

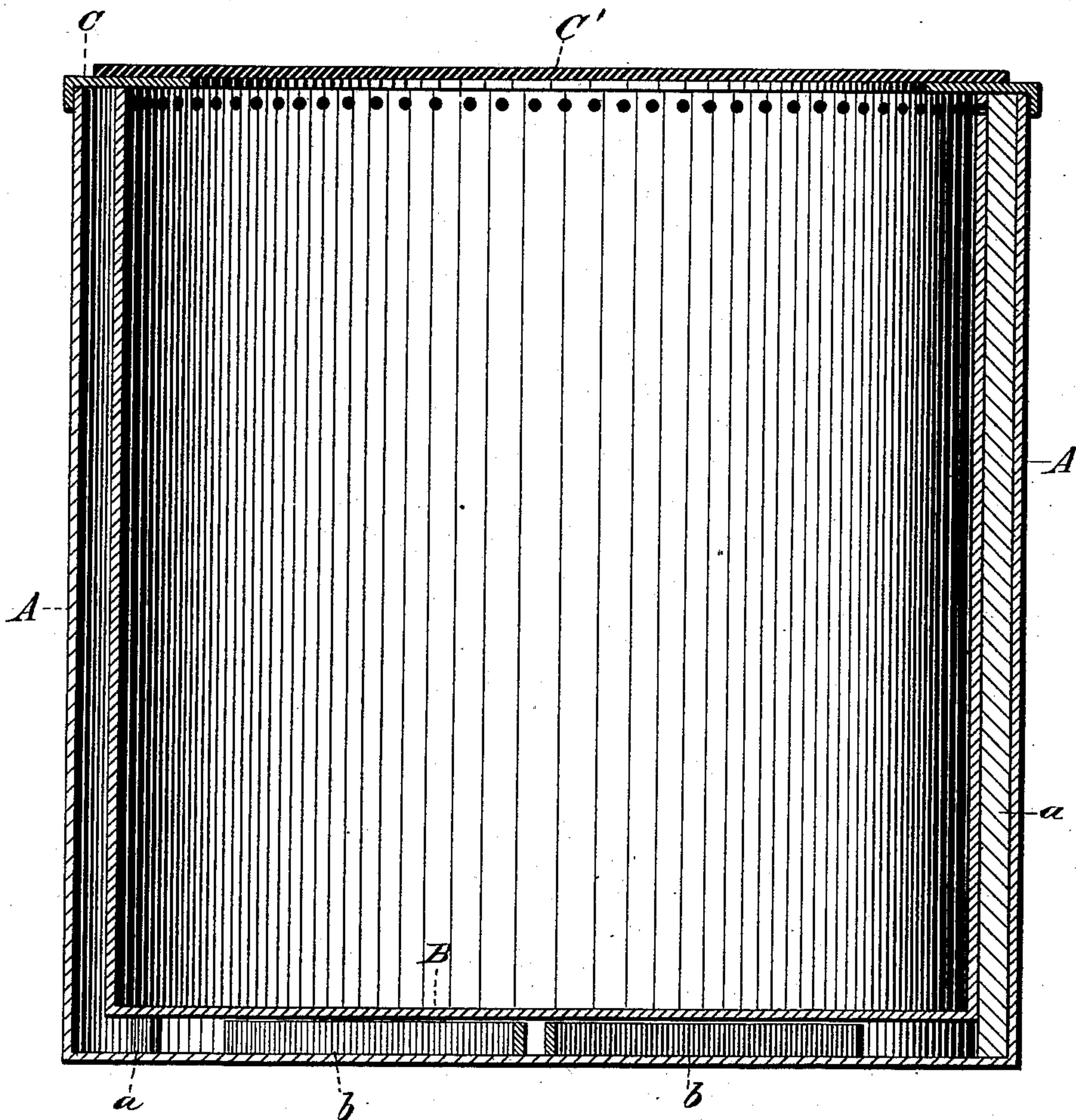
(No Model.)

A. B. WILLIAMS.

CAN FOR PRESERVING BUTTER.

No. 285,332.

Patented Sept. 18, 1883.



WITNESSES

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UNITED STATES PATENT OFFICE.

ALANSON B. WILLIAMS, OF CLEVELAND, OHIO.

CAN FOR PRESERVING BUTTER.

SPECIFICATION forming part of Letters Patent No. 285,332, dated September 18, 1883.

Application filed July 12, 1883. (No model.)

To all whom it may concern:

Be it known that I, ALANSON B. WILLIAMS, of Cleveland, in the county of Cuyahoga and State of Ohio, have invented certain new and useful Improvements in Cans for Preserving Butter; and I do hereby declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it pertains to make and use the same.

My invention relates to improvements in cans for preserving butter; and it consists in certain features of construction and in combination of parts, hereinafter described, and pointed out in the claim.

The object of my invention is to provide a can in which butter may be packed and sealed up, and from which afterward so much of the air may be expelled that the butter may be kept in good condition for a long time.

The essential features of my improved can are clearly shown in the drawing, where the can is represented in vertical section.

A represents an outside can, and B an inside can, the cans being separated a short distance, so as to form an air-space between the two. The two cans are held in place both by being firmly attached to the cover C and also by ribs, such as *a* on the sides and *b* on the bottom. These ribs may be attached to one of the cans and project against the other can, so as to keep the inside can in a central position in the outer can, thus securing a suitable air-space in all parts. The inner can near the top is punctured, as shown, so that the air-space between the cans may be in open rela-

tion with the top part and inside of the inner can. These cans are usually made with the central part of the cover C left open until after the butter is packed, which usually reaches to near the holes in the inner can. A second cover, C', is then secured in place by solder or otherwise, and the can made air-tight. The can is next immersed in hot and preferably boiling water until the air inside is greatly expanded, when by puncturing the cover C' a large part of the air inside of the cans will rush out of the orifice, after which the orifice should be immediately closed. This rarefaction of the air is sufficient to keep the butter sweet for a long time, while the heat applied in the manner described will not, in so short a time as is required, melt or injure the butter in the least. Steam heat may be used, if desired.

What I claim is—

In a vessel for packing and preserving butter, an inner and outer can fastened to the same head, and supported on the sides and bottom by ribs in such a manner that an air-space is had between the cans, and made in open relation with the inside of the inner can by perforations near the top of said inner can, substantially as and for the purpose shown and described.

In testimony whereof I sign this specification, in the presence of two witnesses, this 6th day of July, 1883.

ALANSON B. WILLIAMS.

Witnesses:

CHAS. H. DORER,
GEO. W. KING.