

(No Model.)

A. NIMMO.
PRESERVING BUTTER.

No. 594,272.

Patented Nov. 23, 1897.

Fig.1.

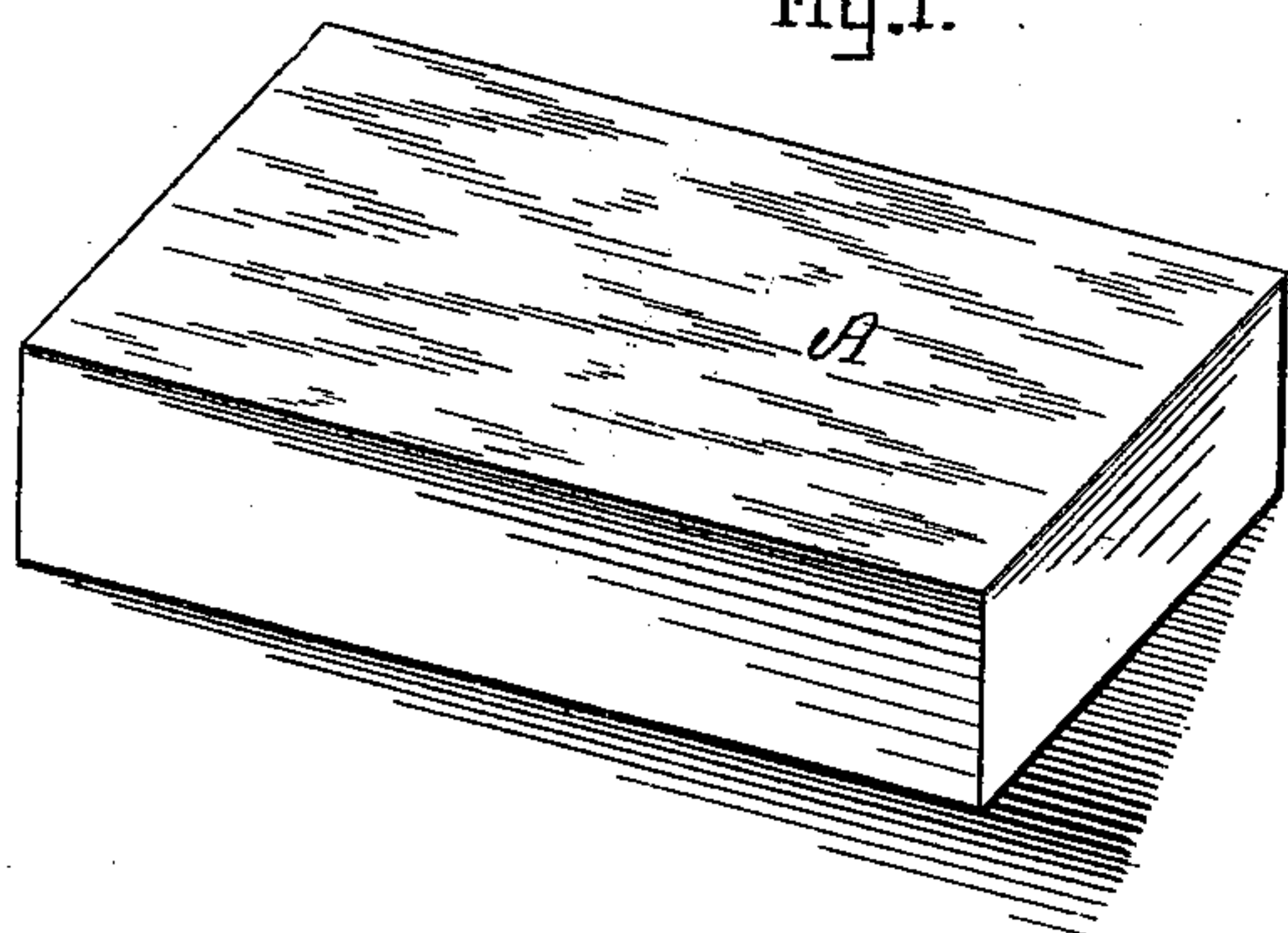


Fig.2.

