H. THOMPSON. LINING FOR PRESERVING CANS.

No. 548,099.

Patented Oct. 15, 1895.

Fig.I.

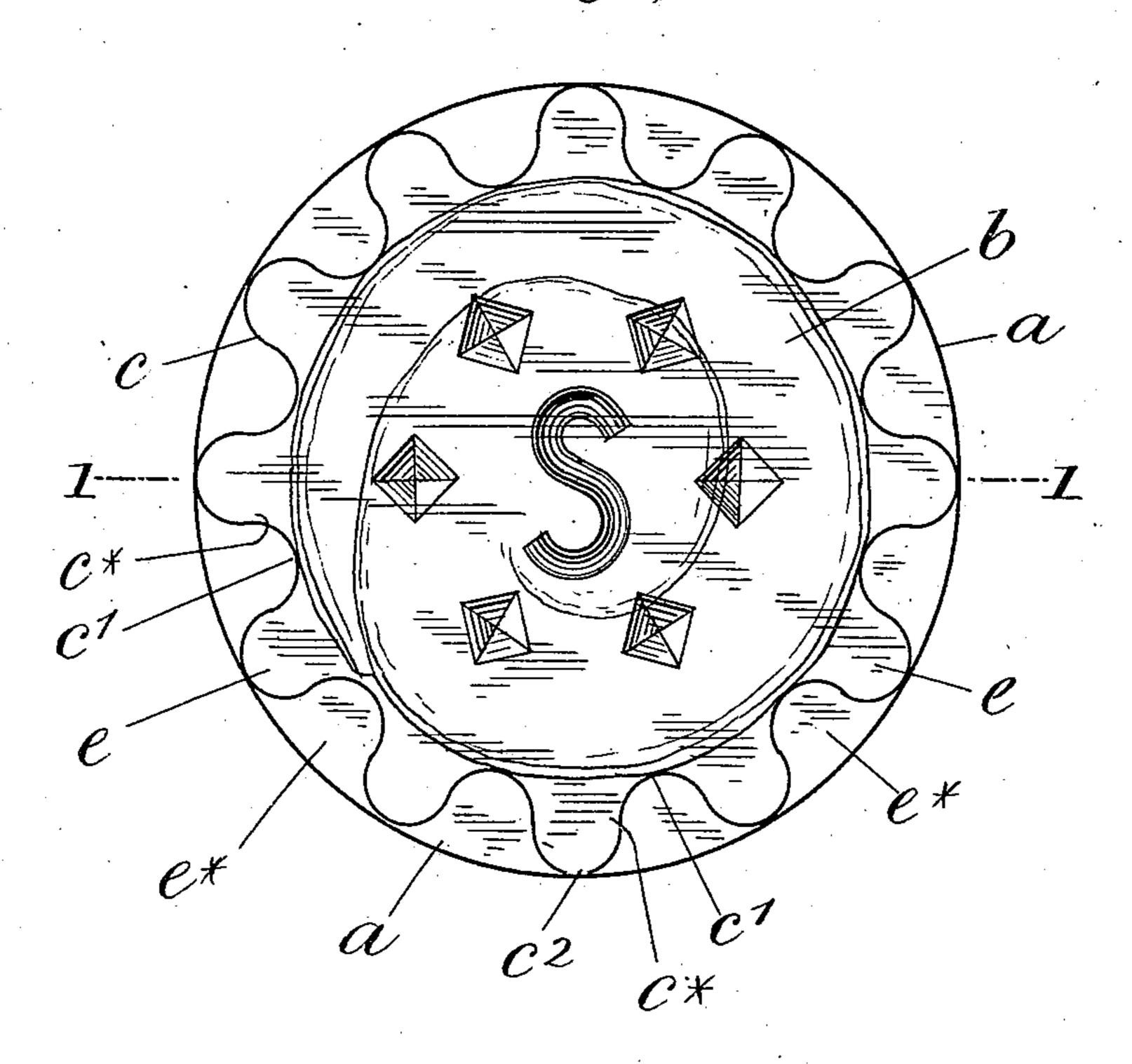
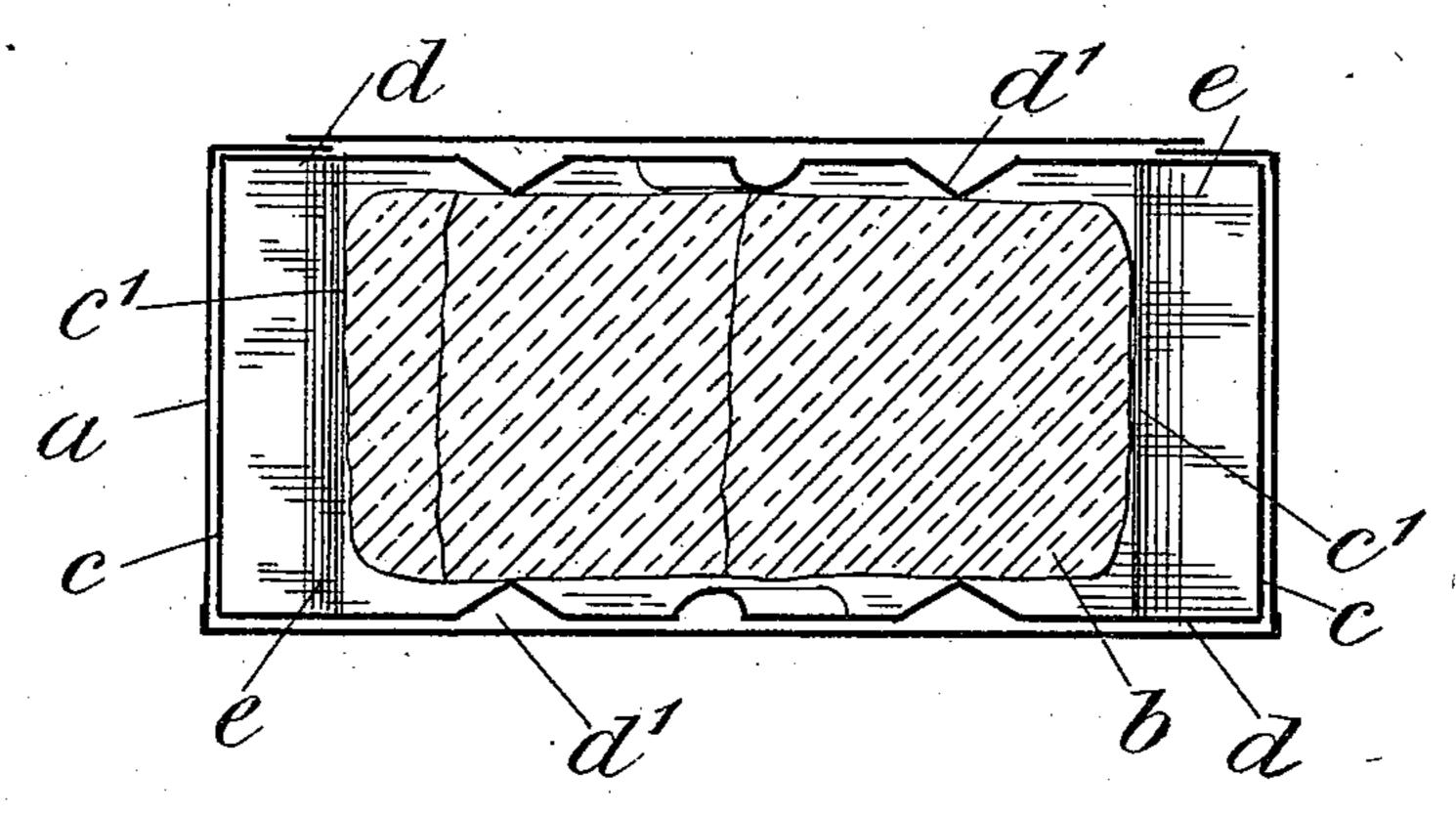


Fig:2.



