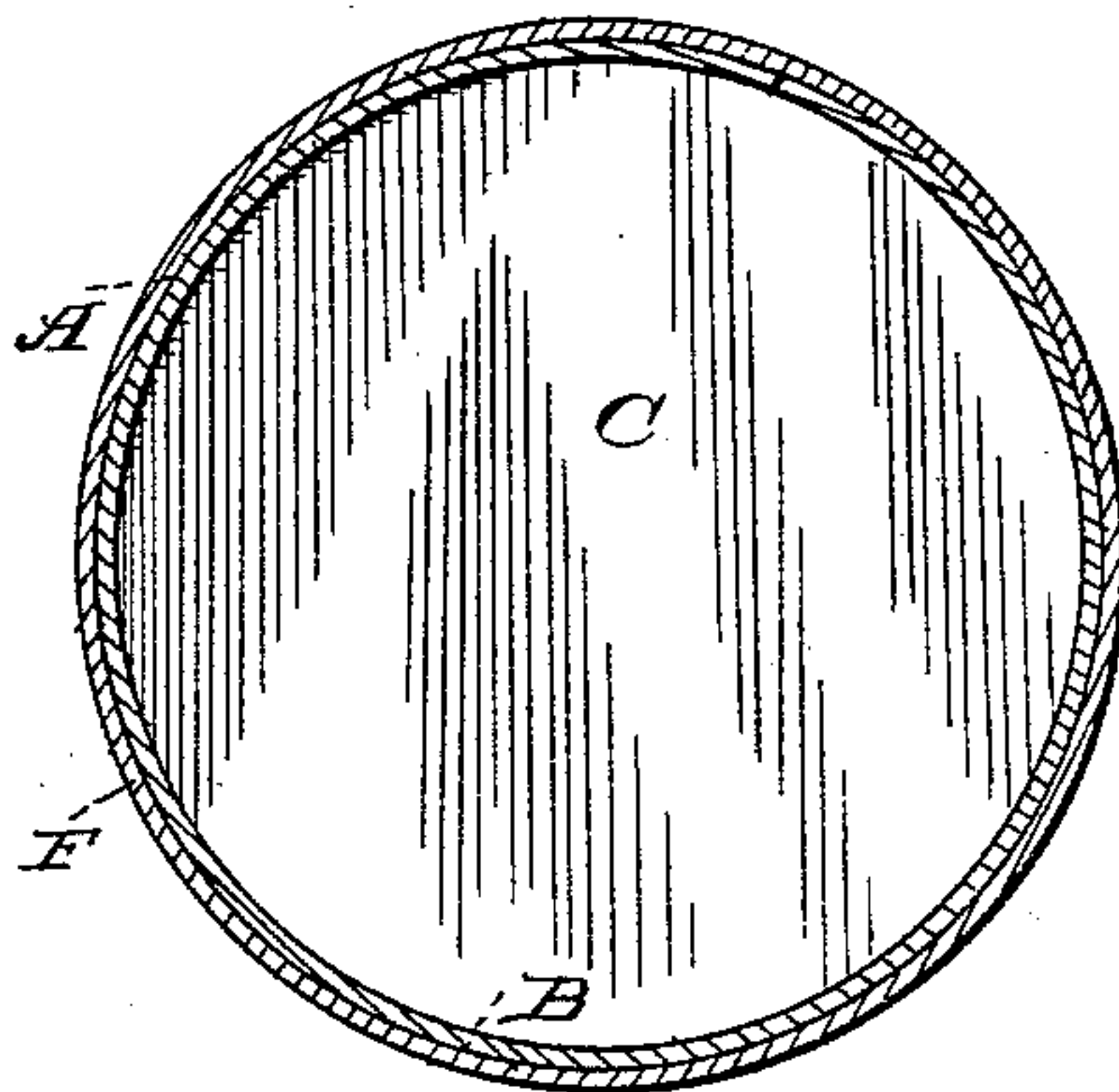
No. 259,384.

Patented June 13, 1882.

