

**Specification of John Donaldson : preserving animal and vegetable substances.**

**Publication/Creation**

London : Great Seal Patent Office, 1855 (London : George E. Eyre and William Spottiswoode)

**Persistent URL**

<https://wellcomecollection.org/works/he8qv4tn>

**License and attribution**

This work has been identified as being free of known restrictions under copyright law, including all related and neighbouring rights and is being made available under the Creative Commons, Public Domain Mark.

You can copy, modify, distribute and perform the work, even for commercial purposes, without asking permission.



Wellcome Collection  
183 Euston Road  
London NW1 2BE UK  
T +44 (0)20 7611 8722  
E [library@wellcomecollection.org](mailto:library@wellcomecollection.org)  
<https://wellcomecollection.org>



A.D. 1793 . . . . . N° 1933.

SPECIFICATION

OF

JOHN DONALDSON.

**PRESERVING ANIMAL AND VEGETABLE  
SUBSTANCES.**

LONDON:

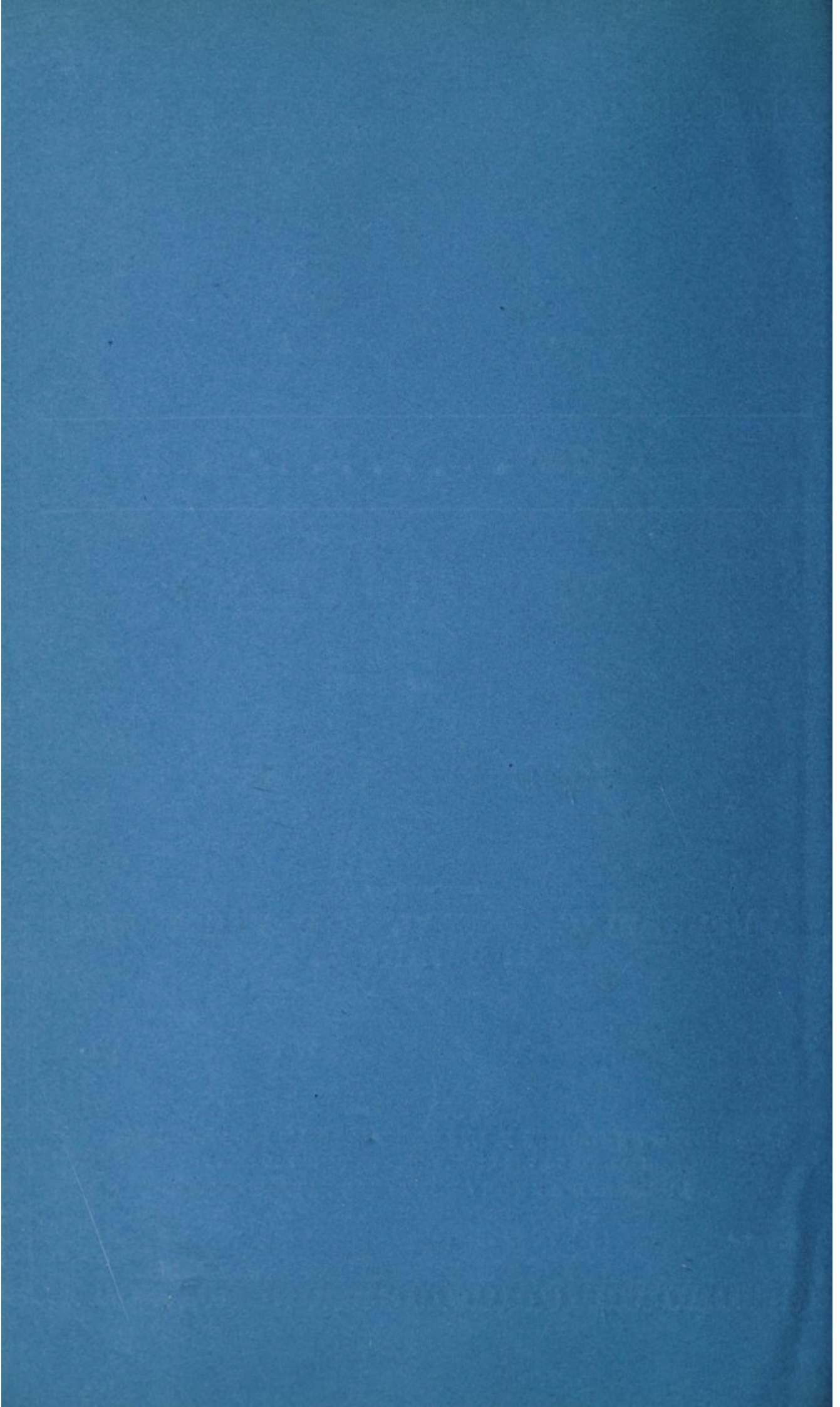
PRINTED BY GEORGE E. EYRE AND WILLIAM SPOTTISWOODE,  
PRINTERS TO THE QUEEN'S MOST EXCELLENT MAJESTY:

PUBLISHED AT THE GREAT SEAL PATENT OFFICE,  
25, SOUTHAMPTON BUILDINGS, HOLBORN.