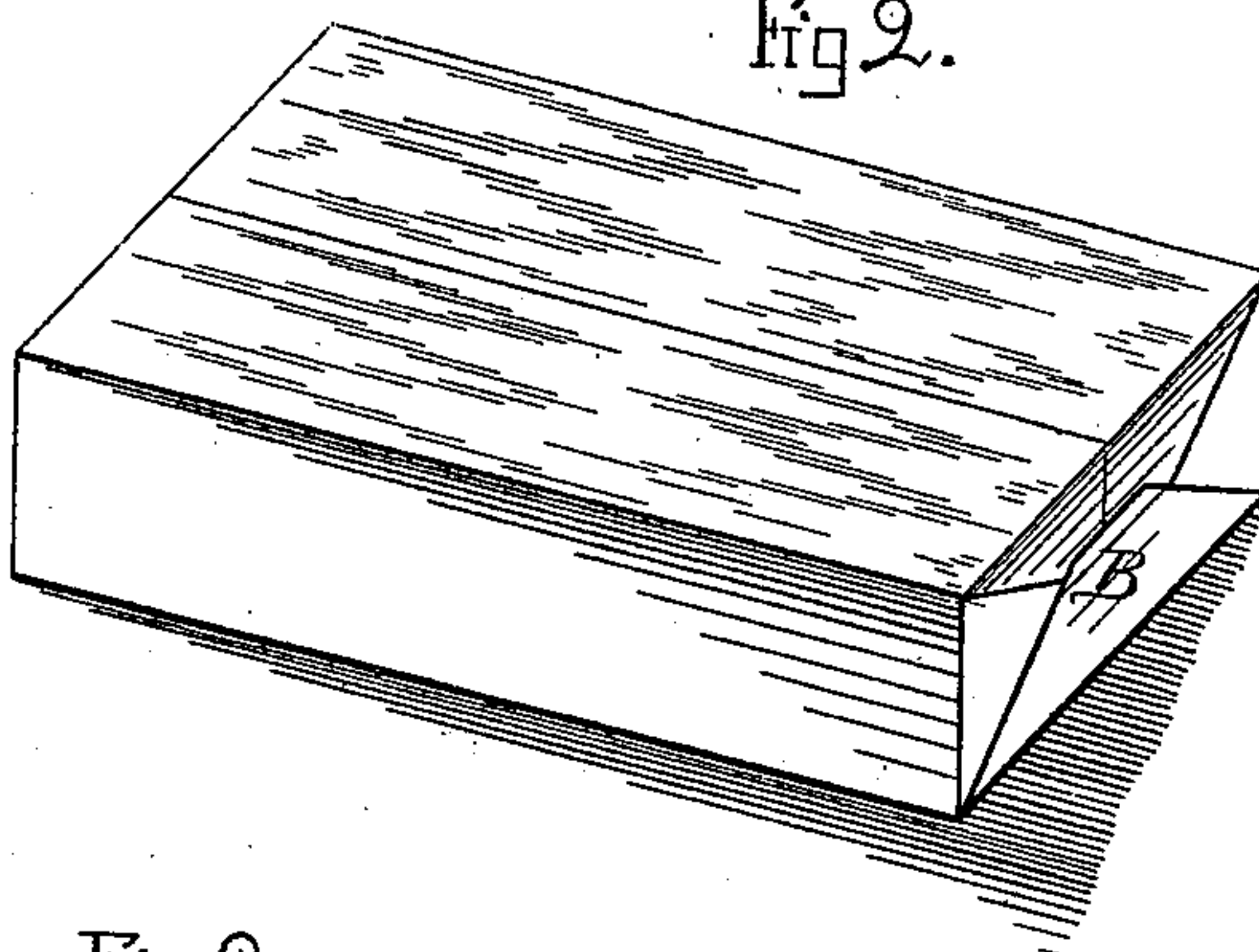


Fig.3.

