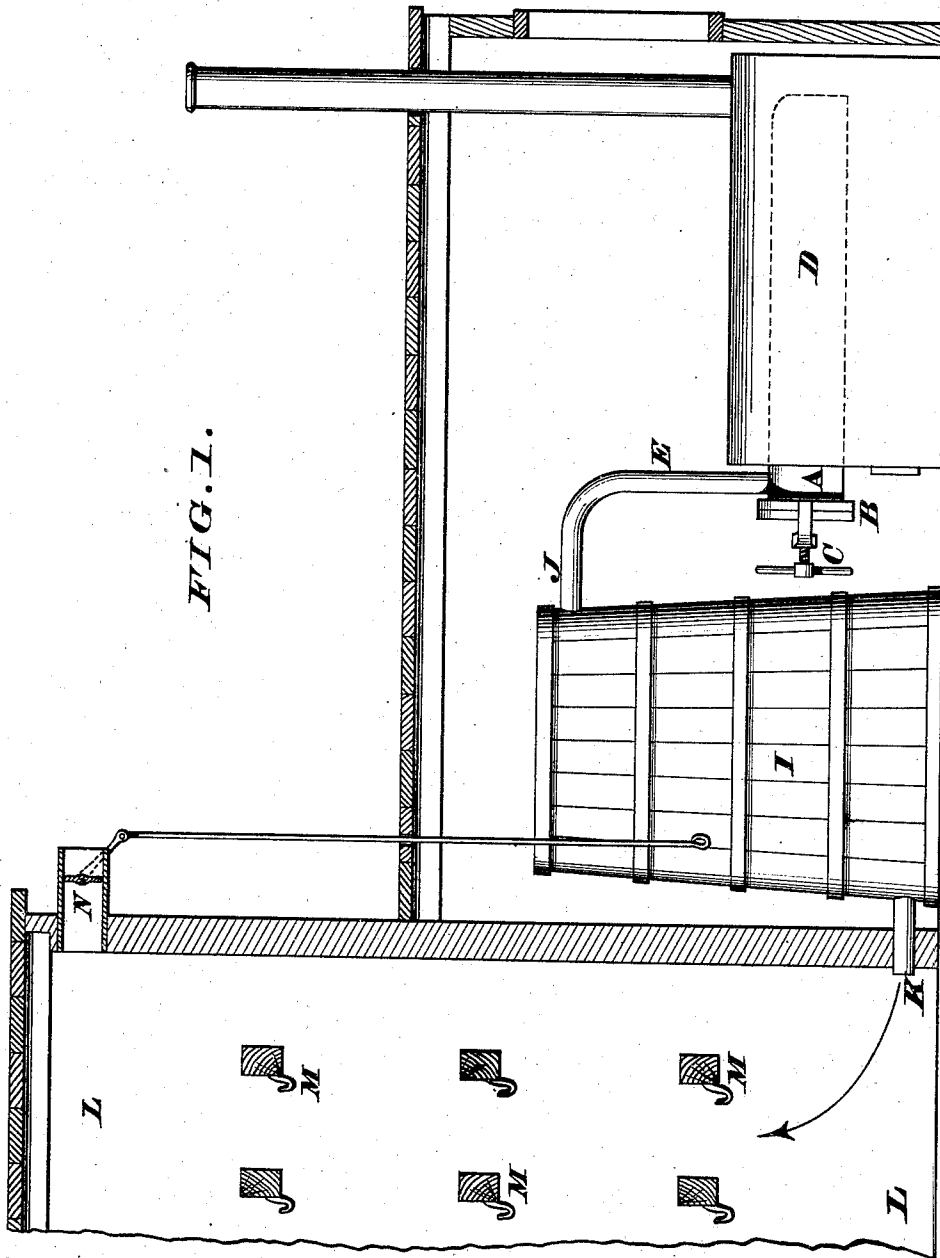


W. I. GOODIN.
Apparatus for Preserving Meat.

No. 207,268.

Patented Aug. 20, 1878.



