

UNITED STATES PATENT OFFICE.

FRANK J. GARDNER, OF CHICAGO, ILLINOIS.

METHOD OF PRESERVING MEATS.

1,011,182.

Specification of Letters Patent.

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No Drawing.

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To all whom it may concern:

Be it known that I, FRANK J. GARDNER, a citizen of the United States, residing at Chicago, in the county of Cook and State of Illinois, have invented a new and Improved Method of Preserving Meats, of which the following is a specification, reference being had to the accompanying drawings.

My invention relates to the preservation of meats, such as hams, bacon and other smoked meats, and it has for its object to provide a new and improved method of protecting the meats from air and moisture.

Heretofore it has been proposed to protect smoked meats from the injurious effects caused by exposure to air or moisture by inclosing them in a protecting covering composed of asphaltum, the asphaltum after its application to the meats being rolled in the dust of carbonate of lime, ground slate, or other impalpable powder, for the purpose of overcoming the stickiness of the asphaltum. This process, while it has been effective so far as the exclusion of air or moisture is concerned, has not been satisfactory owing to the fact that notwithstanding the application of the powder the asphaltum becomes very sticky, and this interferes seriously with the commercial utility of the process. By my improved process, however, I avoid the objections incident to the use of asphaltum and provide a coating which is impervious to air and moisture and does not have the objectionable stickiness of the prior coatings referred to.

My improved process, generically considered, consists in applying to the meats to be preserved a coating of molten bitumen or asphaltum, or equivalent material, and then inclosing the bitumen in a non-sticky envelop. This envelop is best made of a coating of varnish, or equivalent material, which, when dry, is not objectionably sticky.

More specifically, my improved process is practiced as follows: The meats to be treated are first suitably wrapped, preferably being first wrapped in paraffin paper and then in parchment paper, after which they are inclosed in a knit cloth bag which is drawn tightly and tied. They are then inclosed in a coating of bitumen, which is best effected by dipping the wrapped meat in molten bitumen or asphaltum, which is not liquid at ordinary temperatures. In this way a thin coating of asphalt is applied to the entire surface of the bag containing the meat,

which when cool is comparatively hard although somewhat sticky. After being dipped, the bags are hung up until the asphalt is hard enough to stop dripping, when a substantially non-sticky envelop is applied to the coating of bitumen. The best material for this purpose is a varnish composed of about equal parts of elastic floor varnish, Japan drier and gasolene. In some cases it is desirable to use a larger percentage of gasolene with the drier, as the proportions should be such as to give the quickest drying. The non-sticky envelop is applied by dipping the meats in the varnish after the bitumen has been applied as above described, after which they are hung up to dry and when dry are ready for packing and shipping.

Instead of forming the non-sticky envelop by using the composition above described, any other equivalent substance or composition which will give substantially the same effect may be employed.

I am aware that it has heretofore been proposed to preserve meats by coating them with bitumen, or by coating them with rosin or paraffin, and it has also been proposed to inclose meats in paraffin and then apply an external coating of a mixture composed of gelatin and glycerin, but none of such prior processes, so far as I am aware, have been effective for the purpose and have not been successfully employed commercially.

I believe myself to be the first in the art to preserve meats by first coating them with bitumen and then inclosing the bitumen in a substantially non-sticky envelop as described, by which combination the meats are completely inclosed and protected from air and moisture and may be kept indefinitely under very adverse conditions without deterioration.

That which I claim as my invention, and desire to secure by Letters Patent, is,—

1. A method of preserving meats, comprising inclosing the meat in a coating of bitumen, and then inclosing the bitumen in a continuous envelop which is substantially non-sticky.

2. A method of preserving meats, comprising inclosing the meat in a coating of bitumen, and then inclosing the bitumen in a substantially non-sticky envelop applied in liquid form.

3. A method of preserving meats, comprising dipping the meat in molten bitumen,

and afterward dipping the bitumen-coated package in a fluid capable of drying to form a substantially non-sticky coating over the bitumen.

- 5 4. A method of preserving meats, comprising inclosing the meat in a coating of bitumen, and then applying a coating of varnish to the bitumen.
- 10 5. A method of preserving meats, comprising inclosing the meat in a coating of bitumen, and then covering the bitumen with a substantially non-sticky coating composed of varnish and a suitable drier.
6. A method of preserving meats, com-

prising inclosing the meat in a coating of 15 bitumen, and then covering the bitumen with a substantially non-sticky coating composed of varnish, Japan drier and gasolene.

7. A method of preserving meats, comprising wrapping the meat, and dipping the 20 wrapped package in molten bitumen, and afterward dipping the package in a fluid capable of forming a substantially non-sticky coating over the bitumen.

FRANK J. GARDNER.

Witnesses:

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