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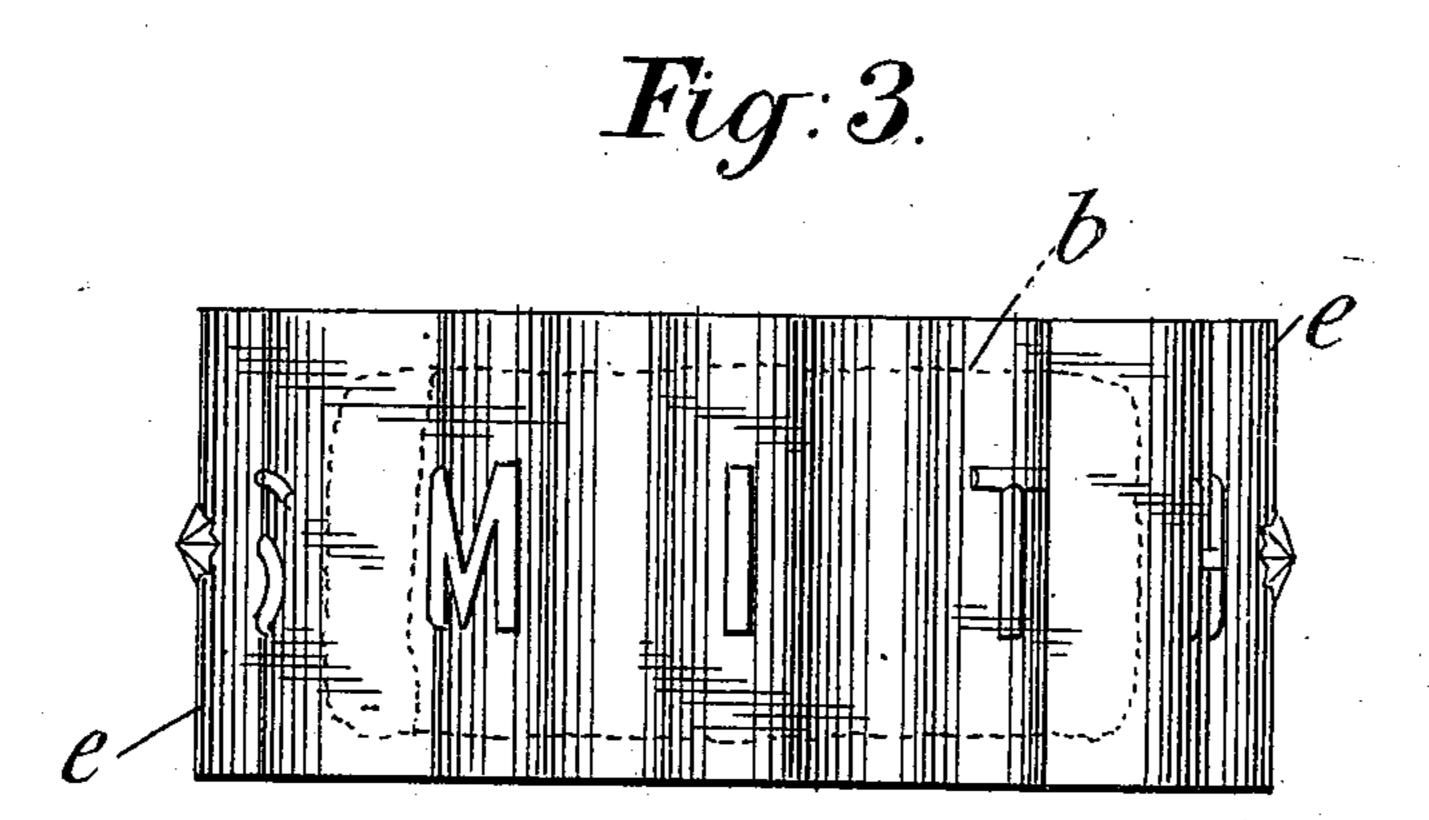
(No Model.)