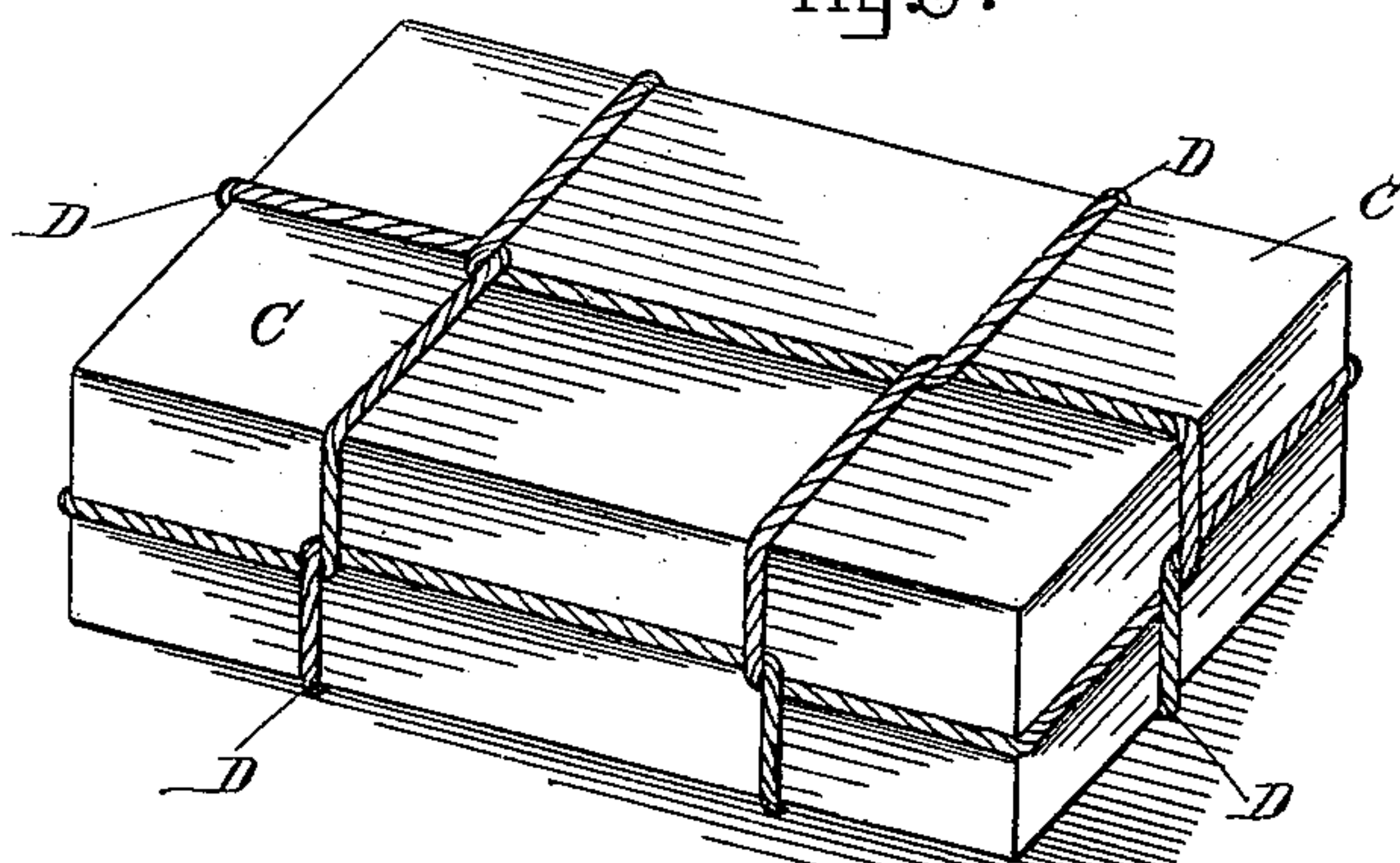


Fig.4.

