

(No Model.)

E. METZGER.
COVERING FOR MEATS.

No. 367,425.

Patented Aug. 2, 1887.

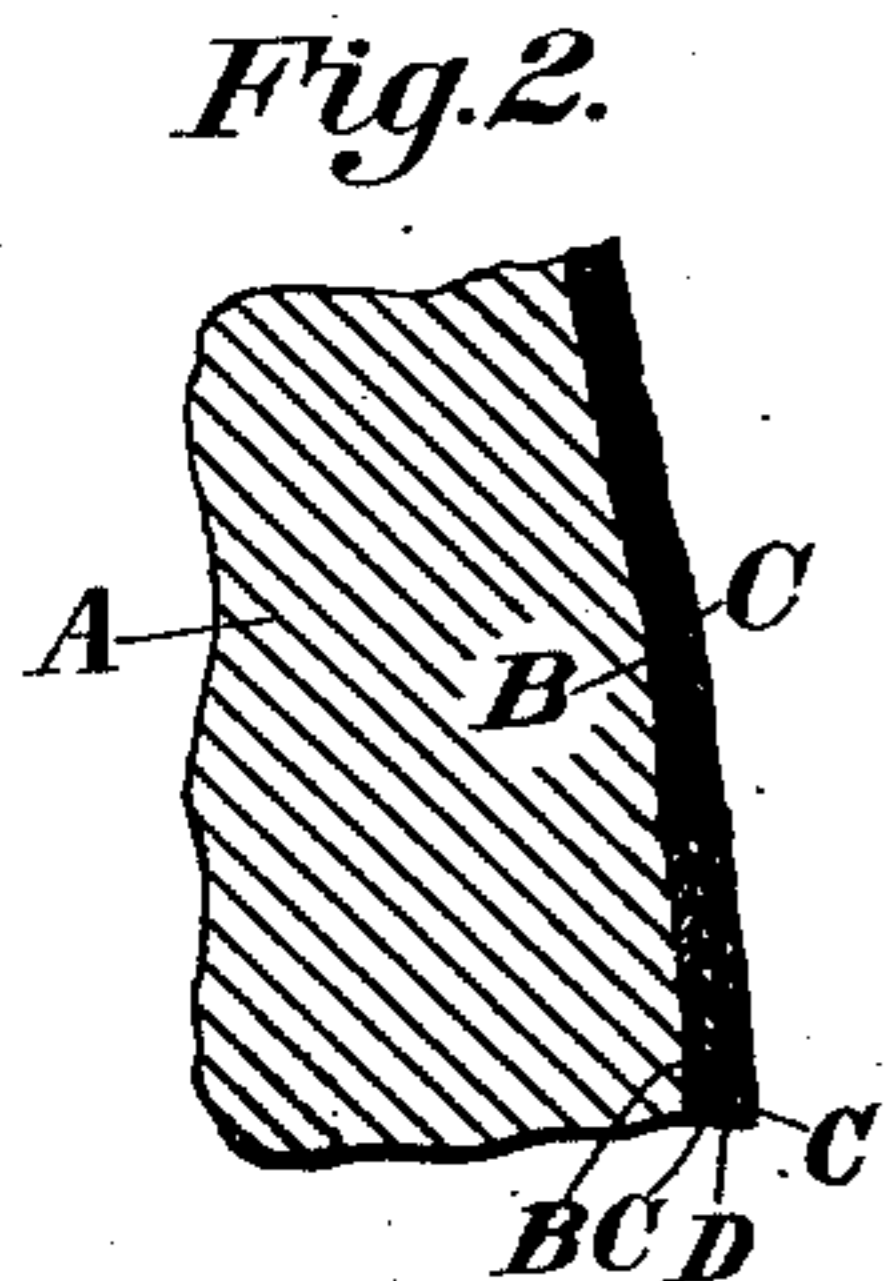
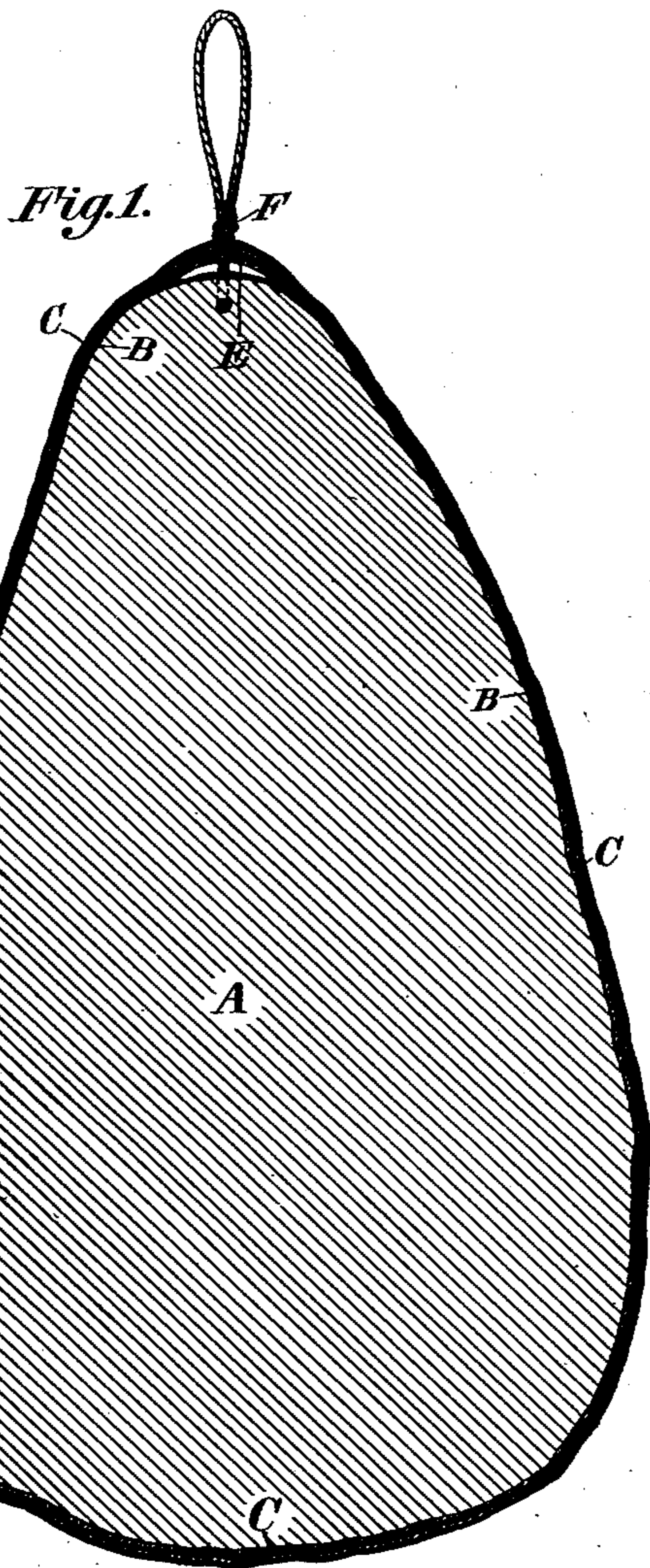
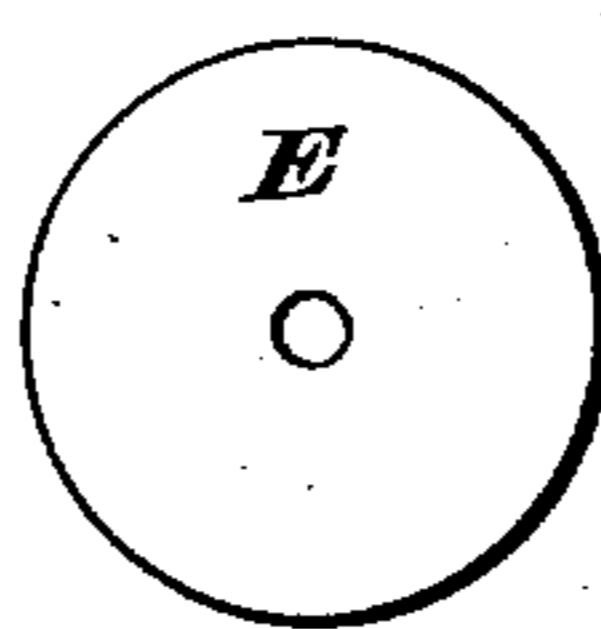


