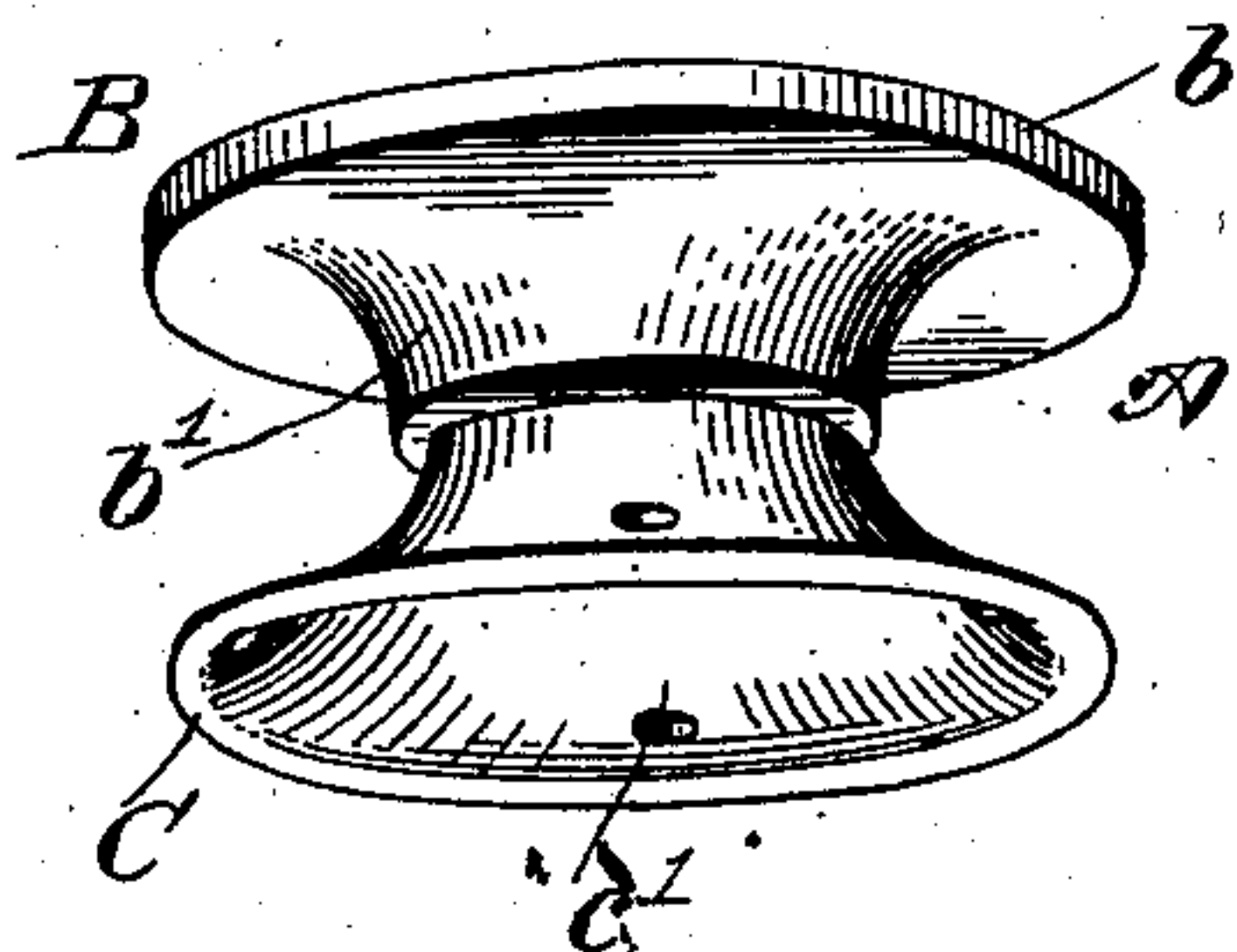
