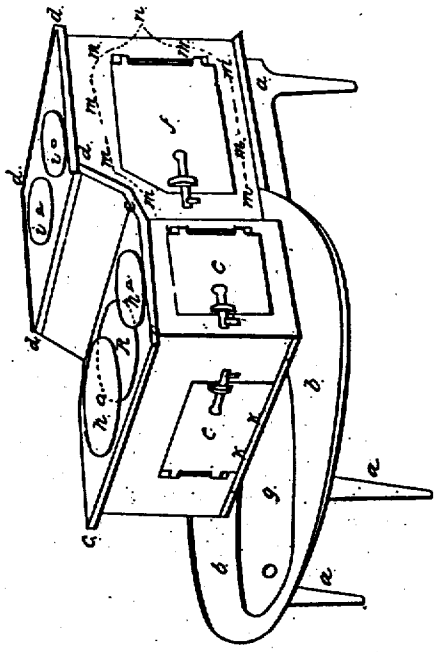
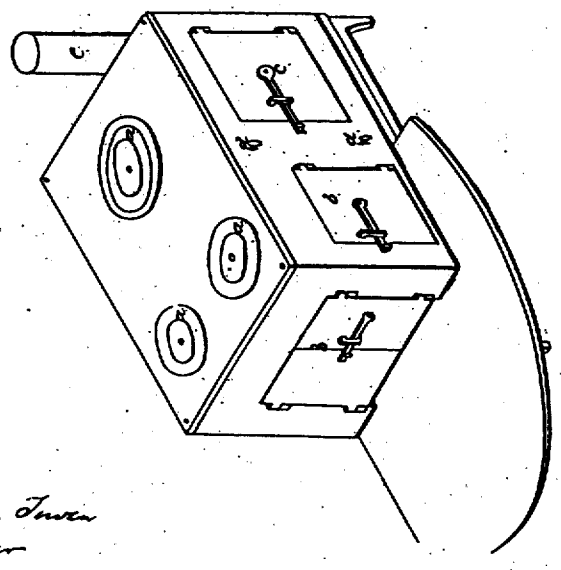
9125½X

P. Page,

Cook Stove.

Patented Sept. 26. 1835.





Witnesses:

Charlemagne Tower
Lewis Tower

Inventor:

Putnam Page

9125X

9-26-1835

David Gage (Assignor of Putnam Page) Marshall, New York.
Letters Patent. Dated September 26th 1835.

The Schedule referred to in these Letters Patent and making part of the same, containing a discription in the words of the said David Gage of his improvement in a Cooking Stove by the name of Book Stove.

To all to whom these Presents shall come Be it known that I David Gage of the Town of Marshall, (formally Kirkland) in the County of Oneida and State of New York have invented a new and usefull improvement in a cooking Stove known for many year by the name of Book Stove in this part of the Country this Stove is twenty one inches wide eighteen inches high and thirty one inches long. A square oven with a grate in the middle of it, a damper at the bottom of the oven to turn the fire over or under the oven, a grate to the fire place half way up to the top of the Stove, the top plate of the Stove is

9125½X 175.

level with places for three boilers with two doors at the forend of the fire place and one at the side of the fire and two oven doors and two dampers to cool the oven when too hot the smoke is taken out at the back end of the stove. The top plate just covering the body of the stove; The hearth straight on one side thirteen inches forward and four inches on the other side of the wing. And the following is the improvement which I have invented and made on the above described stove and for which I claim a title to by such invention, Is to lower down the back part of the stove to thirteen inches high so to better confine the heat then filching the oven down to eight inches making the heat more even and the top of the oven twelve inches wide, then running forward to the bottom, the bottom eighteen inches so as to shorten the fire place or confine the heat and increase the heat in the oven. The grate in the oven is as before. The front plate of the oven and the bottom plate as far back as the scrill (about) four inches is cast together so as to prevent the oven bottom from saging or cracking with the fire. The flew under the oven is one inch and three fourths behind the oven is one inch and one fourth the flew before the oven is one inch and one half. The forward part of the stove forward of the oven is let down to nine inches high so as to make it much easier and more convenient pelling on and off, heavy furniture. It being nine inches high which contacts the heat so as to forward the business. The top of the stove is cast in two plates To prevent the back plates from cracking there is a rey in the flew cast on the forward top plate to divide the fire against each boiler and prevent the top back plate from cracking. The rise is cast on the forward plate. There is a large open space in the forward top plate over the fire for the reception of various sized cooking utentials When a five pail Kettle or other large boiler is on, there is two pieces in the form, a new moon to fill the vacant space on each side of the large boiler, when the large boiler is not on, put on the division plate which makes place for two boilers over the fire and two back, these are of different sizes and may be varied by the diffacant sizes to fit any sized boiler and seperate plates to cover all or any part of the said open space. The top plates project over the body of the stove, one inch and a half so as to give proper strength against the boilers. The doors all being smaller. The oven doors one eight inches high or wide and thirteen inches long the forward door is six inches wide ten inches long, the side door is seven inches square. The hearth rides out from the forend of the oven and formes an oval crossways of the stove forty five inches, then running forward of the body sixteen inches which formes an oval.

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9125½X

Then there is a sinque in the bottom of the hearth about three inches deep sixteen inches wide and twenty six inches long. The form of this sinque is oval to prevent the hearth or the plates from cracking with the fire. The smoke is taken out of the back end of the stove within one inch of the top, the funnel to be eight inches diameter; The above forms I have calculated to use in various sizes of stoves The intire object of the above improvement is first to forward the speed and convenency in cooking and washing and other business, secondly to save a great proportion of the fuel usualy (ake) and required in other stoves. Thirdly from its durability, each plate being so shaped and constructed as not to be broken or cracked by the heat of the fire.

Witnesses
T. Dean
Philena H. Dean

David Gage

Drawing on file

Dated at Marshall, June 5th 1830.

(900 words)

Exd MGL