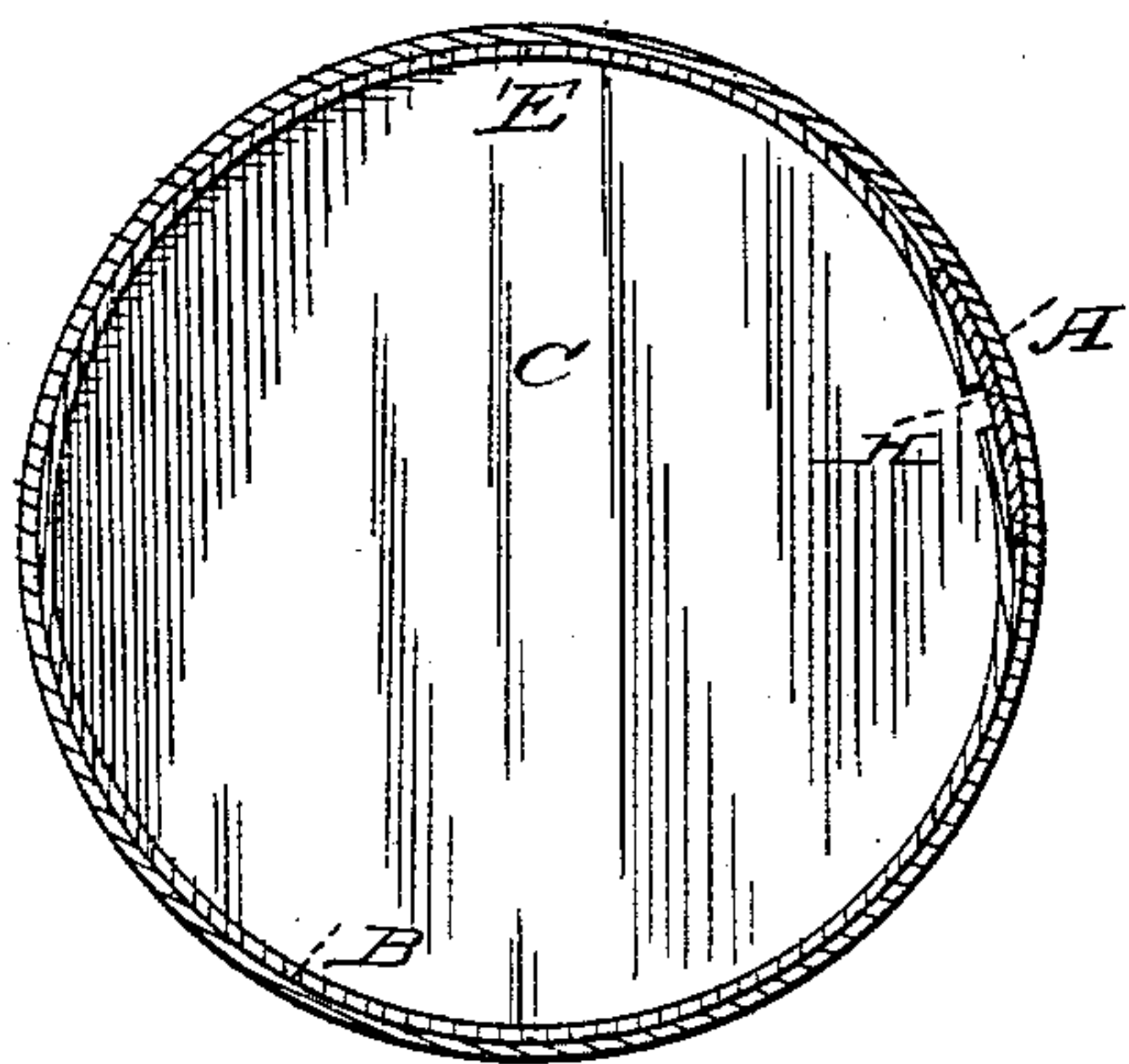
*Fig. 1.*



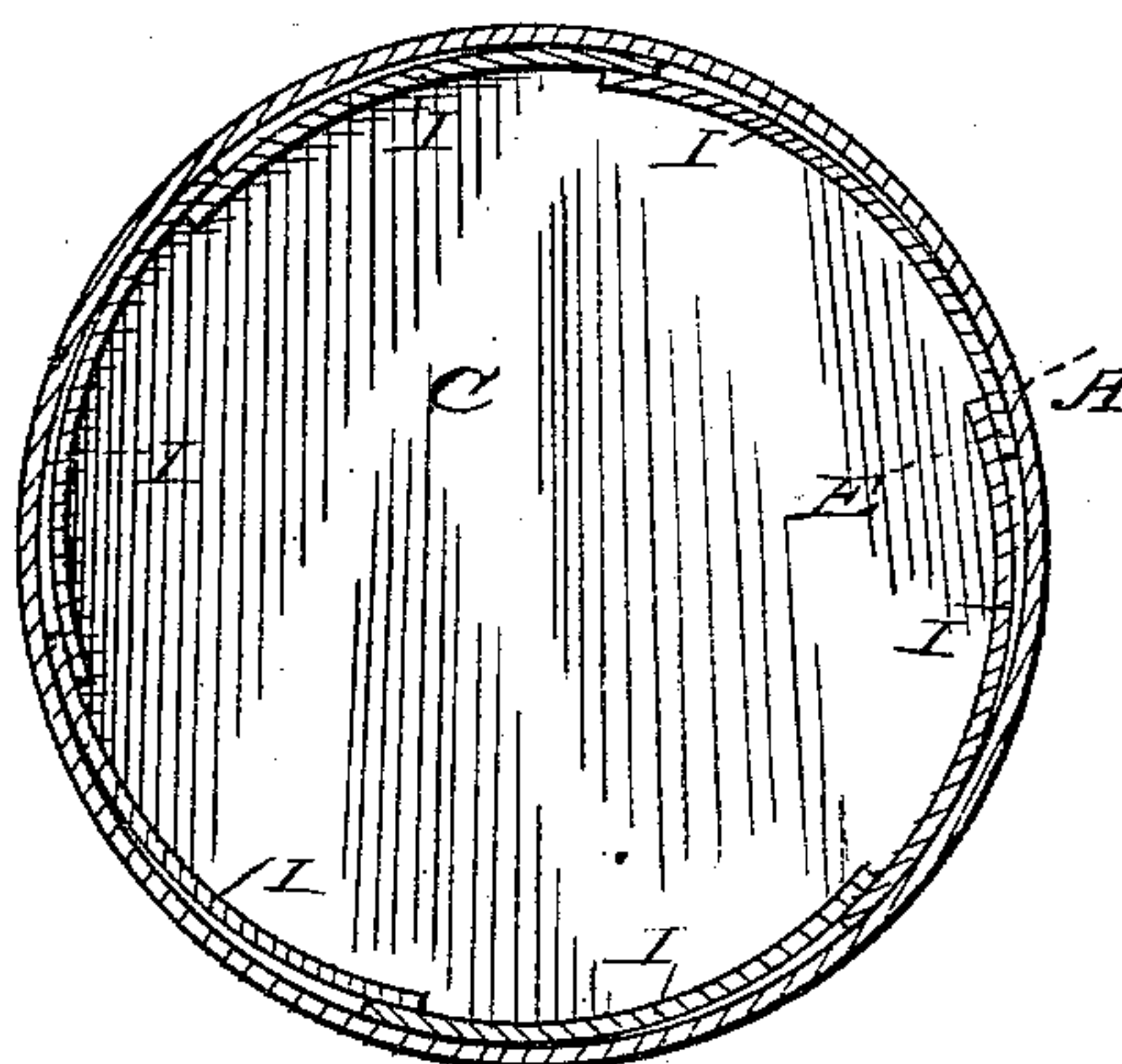
*Fig. 2.*



*Fig. 3.*



*Fig. 4.*



WITNESSES:

*Fred. L. Dieterich*  
*John H. Stockett*

INVENTOR.