3 Sheets—Sheet 2.

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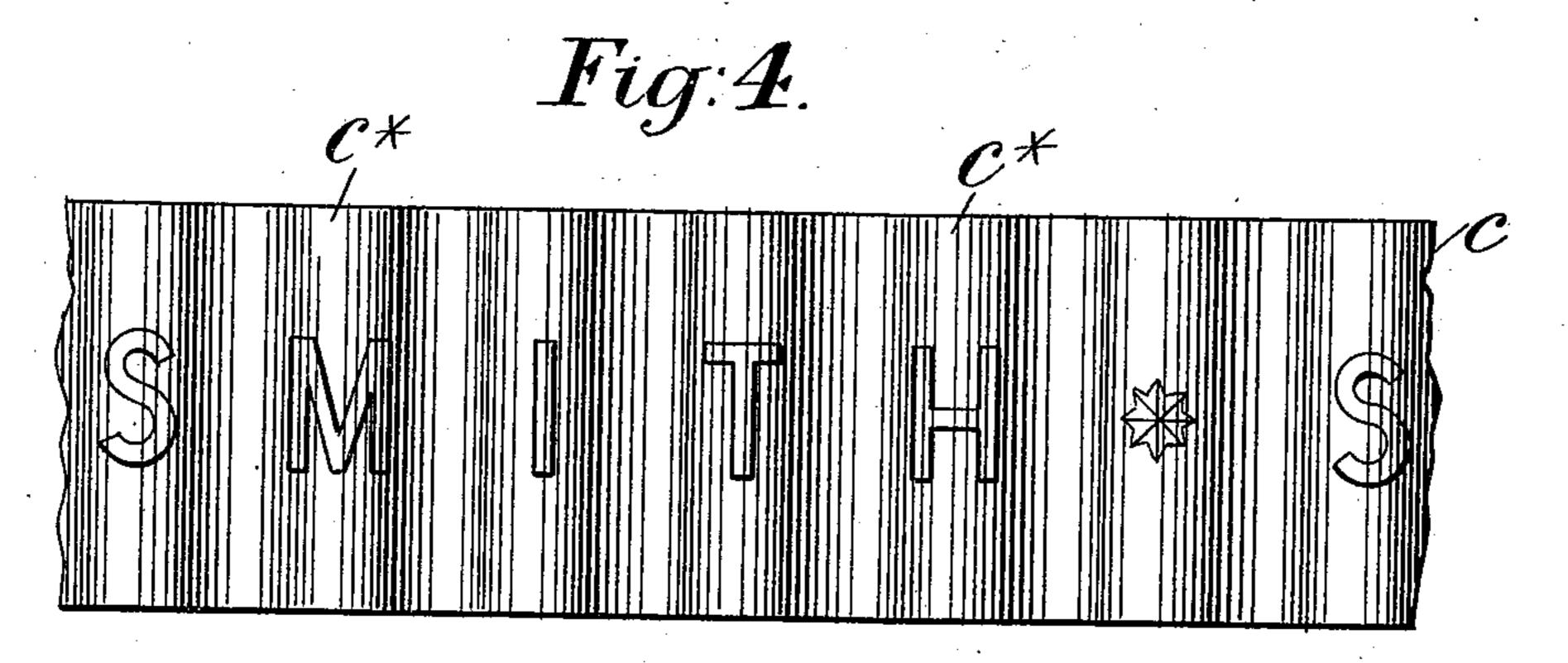
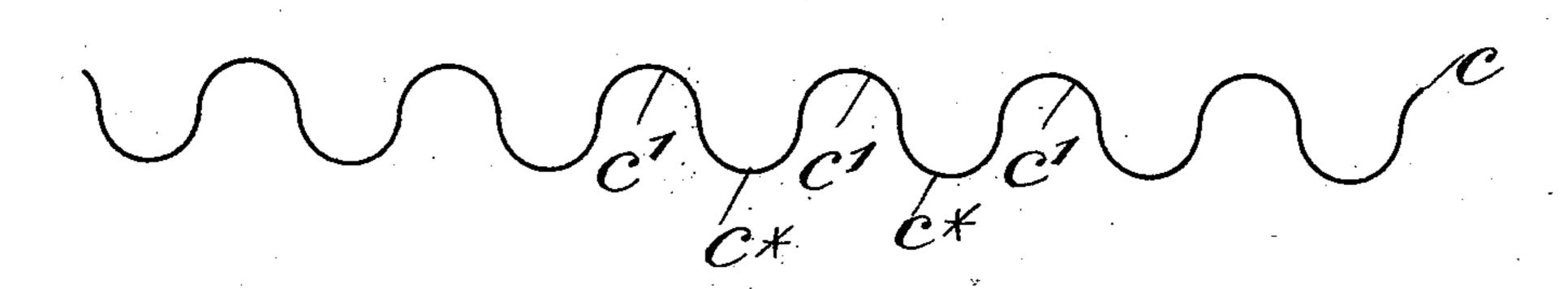


