

Specification of Felton Mathew : separating and preserving yeast.

Contributors

Mathew, Felton.

Publication/Creation

London : Great Seal Patent Office, 1856 (London : George E. Eyre and William Spottiswoode)

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A.D. 1796 N° 2091.

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

OF

FELTON MATHEW.

SEPARATING AND PRESERVING YEAST.

LONDON:

PRINTED BY GEORGE E. EYRE AND WILLIAM SPOTTISWODE,

PRINTERS TO THE QUEEN'S MOST EXCELLENT MAJESTY :

PUBLISHED AT THE GREAT SEAL PATENT OFFICE,

25, SOUTHAMPTON BUILDINGS, HOLBORN.

Price 3d.

1856.





A.D. 1796 N° 2091.

Separating and Preserving Yeast.

MATHEW'S SPECIFICATION.

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, FELTON MATHEW, of Three Cranes Wharf, in the City of London, Merchant, send greeting.

WHEREAS His most Excellent Majesty King George the Third did, by
5 His Letters Patent under the Great Seal of Great Britain, bearing date at Westminster, the Twenty-second day of February, in the thirty-sixth year of His reign, give and grant unto me, the said Felton Mathew, His especial licence, that I, the said Felton Mathew, during the term of years therein mentioned, should and lawfully might use, exercise, and vend, within England,
10 Wales, and the Town of Berwick-upon-Tweed, my Discovery of "A METHOD OF COMPLETELY SEPERATING THE BEER FROM YEAST, AND PRESERVING THE YEAST A GREAT LENGTH OF TIME, AND IN ANY CLIMATE;" in which said Letters Patent there is contained a proviso obliging me, the said Felton Mathew, by an instrument in writing under my hand and seal, to cause a particular description of
15 the nature of my said Discovery, and in what manner the same is to be performed, to be inrolled in His Majesty's High Court of Chancery within one calendar month 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
20 Felton Mathew, do hereby declare that my said Discovery of A Method of completly Seperating the Beer from Yeast, and Preserving the Yeast for

Mathew's Method of Separating and Preserving Yeast.

a great length of Time, and in any Climate, is described in manner following (that is to say):—

To separate the beer from yeast I use a press with a lever, the bottom made of stout yellow deal, oak, or any other timber fit for the purpose, raised with strong feet a convenient height from the ground, so as to admit the beer to 5 run off into whatever is prepared to receive it. In the back of it is let in a strong piece of timber, or any other fit material, to secure one end of the lever, the top of which is secured by being well wedged up to a girder, or the joists at the top of the building. In this piece of timber is mortised one end of the lever, which is fastened in to this mortice with an iron pin, or otherwise 10 properly secured, the whole well secured with iron work; the yeast is then put in bags made of sail cloth, or any other strong cloth or material, and carefully tied or secured, then placed flat on the press, a board is then laid on it, and the lever let down upon it; and weights are then hung upon the other end of the lever by means of hooks, or any other way that may be more convenient 15 for the situation of the place, which weights are added as the beer runs from it so as not to burst the bags or force the beer out too thick. To prevent this, I find a trough made the size of the bag, with a false bottom bored full of holes, the sides and end likewise of the trough bored full of holes, this placed on the press, and the bag put into it with a top to come upon the bag, with blocks on 20 it so as to admit the lever to act upon it, answers very well; this may be used with a loose cloth instead of a bag, but I think not with so much advantage. When a sufficient weight has been added to the lever so as to compleatly press the beer out (which may be done by a screw press, if there is not an opportunity of giving sufficient force to the lever), the yeast that remains 25 in the bags will crumble to pieces like flour; it must then be thinly spread upon frames made with thin canvass, hair cloth, or any other thing that will freely admit the heat to pass through it, in a room, kiln, or stove, or other place where a regular heat can be kept up to the temperature of from about eighty to ninety degrees, observing to break it finer as it dries by passing 30 a board or other fit thing lightly over it. When compleatly dry, put it in tight casks or bottles so as to exclude the air or any damps from it, and it will then keep good for a great length of time, and in any climate. When wanted for use, it may be dissolved in a small quantity of warm worts, or sugar and water, of the temperature from eighty to ninety degrees, when it possesses the 35 same quality as fresh liquid yeast.

In witness whereof, I, the said Felton Mathew, have hereunto set my hand and seal, this Twenty-first day of March, in the year of our Lord One thousand seven hundred and ninety-six.

FELTON MATHEW. (L.s.) 40

Mathew's Method of Separating and Preserving Yeast.

AND BE IT REMEMBERED, that on the same Twenty-first day of March, in the year above written, the aforesaid Felton Mathew came before our Lord the King in His Chancery, and acknowledged the Specification aforesaid, and all and every thing therein contained, in form above written.
5 And also the Specification aforesaid was stamped according to the tenor of the Statute in that case made and provided.

Inrolled the same Twenty-first day of March, in the year above written.

LONDON :

Printed by GEORGE EDWARD EYRE and WILLIAM SPOTTISWOODE,
Printers to the Queen's most Excellent Majesty. 1856.

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