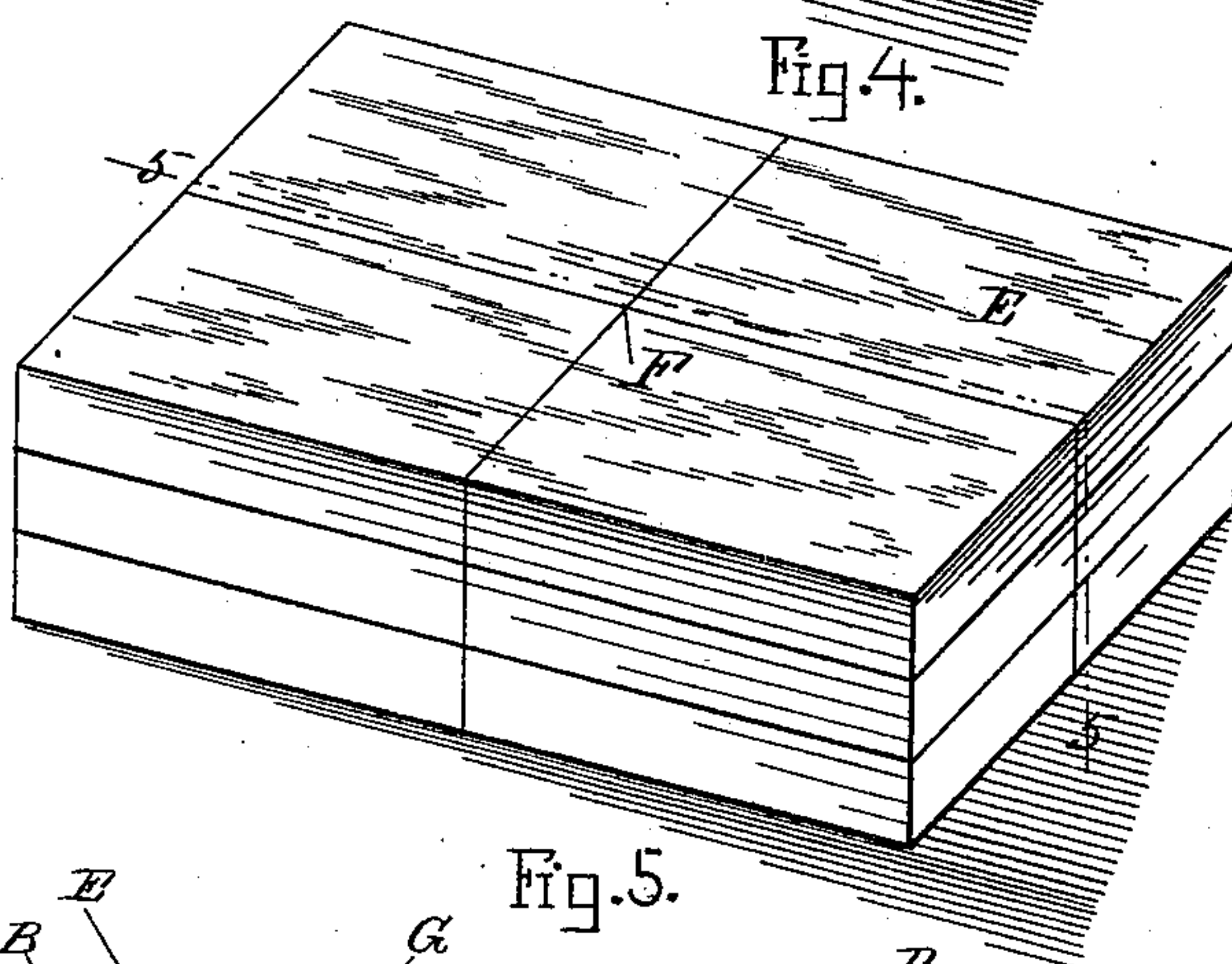
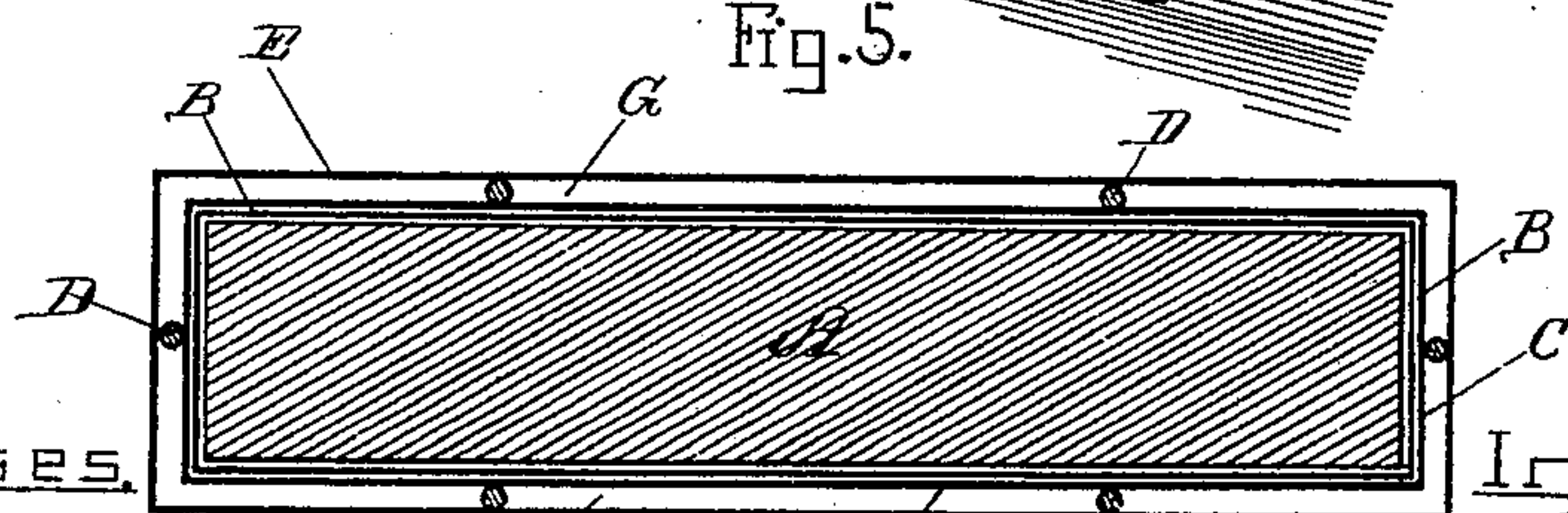


Fig.5.



Witnesses.

Lauritz A. Möller
Charles A. Harris.