Fig. 5.



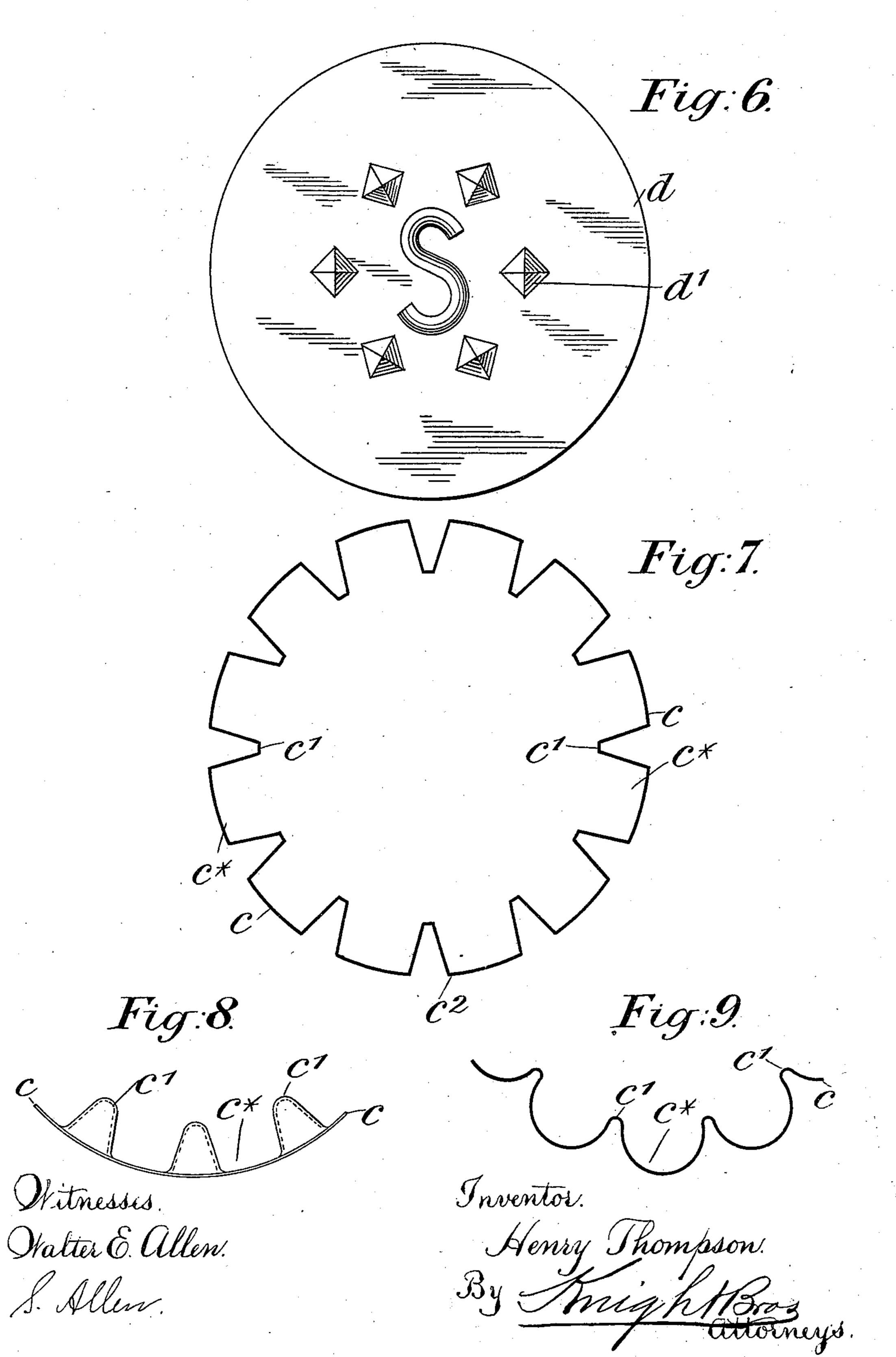
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United States Patent Office.

