

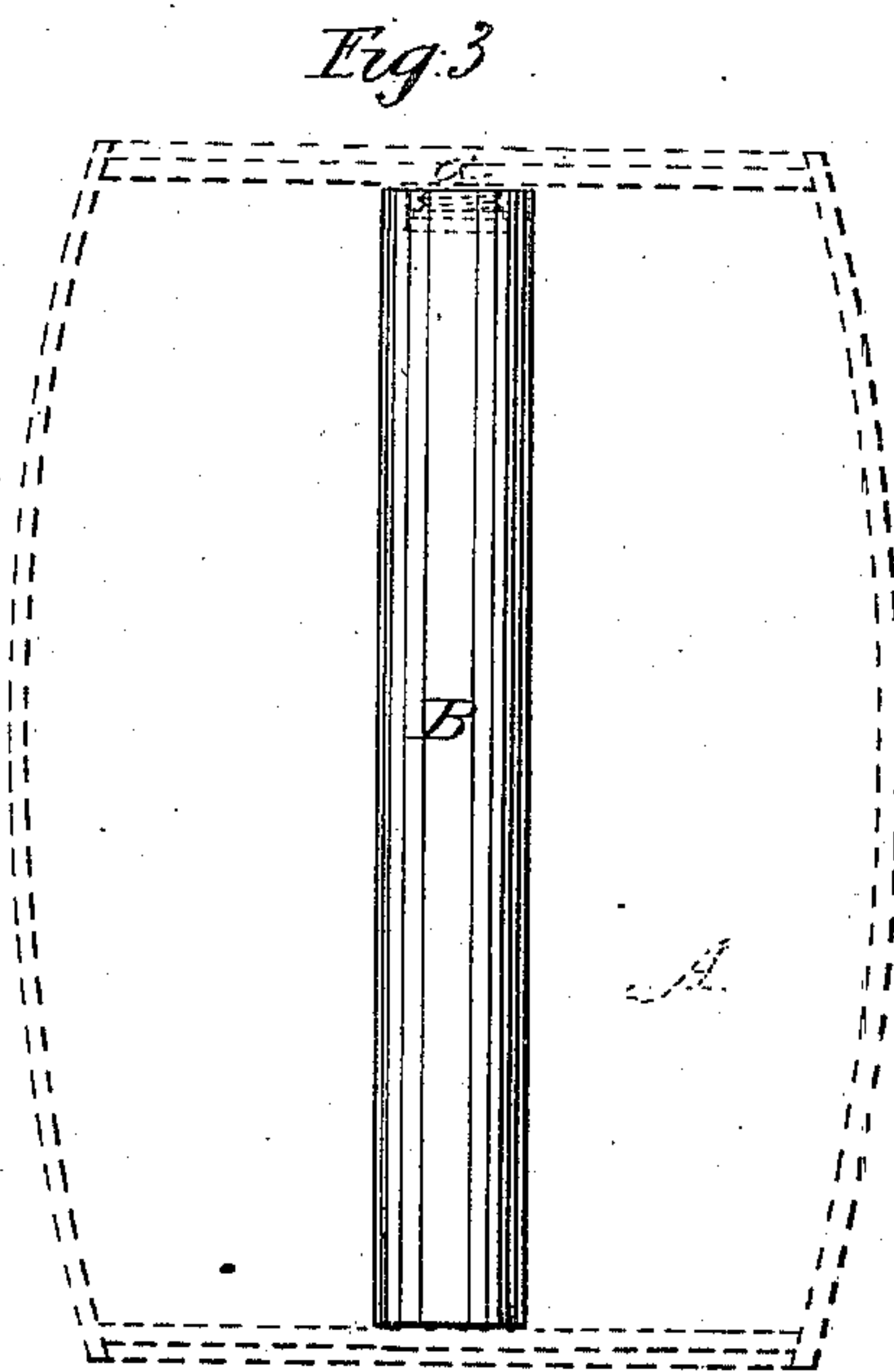