Attest.
J. W. Layman.
S. Bond

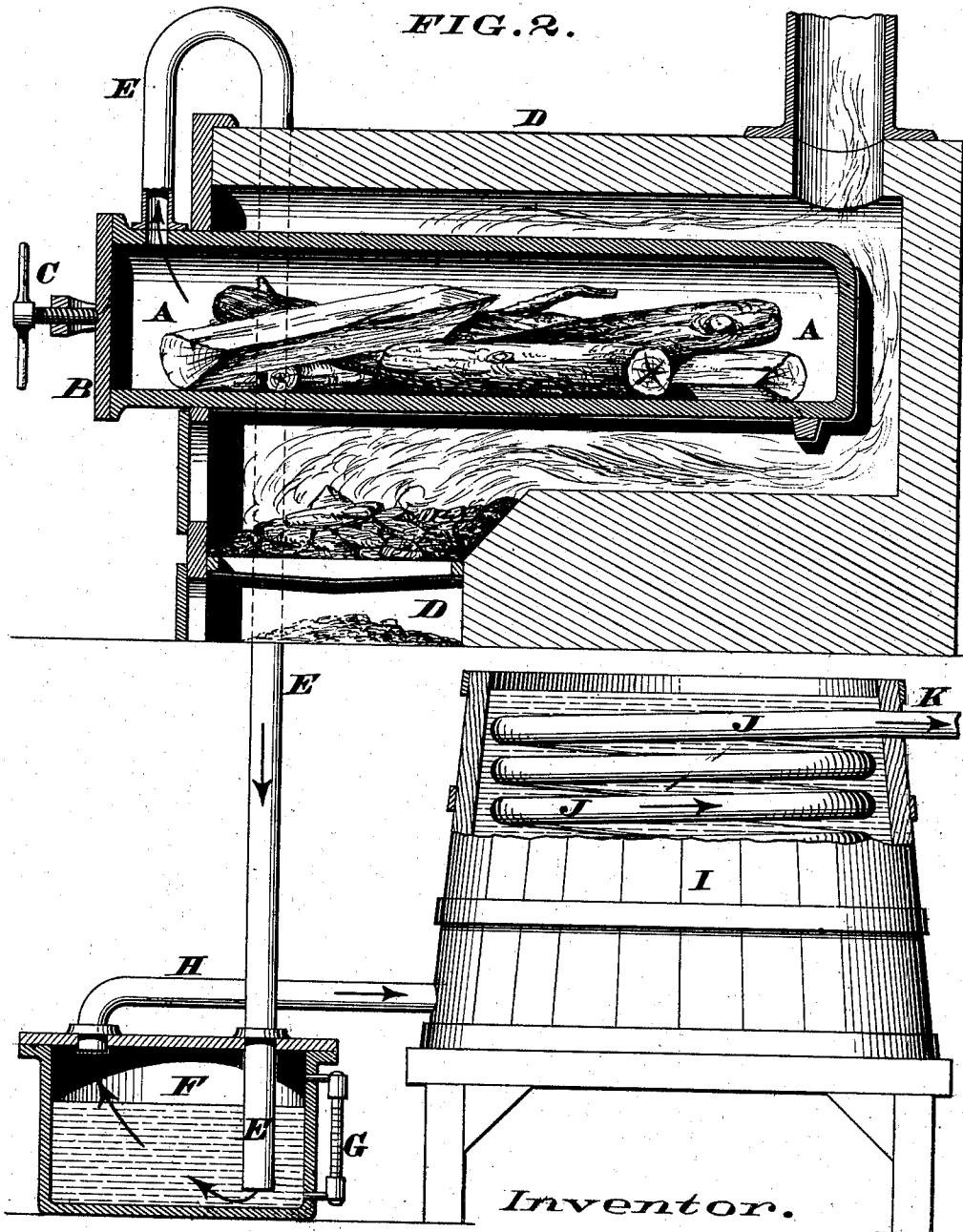
Inventor.
William I. Goodin.
By James H. Layman
his Attorney.

W. I. GOODIN.
Apparatus for Preserving Meat.

No. 207,268.

Patented Aug. 20, 1878.

FIG. 2.



Inventor.

Attest:
J. W. Layman,
Attorney.

William I. Goodin.
by James H. Layman
his Attorney.

UNITED STATES PATENT OFFICE.

WILLIAM I. GOODIN, OF CINCINNATI, OHIO.

IMPROVEMENT IN APPARATUS FOR PRESERVING MEATS.

Specification forming part of Letters Patent No. 207,268, dated August 20, 1878; application filed February 7, 1878.

To all whom it may concern:

Be it known that I, WILLIAM I. GOODIN, of Cincinnati, Hamilton county, Ohio, have invented a new and useful Meat-Preserving Apparatus, of which the following is a specification:

This invention relates to that class of apparatus in which cooled wood-gas is employed for fumigating meats, &c.; and my improvement comprises a novel combination of closed retort, cooling appliances, and meat-house or other receptacle, as hereinafter more fully described.

In the annexed drawings, Figure 1 is a partially-sectionized elevation of the preferred form of my apparatus, and Fig. 2 is an enlarged vertical section of a modified form of the same.

The retort A, which is essentially the same as employed in gas-works, has the customary removable head B and clamping device C. D is the inclosing furnace.

Proceeding from said closed retort A is the discharge-pipe E, which may lead into a washer, F, having a gage, G. Communicating with this washer F is a pipe, H, that enters near the bottom of a tub or tank, I, and develops into a coil, J, whose exit K leads directly into the smoke-house or other meat-receptacle L. M are hooks or equivalent devices upon which the meat is hung while being smoked. N is a suitable vent at top of house L, to permit escape of air preparatory to forcing the cooled wood-gas into said house.

When the apparatus is first started, this vent N is opened, and is allowed to remain in such a position until the gas begins to escape through the same, when said vent is closed, and the cool gas is then forced into house L with a pressure due to the distillation of the wood or other substance within the closed retort A. Owing to this pressure the gas is forced into every part of the house, and, being thereby brought into intimate contact with

the meat, the latter is cured in the most thorough and expeditious manner. The retort A may be charged with wood, turf, or any other substance or substances that will afford a suitable vapor or gas for preserving or curing meats.

The washer F, whose use is optional, is designed to receive any wood-tar, pyroligneous acid, &c., that may be precipitated from the distillation of wood, &c., in the retort A.

I prefer, however, to dispense with this washer, and connect pipe E to the upper end of cooling-coil J, and attach the discharge K to the lower end of said coil, as indicated in Fig. 1.

I am aware that devices substantially the same as the closed retort, furnace, washer, and cooler herein described are old and well known for the production of wood-gas; and I am also aware that it is not new to cool such gases before fumigating meat with the same; and therefore my claim is limited to the combination, with a smoke-house, of the cooling appliances and closed retort, which latter device forces the gas into said house, and thereby brings the vapor into intimate contact with the meat.

I claim as my invention—

1. The combination, in a meat-preserving apparatus, of the closed retort A B C D, discharge-pipe E, cooler I J, exit K, and smoke-house L, as herein described, and for the purpose set forth.

2. In combination with the closed retort A B C D, discharge-pipe E, cooler I J, exit K, and smoke-house L, the washer F, as herein described, and for the purpose set forth.

In testimony of which invention I hereunto set my hand.

WILLIAM I. GOODIN.

Witnesses:

JAMES H. LAYMAN,
MOSES WINKLIN.