HENRY THOMPSON, OF LONDON, ENGLAND.

LINING FOR PRESERVING-CANS.

SPECIFICATION forming part of Letters Patent No. 548,099, dated October 15, 1895.

Application filed September 11, 1894. Serial No. 522,732. (No model.)

To all whom it may concern:

Be it known that I, HENRY THOMPSON, gentleman, a subject of the Queen of Great Britain, residing at No. 86 Isledon Road, Islington, in the city of London, England, have invented certain new and useful improvements in means for preparing and preserving in tins or ornamenting for the table tongues or other articles of food, of which the following is a specification.

According to the ordinary method of preserving tongues and the like they are, after having been partially cooked, placed within the tin in which they are to be preserved and then submitted to pressure, which causes them to take the form of the tin and lie close against the sides thereof.

Now the objects of the present invention, as far as they relate to preservation of food 20 by tinning, are to avoid the large surface-contact of the tongue or the like with the interior of the tin, to give thereto a better form, and to surround or cover the same with a regular and ornamental covering of gelatine, jelly, or the like.

A further object of the invention is to give an ornamental and attractive appearance to tongues and the like intended for immediate use upon the table instead of for preserving 30 by tinning.

In order that the said invention may be more clearly understood and readily carried into effect, I will describe the same with reference to the accompanying drawings, and for convenience I will describe it in connection with the preservation or ornamentation of tongues; but it will be understood that the invention is equally applicable to other articles of food capable of similar treatment.

an opened tin of preserved tongue prepared according to the present invention, the top plate being removed. Fig. 2 is a transverse section taken on the line 1 1 of Fig. 1, but showing the tin complete. Fig. 3 is a side view showing the tongue embedded in jelly and turned out of the tin, the distance strip or band and the top and bottom plates being removed. Fig. 4 is an outside face view of 50 a portion of the distance strip or band separately. Fig. 5 is a plan or edge view thereof. Fig. 6 is an inside view of one of the top or

bottom plates, and Fig. 7 is a plan or edge view representing a slightly-modified form or pattern of a strip or band.

In the several figures like parts are indicated by similar letters of reference.

Referring to Figs. 1 to 6, α represents a tin of ordinary construction, while b represents a preserved tongue contained therein.