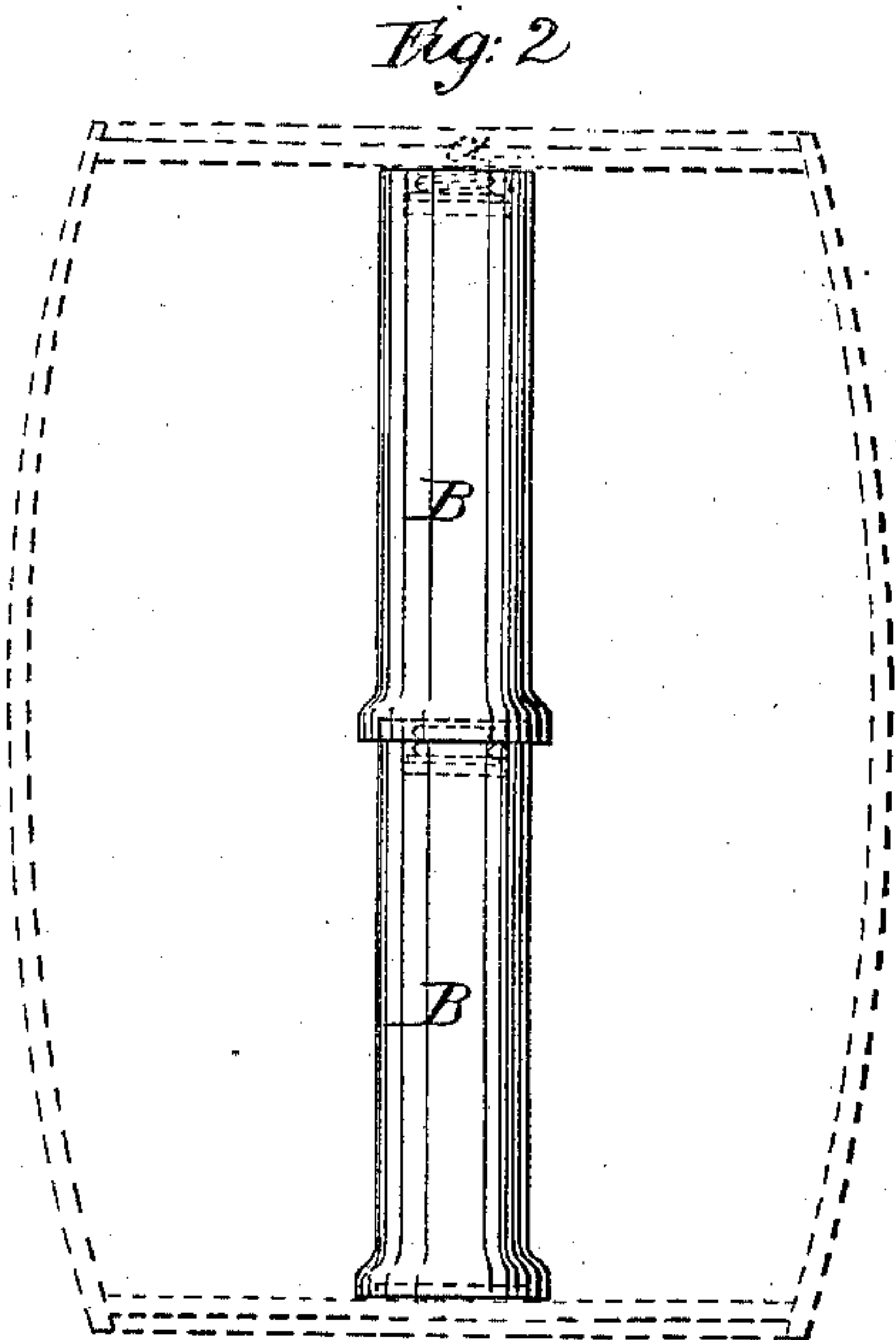
