



A.D. 1810 . . . . . N° 3372.

S P E C I F I C A T I O N

OF

PETER DURAND.

—  
PRESERVING ANIMAL AND VEGETABLE  
FOOD.  
—

LONDON:

PRINTED BY GEORGE E. EYRE AND WILLIAM SPOTTISWOODE,

PRINTERS TO THE QUEEN'S MOST EXCELLENT MAJESTY :

PUBLISHED AT THE GREAT SEAL PATENT OFFICE,

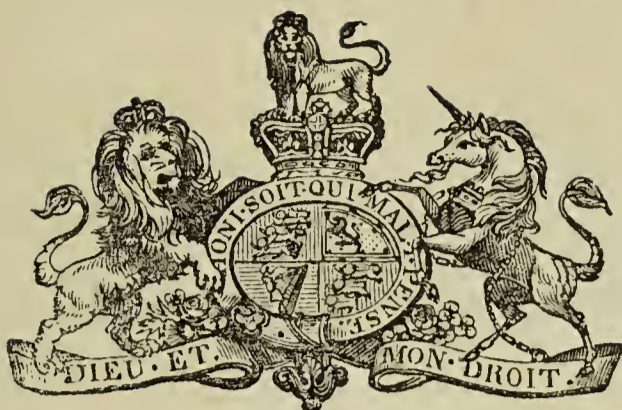
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Preserving Animal and Vegetable Food.

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DURAND'S SPECIFICATION.

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, PETER DURAND, of Hoxton Square, in the County of Middlesex, Merchant, send greeting.

WHEREAS His most Excellent Majesty King George the Third did, by His Letters Patent under the Great Seal of the United Kingdom of Great Britain and Ireland, bearing date at Westminster, the Twenty-fifth day of August, in the fiftieth year of His reign, give and grant unto me, the said Peter Durand, my exors, admors, and assigns, His especial licence, full power, sole privilege and authority, that I, the said Peter Durand, my exors, admors, and assigns, during the term of years therein mentioned, should and lawfully might make, use, exercise, and vend, within England, Wales, and the Town of Berwick-upon-Tweed, an Invention communicated to him by a certain foreigner residing abroad, of the Method of "PRESERVING ANIMAL FOOD, VEGETABLE FOOD, AND OTHER PERISHABLE ARTICLES A LONG TIME FROM PERISHING OR BECOMING USELESS;" in which said Letters Patent there is contained a proviso obliging me, the said Peter Durand, by an instrument in writing under my hand and seal, to cause a particular description of the nature of the said Invention, and in what manner the same is to be performed, to be inrolled in His Majesty's High Court of Chancery within six calendar months after the date of the said recited Letters Patent, as in and by the same, relation being thereunto had, may more fully and at large appear.

NOW KNOW YE, that in compliance with the said proviso, I, the said Peter Durand, do hereby declare that the nature of the said Invention, and the manner in which the same is to be performed, are particularly described and ascertained as follows, that is to say:—



*Durand's Improvements in Preserving Animal and Vegetable Food.*

First, I place and inclose the said food or articles in bottles or other vessels of glass, pottery, tin, or other metals or fit materials; and I do close the aperture of such containing vessels so as compleatly to cutt off and exclude all communication with the external air; and as to the method of closing, I do avail myself of the usual means of corking, airing, luting, or cementing, 5 and in large vessels I make use of corks formed of pieces glued together in such a manner as that the pores of that substance shall be in a cross direction with regard to the aperture into which such cocks are to be driven; and I do also in such vessels as may admit of or require the same, make use of stoppers fitted or ground with emery, or screw caps with or without a ring of leather or 10 other soft substance between the faces of closure, and also of cocks or cross plugs or covers of leather, cloth, parchment, bladder, and the like.

Secondly, when the vessels have been thus charged and well closed, I do place them in a boiler, each separately surrounded with straw or wrapped in coarse cloth, or otherwise defended from striking against each other, and I fill 15 the said boiler so as to cover the vessels with cold water, which I gradually heat to boiling, and continue the ebbulition for a certain time, which must depend upon the nature of the substances included in the vessels, and the size of the said vessels, and other obvious circumstances which will be easily apprehended by the operator without farther instruction. Vegetable substances are 20 to be put into the vessel in the raw or crude state, and animal substances partly or half cooked, although these may also be put in raw. The food or other articles thus prepared may be kept for a very long time in a state fit for use, care being taken that the vessel shall not be opened until their said contents shall be wanted for consumption. 25

And, lastly, I do declare, that although the application of the water bath, as herein-before described, may be the most commodious and convenient, I do likewise avail myself of the application of heat by placing the said vessels in an oven, or a stove, or a steam bath, or any other fit situation for gradually and uniformly raising the temperature of the same, and suffering them to cool 30 again; and farther, that I do, as the choice of the consumer or the nature of the said food or other article may render preferable, leave the aperture of the vessel, or a small portion thereof, open until the effect of the heat shall have taken place, at which period I close the same.

In witness whereof, I, the said Peter Durand, have hereunto set my 31 hand and seal, the Thirtieth day of August, in the year of our Lord One thousand eight hundred and ten.

PETER DURAND. (L.S.)

A.D. 1810.—N° 3372.

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*Durand's Improvements in Preserving Animal and Vegetable Food.*

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AND BE IT REMEMBERED, that on the Thirtieth day of August, in the year of our Lord 1810, the aforesaid Peter Durand came before our said Lord the King in His Chancery, and acknowledged the Specification aforesaid, and all and every thing therein contained and specified, in form above written. And also the Specification aforesaid was stampd according to the tenor of the Statute made for that purpose.

Inrolled the Thirtieth day of August, in the year of our Lord One thousand eight hundred and ten.

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LONDON :

Printed by GEORGE EDWARD EYRE and WILLIAM SPOTTISWOODE,  
Printers to the Queen's most Excellent Majesty. 1855.