In carrying the invention into effect the tongue is first partially cooked by boiling and is then placed in a mold or cylinder (not shown) formed of any suitable material capable of resisting considerable pressure, and it 65 is then submitted to pressure by means of a piston forced into the mold, so that it is consolidated and caused to assume the form of the mold. After this preliminary operation the compressed tongue b is allowed to cool 70 and is then removed from the press and placed within a tin a of considerably larger diameter than the compressed tongue b, and between the tongue b and the tin a is interposed a strip or band c, of metal, cardboard, 75 or other suitable material, transversely corrugated, (or it might be fluted, studded, or otherwise formed, as hereinafter described,) to constitute a distance-piece, which, when bent into a circular form around the tongue 80 b, as represented more particularly at Fig. 1, will come into contact with the tongue b only at certain points in its circumference, so that collectively the points of contact c' amount to comparatively a small surface.

Beneath the tongue b and upon the top thereof are arranged plates or disks d, of metal or other suitable material, formed or provided with distance pieces or studs d', having the same object as the corrugations 90 of the strip or band c, after which the tin a is filled up with jelly e e^* or other suitable material and is closed, with the exception of the ordinary air-hole, (not shown,) and treated in the ordinary way of preserving food by 95 canning.

Upon opening a tin of tongue preserved in the manner above described it will be found, as represented at Figs. 1 and 2, that the tongue is entirely surrounded by a coating of gelatine or jelly e e*, intersected or divided by the distance piece or band c, and upon turning out the contents of the tin a and stripping off the top and bottom plates d and the

strip or band c by grasping one of the ends c^2 and thus removing the part e^* of the jelly, the tongue b will remain surrounded by a part e of the jelly, constituting an ornamental coating of jelly, taking the undulating form of the corrugations of the strip or band c, as represented at Fig. 3. The ornamental appearance of the gelatinous coating e is in some cases further improved by forming in the band or strip c and upon the top and bottom plates d recessed or raised letters or other devices representing the name or initials of the manufacturer, as represented in the drawings or an ornamental pattern or device.

In some cases the plate or disk d at the bottom of the tongue b may be dispensed with, and the strip or band c may be employed around the tongue b in conjunction with the plate d over the top thereof, or the top and bottom plates d may both be dispensed with and the strip or band c around the tongue b employed alone.

The gelatine or jelly may have a suitable proportion of alcohol or other preservative material combined therewith, whereby the tongue will remain for a longer period in a good and wholesome condition after having been removed from the tin.

In the example given at Fig. 7 is shown a strip or band c, in which the necessary distance, thickness, and minute points of contact c' are obtained by imparting a modified shape thereto. It will be evident that the same object may be obtained by forming simple studs or projections thereon, as represented at Fig. 8, or by fluting the strip or band c, as represented at Fig. 9, or other shapes may be devised which will answer the same purpose, as will be readily understood.

By the means hereinbefore described the article of food is rendered more attractive in appearance than heretofore.

In applying the invention to an article of food—for example, a tongue—in order to ornament the same for the table, the tongue is 45 completely cooked previous to being submitted to the preliminary pressure, and it is afterward placed in an open tin and surrounded by the strip or band c and, if desired, by the top and bottom plates d, or one of them. The 50 tin is then filled with gelatine or jelly, and after the same has become set the tongue is removed from the tin, and the strip c and the plates d are removed in the manner hereinbefore described, when the tongue is ready 55 for the table.

Tongues or other articles of food surrounded by an ornamental coating of jelly in the manner lastly hereinbefore described will have a much better appearance upon the 60 table than when treated in the ordinary way.

What I claim is—

1. The combination of a tin adapted to receive an article of food to be preserved, with a strip or band formed with corrugations or 65 projections and adapted to act as a distance piece for holding the article of food in a central position in the tin out of contact therewith, and impart an ornamental surface to the gelatine or other substance which sur-70 rounds the food, substantially as explained.

2. The combination of a tin adapted to receive an article of food to be preserved, with plates formed with corrugations or projections on their inner faces and adapted to be 75 placed at top and bottom of the tin to keep the food out of contact therewith and impart an ornamental surface to the gelatine or other material with which the food is surrounded, substantially as set forth.

HENRY THOMPSON.

Witnesses:

GEO. E. VAUGHAN, ALFRED GERALD FOOKS.