Inventor.

Andrew Nimmo
by *Alvan L. Larkin*
his atty.

UNITED STATES PATENT OFFICE.

ANDREW NIMMO, OF MEDFORD, MASSACHUSETTS.

PRESERVING BUTTER.

SPECIFICATION forming part of Letters Patent No. 594,272, dated November 23, 1897.

Application filed May 20, 1896. Serial No. 592,307. (No model.)

To all whom it may concern:

Be it known that I, ANDREW NIMMO, a citizen of the United States, and a resident of Medford, in the county of Middlesex and State of Massachusetts, have invented new and useful Improvements in Methods of Packing and Preserving Butter and other Food, of which the following, taken in connection with the accompanying drawings, is a specification.

This invention relates to improvements in methods of packing and preserving butter and other food for transportation and storage; and it is carried out as follows, reference being had to the accompanying drawings, wherein—

Figure 1 represents a perspective view of a cake or pat of butter or other food which is to be preserved and hermetically sealed by my improved method. Fig. 2 represents a perspective view showing the food inclosed in a paper or parchment wrapper charged with a saline solution before being wrapped around the food. Fig. 3 represents a perspective view showing the corded pasteboard or pulp-board box in which the wrapped food is inclosed. Fig. 4 represents a perspective view showing the pasteboard or pulp-board carton in which the corded food-containing box is inclosed, and Fig. 5 represents a longitudinal section on the line 5 5 shown in Fig. 4.

Similar letters refer to similar parts wherever they occur on the different parts of the drawings.

In carrying out my invention I proceed as follows: The butter or other food to be hermetically sealed is first molded or cut up in suitable blocks or pats A. (Shown in Figs. 1 and 5.) Such block or pat is then wrapped and inclosed within a paper or parchment wrapper B, which is charged with a saline solution previous to being wrapped around the food, thereby serving to preserve the food and preventing it from hardening by evaporation. The food thus wrapped in the saline-charged envelop is inclosed within a pasteboard or pulp-board box C, which is corded on all of its sides and ends with coarse cords D or equivalent material, (shown in Figs. 3 and 5,) and this corded box is dipped in melted paraffin or equivalent liquid sealing material, causing the package to be coated with a film of the said sealing material, and it is afterward plunged in cold water to cause the seal-

ing solution to set and harden and form an air-tight envelop around all parts of said package. The thus corded and sealed package is placed within a pasteboard or pulp-board carton E of sufficient size to allow the said corded package to be readily introduced into said carton, which is then preferably tied up with fine strings or threads F, (shown in Figs. 4 and 5,) after which the said carton is hermetically sealed by immersion in a bath of liquid paraffin or equivalent sealing liquid, and after the latter has been plunged in cold water to set and harden, as aforesaid, the now hermetically-sealed package is ready for storage or transportation, as the case may be, thus keeping the food preserved and preventing it from becoming tainted or rancid.

The food thus preserved and hermetically sealed will keep in any climate for an indefinite length of time.

It will be noticed by reference to Fig. 5 that the cords D, by which the box C is surrounded, serve to prevent contact of the box C and the carton E, by which dead-air spaces G are established between the outside of the box C and the interior of the carton E, such dead-air spaces or chambers serving as non-conductors for external heat, moisture, or changes in temperature and thus serving as an additional means for preserving the food while in storage or transportation.

What I wish to secure by Letters Patent and claim is—

1. The herein-described method of packing and preserving butter and like food products, consisting in first wrapping it in paper or parchment charged with a saline solution, then inclosing such package in a paste or pulp board box, tying coarse cords about the ends, sides, top and bottom of such box, treating the box with melted paraffin, plunging the box in cold water to cause the sealing solution to set and harden and form an air-tight envelop around all parts of said package, and finally inclosing said box in a carton slightly larger than the box and immersing the carton in melted paraffin and plunging the same in cold water to set and harden as aforesaid, substantially as described.

2. The herein-described food-preserving package consisting of a saline-charged paper or parchment B wrapped around the food, a paste

or pulp board box C inclosing the wrapped
food, coarse cords D tied about the sides,
ends, top and bottom of the box, a coating of
paraffin applied to said box and cords, the
5 whole being inclosed in a carton E slightly
larger than the box C whereby a dead-air
space is formed between the box C and carton
E, and a paraffin coating applied to the ex-
terior of the carton, for the purpose specified.

In testimony whereof I have signed my ro
name to this specification, in the presence of
two subscribing witnesses, on this 9th day of
May, A. D. 1896.

ANDREW NIMMO.

Witnesses:

ALBAN ANDRÉN,
LAURITZ N. MÖLLER.