

P. W. MERCHANT.
PACKAGE.

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1,009,771.

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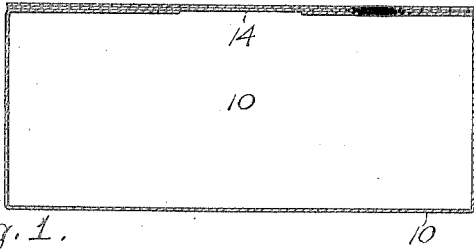


Fig. 1.

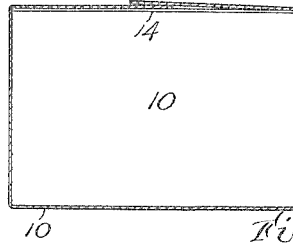


Fig. 2.

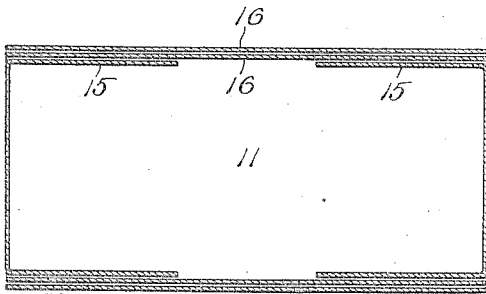


Fig. 3.

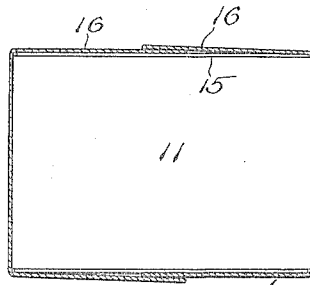


Fig. 4.

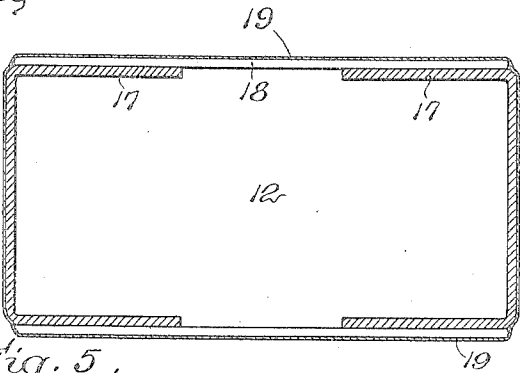


Fig. 5.

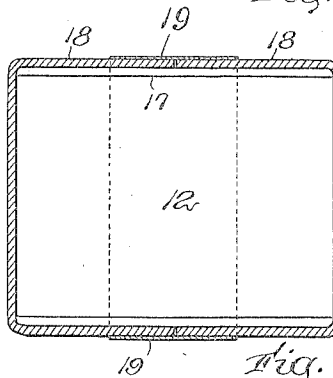
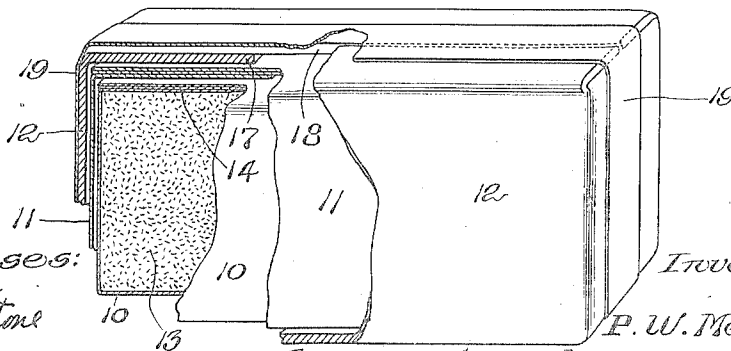


Fig. 6.

Fig. 7.



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UNITED STATES PATENT OFFICE.

PERCY W. MERCHANT, OF GLOUCESTER, MASSACHUSETTS, ASSIGNOR OF ONE-HALF TO SYLVANUS SMITH & COMPANY, INCORPORATED, OF GLOUCESTER, MASSACHUSETTS, A CORPORATION OF MASSACHUSETTS.

PACKAGE.

1,069,771.

Specification of Letters Patent.

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To all whom it may concern:

Be it known that I, PERCY W. MERCHANT, of Gloucester, in the county of Essex and State of Massachusetts, have invented certain new and useful Improvements in Packages, of which the following is a specification.