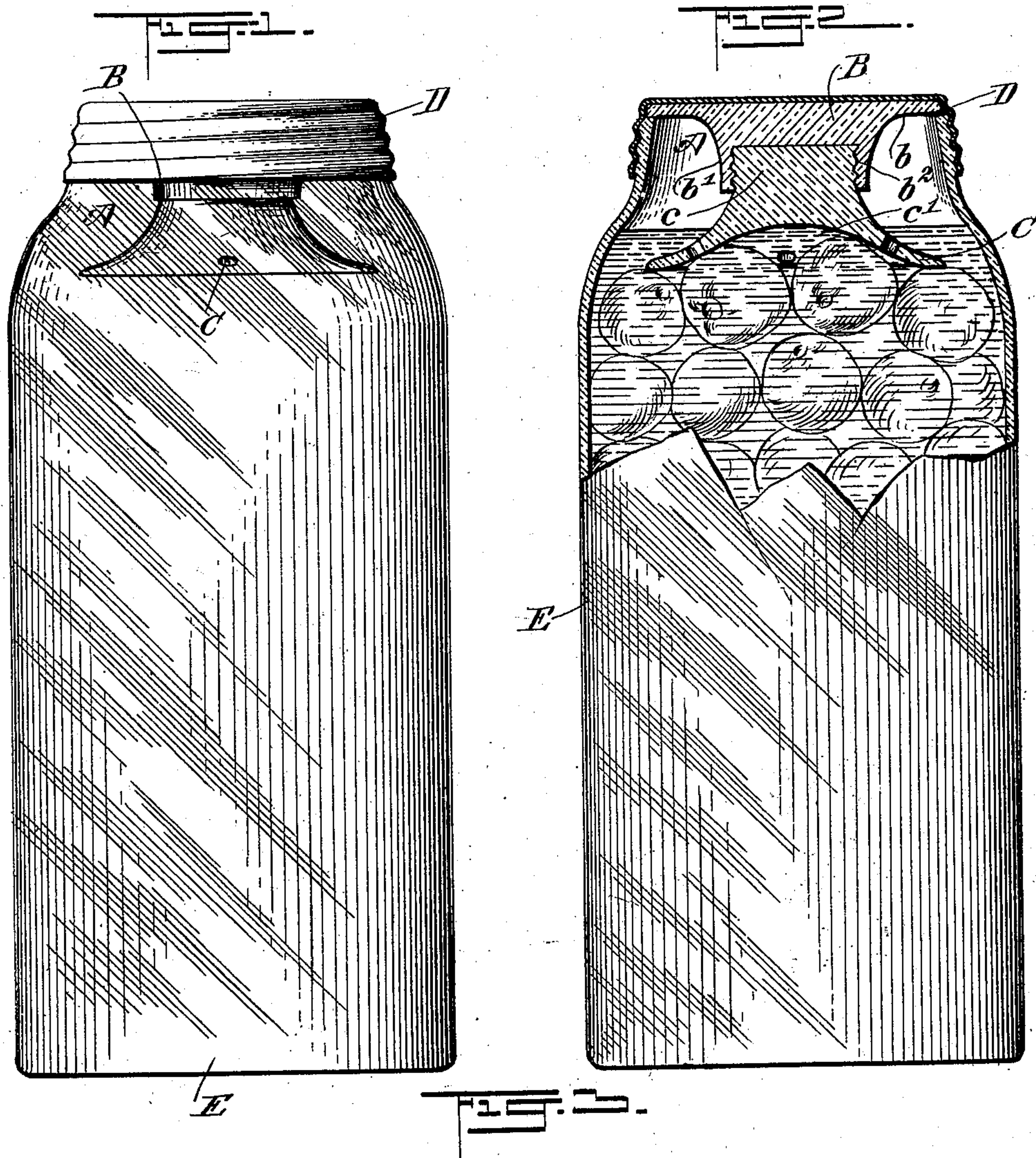