*Price 3d.*

1855.









---

A. D. 1793 . . . . . N° 1933.

---

**Preserving Animal and Vegetable Substances.**

---

**DONALDSON'S SPECIFICATION.**

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, JOHN DONALDSON, of Tavistock Row, Covent Garden, in the County of Middlesex, Gentleman, send greeting.

WHEREAS His present Majesty King George the Third, by His Letters  
5 Patent under the Great Seal of Great Britain, bearing date at Westminster, the Nineteenth day of February, in the thirty-third year of Our reign, reciting that I, the said John Donaldson, had, by my petition, humbly represented unto His said Majesty that I had, by great study, invented "A NEW METHOD OF PRESERVING ANIMAL AND VEGETABLE SUBSTANCE," which would be of public utility  
10 and advantage, and praying His Majesty to grant to me, my executors, admors, and assigns, His Letters Patent for the sole exercise of my said Invention within England, Wales, and the Town of Berwick-upon-Tweed, for the term of fourteen years from the date of the said Letters Patent, was graciously pleased to condescend to my request; in which said Letters Patent is con-  
15 tained a proviso that if I, the said John Donaldson, should not particularly describe and ascertain the nature of my said Invention, and in what manner the same is to be performed, by an instrument in writing under my hand and seal, and cause the same to be inrolled in His Majesty's High Court of Chancery within one calendar month next and immediately after the date  
20 of the said Letters Patent, that then the said Letters Patent, and all liberties and advantages whatsoever thereby granted, should utterly cease, determine, and become void, as in and by the said Letters Patent, relation being thereunto had, may and will more fully appear.



*Donaldson's Improvements in Preserving Animal and Vegetable Substances.*

NOW KNOW YE, that I, the said John Donaldson, in compliance with the said proviso, do hereby describe and ascertain the nature of my said Invention to be, as is herein-before set forth, a New Method of preserving Animal and Vegetable Substances; and that, farther, I declare the operation to be performed by an exact combination of certain principles, most wholesome and nutritive, and which indeed are contained in vegetable bodies themselves; that is to say, not by means of any one principle, but by proportioning the farinaceous vegetable principle with the coagulative or mucilaginous one, and supplying such combination by admixture according as the quality of the substance or substances to be preserved may require. To be yet more particular, in order to preserve any vegetable which is in itself of a water yor deliquescent nature, a greater portion of farina and mucilage is required than for others that are more solid and readily disposed to dry. Let the substance to be preserved, for example, be carrot or turnip, the preserving matter may be compounded of wheat or barley meal, with solution of any common gum or vegetable mucilage. The substance may be either preserved in a raw state or previously boiled or otherwise dressed, as their nature or occasion requires. But as the matters that may be preserved in this way, including the preserving ones, are inuberable and various, it is impossible that any uniform rule can be given. Thus any simple farinaceous vegetable matter, combined with a mucilaneous vegetable one, composes a preservative for other fresh vegetable or animal bodies or parts contained in them, which are of a less fixed or desecative nature. The substances, being thus accurately prepared, are dried in a way simular to that by which malsters dry their grain, that is, by stoves properly heated or otherwise, as occasion may suggest. And, lastly, they are carefully put up into wooden boxes or other close packages for keeping and use.

In witness whereof, I have hereunto set my hand and seal, this Fourteenth day of March, One thousand seven hundred and ninety-three.

JOHN (L.S.) DONALDSON.

Sealed and delivered, being first duly stampd, in the presence of

JAS RICHARDS,  
Essex C<sup>t</sup>, Temple.

---

*Donaldson's Improvements in Preserving Animal and Vegetable Substances.*

---

AND BE IT REMEMBRED, that on the Fourteenth day of February, in the year of our Lord 1793, the aforesaid John Donaldson 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.  
5 And also the Specification aforesaid was stampd according to the tenor of the Statutes made for that purpose.

Ord.

Inrolled the Fourteenth day of March, in the year of our Lord One thousand seven hundred and ninety-three.

---

---

LONDON :

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