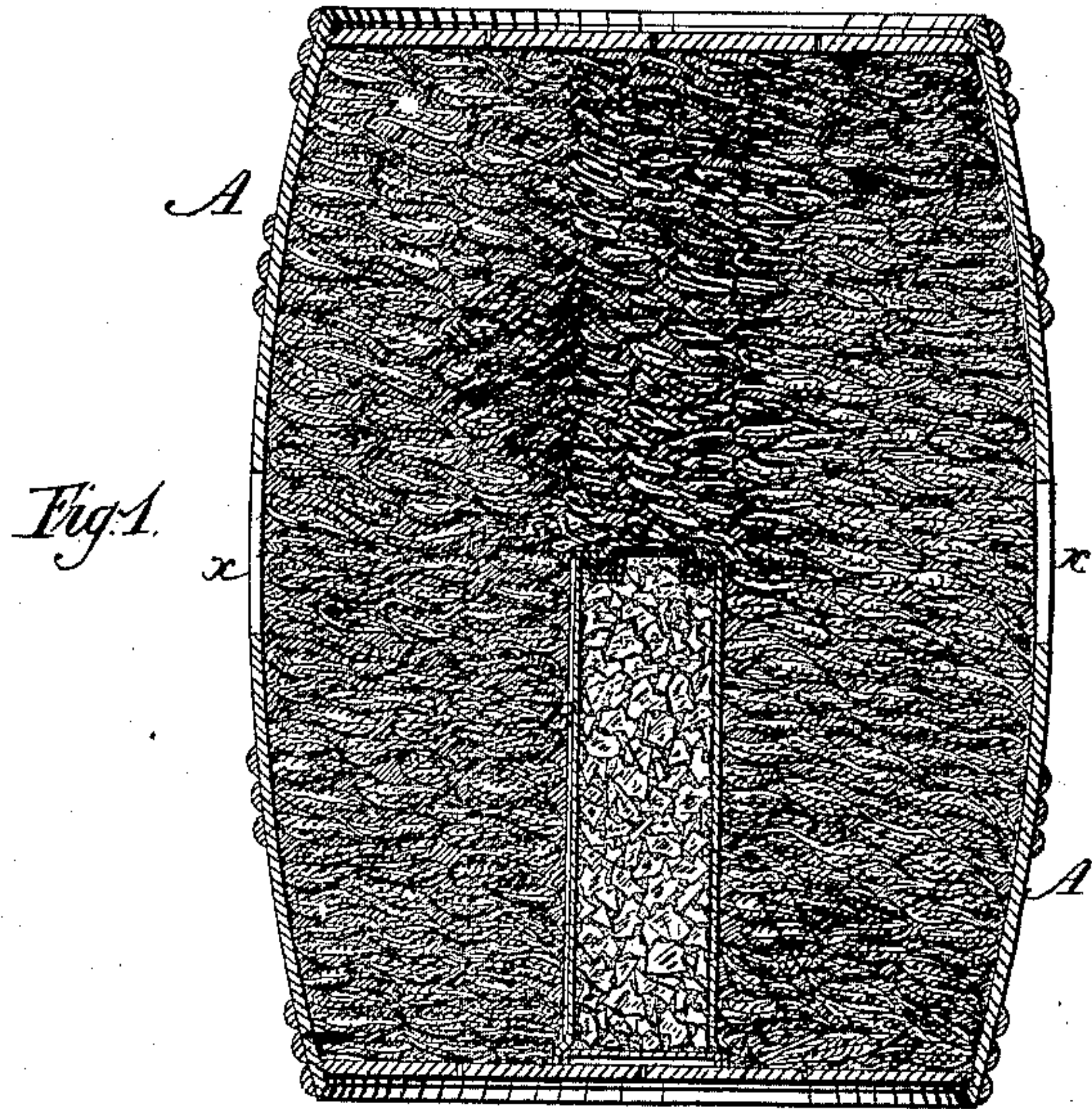
(No Model.)