Fig. 3.



Witnesses.

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Inventor.

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UNITED STATES PATENT OFFICE.

EDWARD METZGER, OF PITTSBURG, PENNSYLVANIA.

COVERING FOR MEATS.

SPECIFICATION forming part of Letters Patent No. 367,425, dated August 2, 1887.

Application filed February 18, 1887. Serial No. 217,862. (No model.)

To all whom it may concern:

Be it known that I, EDWARD METZGER, of Pittsburgh, in the county of Allegheny and State of Pennsylvania, have invented a new and useful Improvement in Covering for Meats; and I do hereby declare the following to be a full, clear, and exact description thereof, reference being had to the accompanying drawings, forming part of this specification, in which—

Figure 1 is a vertical sectional view illustrating a ham covered according to my invention. Fig. 2 is an enlarged section of part of the ham and its covering. Fig. 3 is a plan view of a washer forming part of the invention.

After hams have been cured it is customary to incase them in a covering of canvas, which is subsequently coated with a pigment, which fills the pores of the canvas and prevents the access of flies to the ham. The material of this covering and the labor of applying it are expensive and entail additional cost to the customer.

The object of my invention is to provide a covering for hams which is easily applied and of little cost.

It consists in enwrapping the ham with paper, of which the first layer is a membranous paper consisting of vegetable parchment or paper which has been shellaced or treated with paraffine, pine-tar, or some other substance which will make it resist the action of decay and moisture, then covering this with other layers of paper or paper and cloth which are not shellaced or treated as above described, but are held together by flour paste or some other similar adhesive, the outside layer being finally coated with a suitable sizing.

The covering is applied as follows: First I wrap the ham in the membranous paper. I then cover this with a layer of tissue-paper, and dip the ham thus covered in a vessel of flour paste or some other similar adhesive liquid. A second layer of tissue-paper is then applied, and is in turn dipped in the paste, and thus successive layers of the paper are applied until the desired thickness of covering is had, each layer being stretched or molded to fit neatly on the ham. The last layer of paper is coated with a sizing of silicate of soda, glue, shellac, or some similar substance, which gives a glossy appearance to the covering and renders it impervious to the attacks of insects

and to the effect of water or heat. This sizing is preferably applied by dipping the ham in the sizing after the covering has dried.

I prefer to use silicate of soda in solution as the sizing for the outer layer of paper, because it is cheap and easily applied, and because I find it gives a hard stony gloss to the covering, which renders it very impervious to the attacks of insects, and by closing the pores of the covering prevents evaporation of the juices of the ham.

The cover when completed is a tightly-fitting, tough, impervious integument resembling in appearance and texture a membrane of skin. The cost is trifling, and it serves its purpose better than the ordinary canvas cover. Instead of applying the tissue-paper in separate successive layers, it may be applied by taking several (preferably twenty or more) superposed sheets, or a single sheet doubled upon itself so as to form as many layers. These, when saturated with paste applied to the outer layer, form a unitary pulpy mass which can easily be fitted over and molded into the shape of the ham. If it is desirable, a layer of textile fabric—such as cheese cloth—may be interposed and pasted between some of the layers of tissue to give the covering greater strength. This, however, is not necessary. I illustrate in Fig. 1 of the accompanying drawings a ham covered in this way.

A is the ham, B the layer of parchment-paper, C the layers of tissue-paper, and D an intervening layer of cloth. To attach a cord to the ham it is passed through the shank, and after being doubled is threaded through a perforated tin washer or button, E, the membranous paper at the end of the shank being turned or doubled in around the cord and under the button. The string is twisted and knotted, as at F. The button prevents the cord from spreading the paper and opening a crack for the entrance of flies. To seal this end more securely, shellac, rosin, or some other sealing material is applied to the cord around the button, and the cord should be saturated in pine-tar or some other substance which will resist moisture.

The paper covering of the ham may be colored by putting aniline or other coloring-matter in the paste; or the same effect may be produced by using colored paper.

I do not limit myself to the use of tissue-paper for the layers of the covering. Other kinds of paper may be used, though the tissue-paper is convenient, because, when it is moistened with the paste, it molds itself very neatly into shape.

I am aware that in Henry A. Amelung's patent, No. 40,803, there is described a covering for hams consisting of layers of tissue-paper soaked in a solution of shellac and alum in alcohol, with an addition of linseed or olive oil. My invention differs from this in that the layers of paper in this patent described are all treated in the same way, whereas in my covering there are distinct parts—viz., the inside layer of membranous paper, an outer layer of untreated paper, and preferably an outside layer of sized paper. In this way I secure a cheaper covering, which is much stronger and less liable to crack than if all its layers were shellaced.

I claim—

1. A covering for meats, consisting of a layer of membranous paper enveloping the meat, and layers of paper enveloping the membranous paper and secured together by an adhesive

paste, substantially as and for the purposes described.

2. A covering for meats, consisting of a layer of membranous paper enveloping the meat, and layers of paper enveloping the membranous paper and secured together by an adhesive paste, the outside layer being sized, substantially as and for the purposes described.

3. A covering for meats, consisting of layers of paper enveloping the meat and secured together by an adhesive, the outer layer being sized with silicate of soda, substantially as and for the purposes described.

4. A paper covering for hams, in combination with a cord holding the ham inside the covering and projecting outside thereof, and a button covered by the covering and encircling the cord, substantially as and for the purposes described.

In testimony whereof I have hereunto set my hand this 18th day of October, A. D. 1886.

EDWARD METZGER.

Witnesses:

W. B. CORWIN,
THOMAS W. BAKEWELL.