The purpose of the present invention is the provision of a package adapted to preserve the contents in substantially the same condition for an indefinite period of time. The package comprises three wrappers, namely, an inner wrapper, an outer wrapper and an intermediate wrapper, all of said wrappers being composed of material which is adapted to be folded, such as paper in various forms.

The special use for which the wrapper is designed is for the packing of articles of food, which should be preserved in either a moist or dry condition.

Of the accompanying drawings which illustrate a package constructed in accordance with this invention: Figure 1 represents a longitudinal vertical section of the inner wrapper in folded condition. Fig. 2 represents a transverse section thereof. Fig. 3 represents a longitudinal vertical section of the intermediate wrapper in closed condition. Fig. 4 represents a transverse section thereof. Fig. 5 represents a longitudinal vertical section of the outer wrapper closed and sealed. Fig. 6 represents a transverse section thereof. Fig. 7 represents a perspective view, portions being broken out, of a package comprising the three wrappers, one within another.

The same reference characters indicate the same parts wherever they occur.

The inner wrapper, intermediate wrapper and outer wrapper are indicated respectively at 10, 11 and 12. The contents of the package are indicated at 13. The outer wrapper 12 is composed of relatively thick, stiff cardboard adapted to withstand a fair degree of pressure without and to protect the contents against such pressure. The intermediate wrapper 11 is composed of absorbent material, and the inner wrapper is composed of thin, flexible, waterproof material such as paraffined paper. The materials thus used possess advantages for both moist and dry contents. If the contents be moist, such as

pickled fish, the moisture is efficiently imprisoned by the waterproof material and the escape of moisture is therefore prevented. If the contents be relatively dry, such as farinaceous food stuffs, the admission of moisture from without is prevented not only by the waterproof wrapper 10 but by the absorbent wrapper 11. The function of the absorbent wrapper 11 is not primarily to give strength to the package, but merely to arrest the admission or escape of moisture.

The marginal portions of the waterproof wrapper 10 are folded inwardly so as to overlap each other upon the contents, as indicated at 14, thus entirely inclosing the contents and forming a substantially dust-proof and moisture-proof container.

The intermediate wrapper is preferably made in the form of a box having flaps 15, 15, and 16, 16, which form a cover when folded. As shown by Figs. 3 and 4, the flaps 15 are folded first, and the flaps 16 are then folded upon the flaps 15. The flaps 16 are preferably of sufficient size to overlap each other, thus providing an absorbent material entirely inclosing the waterproof wrapper. The outer wrapper 12 is also made up in the form of a box, and includes flaps 17, 17, and flaps 18, 18. As shown by Figs. 5 and 6, the flaps 17, 17 are folded inside the flaps 18, 18. In order to avoid external shoulders and to afford a substantially smooth external surface, the flaps 18 are so proportioned as to meet in edge to edge relation, as shown by Fig. 6, instead of overlapping each other. The flaps 18, 18, however, overlap and inclose the flaps 17. Although each of the wrappers 11 and 12 requires but one set of flaps such as those described, it is convenient to provide them with two sets of flaps on opposite sides of the package, this duplicate construction being illustrated.

The flaps of the outer wrapper may be secured by a band 19 of paper or other material extending around three or four sides of the package, preferably in a direction parallel to the meeting edges of the flaps 18. If the band be secured by some adhesive substance, the package is efficiently sealed and presents a neat appearance. The flaps may be readily released by scoring the band

19 along the line of the meeting edges and between the ends of the flaps 18 and the flaps 17.

5 If the package thus made up contains food of a very moist nature, such as pickled fish, the moisture which would evaporate between the folds 14 would be absorbed by the intermediate wrapper 11 and thus be prevented from soiling the external wrapper. 10 This is an essential feature of the invention, inasmuch as it is extremely desirable to maintain a clean and neat appearance for the external wrapper.

I claim:

15 A package comprising an inner wrapper, an outer wrapper, and an intermediate

wrapper, said inner wrapper being composed of thin flexible waterproof material, and wholly inclosing the contents so as to prevent the passage of moisture, said intermediate wrapper wholly inclosing the inner wrapper and being composed of absorbent material, and said outer wrapper being composed of relatively thick stiff material wholly inclosing the intermediate wrapper. 20 25

In testimony whereof I have affixed my signature, in presence of two witnesses.

PERCY W. MERCHANT.

Witnesses:

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