No. 720,471.

PATENTED FEB. 10, 1903.

M. E. PERLEY.  
PRESERVING JAR.  
APPLICATION FILED AUG. 20, 1902.

NO MODEL.



WITNESSES:  
*Julius H. White*  
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ATTORNEYS.



# UNITED STATES PATENT OFFICE.

MARY E. PERLEY, OF PERRIS, CALIFORNIA.

## PRESERVING-JAR.

SPECIFICATION forming part of Letters Patent No. 720,471, dated February 10, 1903.

Application filed August 20, 1902. Serial No. 120,323. (No model.)

*To all whom it may concern:*

Be it known that I, MARY E. PERLEY, a citizen of the United States, and a resident of Perris, in the county of Riverside and State of California, have invented a new and Improved Preserving-Jar, of which the following is a full, clear, and exact description.

My invention relates to improvements in preserving-jars or in attachments therefor; and the object that I have in view is the provision of improved means for keeping the topmost layer of preserved fruits or vegetables below the level of the syrup or liquid matter present in the substance, whereby the tendency of the top layer to become moldy and spoiled is prevented, and the necessity of inverting the jar or vessel, sometimes practiced, is obviated.

The present improvement resides in a displacer forming a part of the cover of a jar or other vessel, the same being adapted to be made and sold as a part of the jar-cover, or it may be embodied as a part of the complete jar.

My displacer is designed to be fastened removably to the cover in order that the parts may be easily separated for cleansing the same, and said displacer and cover may be manufactured at a low cost, it is simple in construction, and efficient in operation.

With these ends in view the invention consists in the novel construction and combination of parts which will be hereinafter fully described and claimed.

Reference is to be had to the accompanying drawings, forming a part of this specification, in which similar characters of reference indicate corresponding parts in all the figures.

Figure 1 is a side elevation of an ordinary preserving-jar equipped with my improvements. Fig. 2 is a vertical sectional view thereof, partly in elevation; and Fig. 3 is a detail perspective view of the cover and displacer or presser removed from the jar.

As shown by the drawings, my displacer A is made of glass or any other suitable material which is not liable to corrode when in contact with fruit, vegetables, or other preserved substances. This displacer consists of two members B C, one of which serves as the cover and is adapted for attachment to

the metallic cap D, which is threaded for application to an ordinary preserving-jar E.

The cover or member B has a flat disk-like head *b* and a depending portion *b'*, the latter being preferably cylindrical in shape. This depending portion *b'* of the cover or member B is provided with an interiorly-threaded socket *b*<sup>2</sup>, the latter opening downwardly, as shown by Fig. 2. The displacer C is of the flaring form shown by the drawings, and at its upper side this member is provided with a screw-threaded stud *c*, while in the under side of said member C is formed a cavity or recess *c'*. The stud *c* of the lower member C is proportioned to be easily screwed into the socket *b*<sup>2</sup> of the cover B, and the two members are thus detachably connected in a manner to securely unite them together and at the same time to permit the parts to be easily separated when it is desired to clean the displacer. The displacer C is preferably provided with a series of apertures to prevent undue suction.

The jar E and the cap D may be of the usual or any preferred construction; but in the embodiment of the invention shown by the drawings the cap D is provided with a threaded flange adapted to be screwed on the neck of the jar.

The cover B is constructed for its head or disk *b* to fit snugly in the threaded cap D, and the cover, together with the displacer, is thus connected to the cap, so as to remain attached thereto.

In using my improvement the cover and the displacer are connected together and the head *b* is fitted within the metallic threaded cap D. The fruit, vegetables, or other matter which it is desired to preserve is placed in the jar E and liquid or syrup is poured into the jar, so as to rise substantially above the level of the solid matter contained therein. The cap D is now applied by screwing it on the jar, and the application of the cap brings the displacer A into position for use. The displacer C extends well down into the jar, and the said displacer C lies below the level of the liquid matter or syrup, whereby said lower member is adapted to force or press the solid matter below the level of the liquid matter. The fruit or other matter is

kept at all times submerged in the liquid by the pressure of the displacer acting on the solid matter.

My invention fulfils a want which has been  
5 experienced in devices of this character, because the top layer of fruits or vegetables when exposed above the liquid is liable to become moldy or deteriorate, and in order to overcome this objection in using the common  
10 style of fruit-jars it has sometimes been necessary to invert the jar. The use of my improvement obviates the necessity for this inversion of the jar.

Having thus described my invention, I  
15 claim as new and desire to secure by Letters Patent—

A cover for preserving-jars comprising a cap having means for attachment to a jar, a cover member secured within said cap in a

position to expose its lower face to form a 20 seat for the top edge of the jar, said cover member having a depending central portion which is provided with a threaded socket, and a flaring displacer having a cavity in its under side and a series of transverse openings, 25 said displacer being provided with an upwardly-extending threaded stud which is screwed into said socket and thereby detachably secures the displacer in a fixed position to and below the cover member. 30

In testimony whereof I have signed my name to this specification in the presence of two subscribing witnesses.

MARY E. PERLEY.

Witnesses:

J. A. MAXFIELD,  
M. L. MAPES.