*Wm Gorenflo*  
*W C A Snow & Co*  
ATTORNEYS.



# UNITED STATES PATENT OFFICE.

WILLIAM GORENFLO, OF BILOXI, MISSISSIPPI, ASSIGNOR TO LOPEZ, ELMER  
& CO., OF SAME PLACE.

## LINING FOR PRESERVING-CANS.

SPECIFICATION forming part of Letters Patent No. 259,384, dated June 13, 1882.

Application filed April 8, 1882. (No model.)

*To all whom it may concern:*

Be it known that I, WILLIAM GORENFLO, of Biloxi, in the county of Harrison and State of Mississippi, have invented certain new and useful Improvements in Linings for Preserving-Cans; and I do hereby declare that the following is a full, clear, and exact description of the invention, which will enable others skilled in the art to which it appertains to make and use the same, reference being had to the accompanying drawings, which form a part of this specification.

Heretofore in canning shrimps, crabs, lobsters, and other salt-water fish, paper and fabrics have been used as linings for the cans to protect the contents from the tin; but for many reasons these linings have been found very inefficient, and soon become rusted and stained by the action of the salt and phosphorus contained in the fish.

The object of this invention is to obviate these objections by providing a simple, durable, inexpensive, and efficient lining; and to this end it consists essentially in a suitably constructed and treated lining of wood, substantially as will be hereinafter more fully described, and particularly pointed out in the claim.

In the drawings, Figure 1 is a vertical sectional view of a can having my improved lining. Fig. 2 is a horizontal sectional view thereof. Fig. 3 is a like view illustrating a modification in the arrangement of the lining, and Fig. 4 is a like view of another modified arrangement.

Referring by letter to the drawings, A designates a sheet-metal can of any suitable construction, and B is the lining of wood arranged therein. The latter consists of a disk, C, resting on the bottom D of the can, a lining, E, bent to conform to the shape of the sides F of the can, and another disk, G, which is placed on top the contents of the can. The side lining, E, extends at the top and bottom into the annular depression or recess H formed inside the can, in the top and bottom, at their edges and point of juncture with the sides F of the can. The disks C G fit neatly inside the side lining, E, and thus, while forming a better joint, also serve to retain the side lining in place.

In Fig. 3 of the drawings I have shown a

vertical strip, H, arranged where the ends of the bent lining E meet, to further protect the contents from the metal, and in Fig. 4 I have shown how numerous small strips, I, may be utilized to form the lining E by placing them vertically side by side, as shown.

In practice the wood is first treated to a bath of cold salt-water for about twenty-four hours, the proportion being one-thirtieth and a half part salt to one part water. The wood is then boiled in a bath of salt and soda for about three hours, the proportions of this bath being one pound of soda to twenty-five gallons of water, the latter composed of two parts salt to twenty-five parts water. These baths serve to thoroughly extract the taste from the wood and render it soft and pliable. The wood lining is then placed at the sides and bottom of the can and the latter filled with the fish or material to be preserved. Then the top disk of wood is placed on the contents and the metal top or head of the can placed over all and soldered in place. After sealing the cans are subjected to any suitable process to cook or prepare the contents. Usually they are placed in boiling water for about an hour, and when removed from the water a small aperture made in the top or bottom, through which the heated air can escape, and thus create a vacuum in the can. This aperture is then soldered up and the cans placed in the "process-kettle," where they are subjected to a heat of 226° Fahrenheit for about twelve minutes for a two-pound can. They are then removed and prepared for the market.

This improved lining thoroughly protects the contents of the can from contact with the metal, is inexpensive, and of superior cleanliness and neatness.

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

The herein-described lining for preserving and shipping cans, consisting of wood treated with salt and soda, as and for the purpose herein specified.

In testimony that I claim the foregoing as my own I have hereto affixed my signature in presence of two witnesses.

WILLIAM GORENFLO.

Witnesses:

ARNAUD DULION,  
JOHN P. GANCE.