

E. T. Gilmore,
Oyster Can
N^o 59,833. Patented Nov. 20, 1866.

Fig. 2.

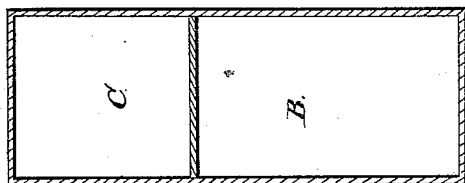
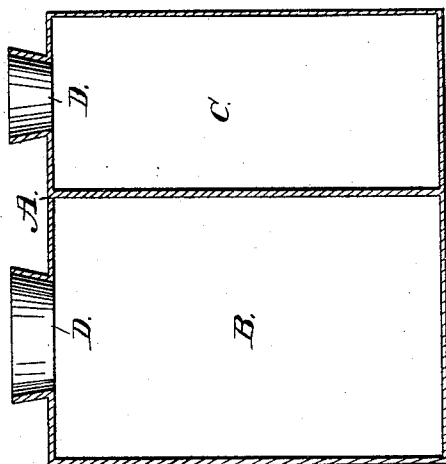


Fig. 1.



Witnesses:

Louis C. Rother
John Jones

Inventor:

E. T. Gilmore
by his attys
Wardlaw & Hyde

United States Patent Office.

IMPROVEMENT IN PRESERVING OYSTERS.

E. T. GILMORE, OF SPRINGFIELD, MASSACHUSETTS.

Letters Patent No. 59,833, dated November 20, 1866.

SPECIFICATION.

TO ALL WHOM IT MAY CONCERN:

Be it known that I, E. T. GILMORE, of Springfield, Hampden county, Commonwealth of Massachusetts, have invented a new and useful method of Preserving Oysters, and I do hereby declare that the following is a full and exact description thereof, reference being had to the accompanying drawings and to the letters of reference marked thereon:

In the drawings—

Figure 1 is a side view and vertical section through my invention, and

Figure 2 a plan view of the same.

It is well known to oyster dealers that oysters, when put up in their own liquor, do not keep well, and yet the liquor is necessary to give them, when cooked, the proper flavor.

In order to preserve both of these parts in the same can I construct it as I will now describe, this construction forming a necessary part of my invention.

The figures 1 and 2 of the drawings show that the can, A, has inside two apartments, B and C, C, the smaller one, being designed for the liquor of the oysters to be kept in, and B the compartment for the oysters themselves, which are drained to a suitable degree of solidity, and are packed closely in this space. In this manner they are kept apart, and yet both are preserved in the same can ready for use. The liquor may be seasoned in such manner as may be desired for its better preservation and flavor. The apartments, B and C, have separate openings, D and E, to put the two substances through.

Another advantage I obtain by this method of putting this article of food up is, that when oysters are put up in salt water for any length of time they swell up and occupy more space than they honestly are entitled to, and when cooked they shrink back again, thus giving dealers an advantage over their customers; but when packed solid they preserve their natural size and flavor, and even increase in size when cooked.

Now, having described my invention, what I claim as new, and desire to secure by Letters Patent, is—

1. The method herein described of putting up oysters for preservation.
2. The oyster can having two apartments, B and C, arranged substantially as and for the purpose set forth.

E. T. GILMORE.

Witnesses:

EDWARD H. HYDE,

J. B. GARDINER.