D. W. SIMONSON.

APPARATUS FOR PRESERVING AND TRANSPORTING OYSTERS, &c.

No. 314,732.

Patented Mar. 31, 1885.



Witnesses:

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UNITED STATES PATENT OFFICE.

DANIEL W. SIMONSON, OF TOTTENVILLE, NEW YORK.

APPARATUS FOR PRESERVING AND TRANSPORTING OYSTERS, &c.

SPECIFICATION forming part of Letters Patent No. 314,732, dated March 31, 1885.

Application filed November 10, 1884. (No model.)

To all whom it may concern:

Be it known that I, DANIEL W. SIMONSON, a citizen of the United States, residing at Tottenville, Westfield, in the county of Richmond and State of New York, have invented a new and useful Apparatus for Preserving and Transporting Oysters and Similar Perishable Articles, of which the following is a specification.

10 My invention relates to packing and preserving oysters for transportation to a distance, and the object thereof is to prevent injury to the oysters either from decay or from the exclusion of air while in transit or in store.

15 The invention consists in preserving packed oysters and similar perishable articles during transportation and storage by packing them in a suitable receptacle for transportation, through which the air is allowed to circulate
20 around or about a cold chamber.

In the accompanying drawings, Figure 1 represents in vertical longitudinal section my improved apparatus for preserving and transporting oysters, &c. Figs. 2 and 3 represent
25 in side elevation modifications of the said apparatus.

Referring to the drawings, A represents a barrel or cask of the ordinary kind used for
30 packing and transporting oysters, having heads set in in the usual manner, and constructed in such a manner that a free circulation of air can be maintained through the same.

B represents the ice chamber or receptacle. This receptacle has no connection with the
35 sides or heads of the barrel, so that it can be taken from one barrel and placed in another; or it may be used for any other purpose to which it may be applicable after the oysters are removed from the barrel.

40 The receptacle or chamber is designed to be hermetically sealed, and it can be arranged in the barrel in the most advantageous way for securing an equable distribution of cold throughout the barrel. To this end the ice-
45 chamber should be of such a size and shape and be so placed that it will be equally distant from the sides of the receptacle at all points, in order that the oysters may be exposed to an equable temperature all around
50 the cold-chamber.

Three several ways of arranging the recep-

tacle or cold-chamber are shown in the drawings.

I prefer that the chamber should be made of metal cans, such as are commonly used for
55 preserving fruits, and for this purpose they should be provided with screw-tops *a* and gaskets, so that they can be hermetically sealed. By using the said cans for the purpose of forming the cold-chamber or ice-receptacle, when
60 the package reaches its destination and the oysters are removed, the cans may be taken out and sold for the use of fruit-packers and others.

Of the several modes of arranging the cans
65 in the barrel shown in the drawings, Fig. 1 shows a single can of about half the height of the barrel, which is placed on the bottom head and at about the center of the barrel. The oysters are shown packed around and over the
70 can. Ice is placed inside the can and packed with sawdust or other suitable material, and in some instances salt may be placed in the cans to concentrate the cold; but this is not usually necessary. The can is also hermetically sealed.
75 Fig. 2 shows two cans placed one on top of the other, and Fig. 3 shows one can or a tube made specially for the purpose of the whole height of the barrel.

In general I have found that a single can
80 of the capacity of two gallons, arranged as in Fig. 1, packed with ice and sawdust, and hermetically sealed, is amply sufficient to preserve a barrel of oysters during the time necessary to make a voyage of about three thousand
85 miles in the warmest weather. The ice in the air-tight cold-chamber will not melt for about three days, during which time the cold radiated into the barrel congeals the moisture on the oysters, thus producing a low temperature
90 in the barrel and preventing evaporation. The low temperature will continue for about three days longer, maintaining the moisture. At about the end of that time the temperature will begin to rise, but will not reach a
95 height sufficient to cause any considerable amount of evaporation for about four days. Thus the oysters can be kept in a healthy condition for at least ten days, giving ample time to transport them a distance of three thousand
100 miles in a perfectly pure and sweet condition. An ample supply of air makes its way through

the barrel, a necessary element in keeping the oysters in a healthy and marketable condition. The usual openings between the staves and in the heads of the barrel may be sufficient to admit the required amount of air into the barrel; but special openings, *x*, may be made in the sides of the barrel or in the heads.

I claim—

1. An apparatus for preserving shell-oysters during transportation and storage, consisting of an exterior receptacle for the oysters arranged to permit a free circulation of air into and through the oysters, and an ice-chamber

placed within the receptacle for the oysters so as to be equally distant from the sides thereof, substantially as described. 15

2. The combination of the barrel A, provided with openings for the admission of air, with the removable ice-chamber B, made of a can which can be removed and utilized when the oysters have been taken from the barrel, substantially as specified. 20

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Witnesses:

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