

Specification of David Griffiths Jones : alimentary compound.

Contributors

Jones, David Griffiths.

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A.D. 1855 N^o 776.

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

OF

DAVID GRIFFITHS JONES.

—
ALIMENTARY COMPOUND.
—

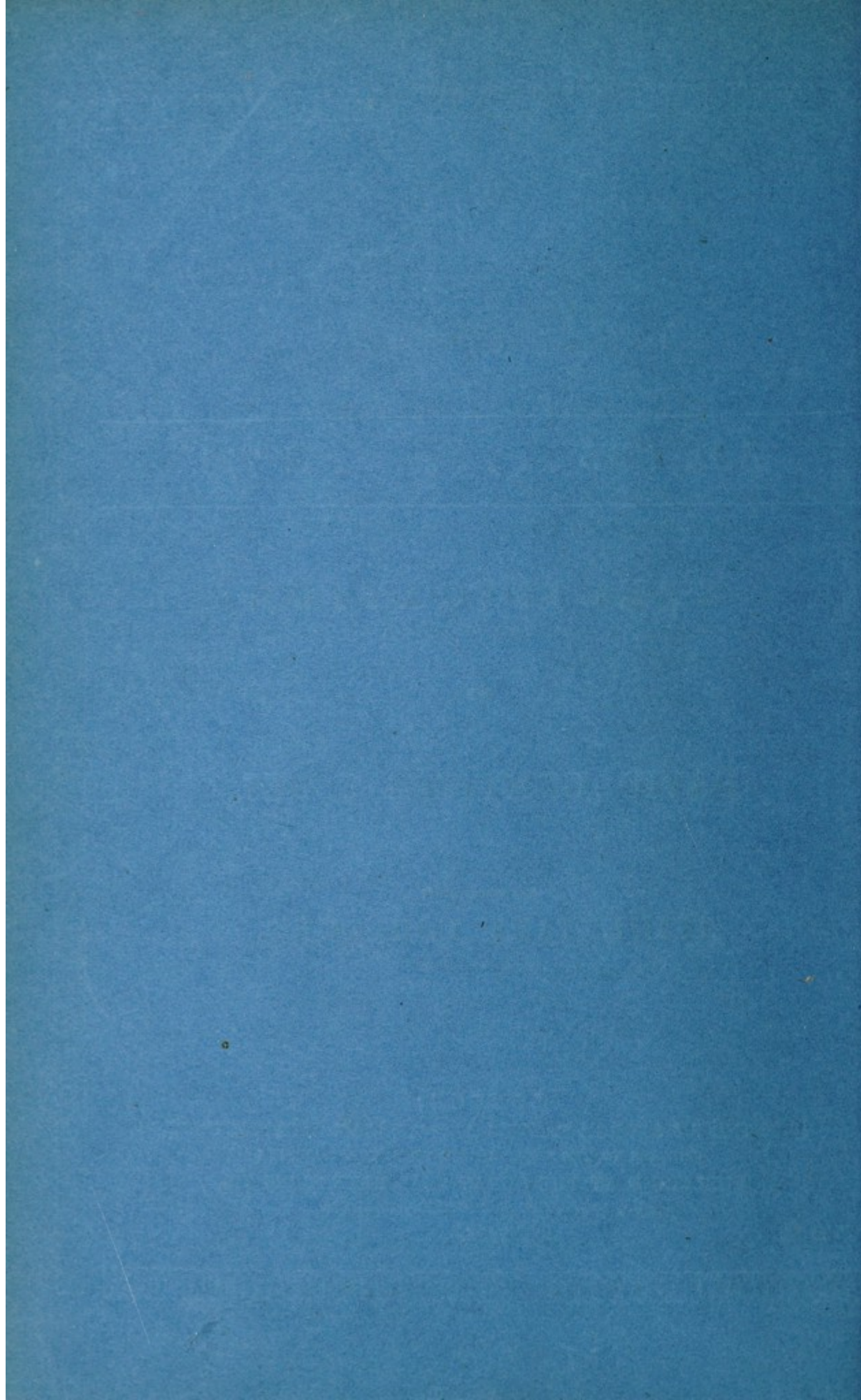
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A.D. 1855 N^o 776.

Alimentary Compound.

(This Invention received Provisional Protection, but notice to proceed with the application for Letters Patent was not given within the time prescribed by the Act.)

PROVISIONAL SPECIFICATION left by David Griffiths Jones at the Office of the Commissioners of Patents, with his Petition, on the 7th April 1855.

I, DAVID GRIFFITHS JONES, of No. 14, Harrington Square, Hampstead Road, Middlesex, M.D., do hereby declare the nature of the said Invention for "A NEW OR IMPROVED FARINACEOUS FOOD" to be as follows:—

My Invention consists in combining or mixing the following ingredients in about the proportion herein set forth, namely,—

- 28½ parts gluten, deprived of its water, dried, and pulverized.
- 16 parts starch, obtained from Spanish semola.
- 10 1 „ sulphur, obtained from the hexandria tetragenia.
- ½ „ earthy matter.
- 26 „ vegetable albumen, deprived of its water, and powdered.
- 28 „ vegetable gum.

The whole to be thoroughly triturated together, when it will be ready for use, and can be made by ordinary means into bread, biscuit, cake, pudding, gruel, infants' food, nursery biscuits, flummery, blanch mange, and other similar edibles. The advantage of this new or improved farinaceous food consists in its being more nutritious and containing none of the astringent properties common to ordinary farinaceous foods; and by its possessing a larger amount of carbon it may be used as a substitute for cod liver oil without having its nauseous properties.

A.D. 1855 N^o 774

Alimentary Compound.

the invention being provisional, but not to prevent the
application for Letters Patent and also within the time
(v. the Act.)

PROVISIONAL SPECIFICATION Made by David Garret Jones of No. 14, Abchurch Lane, in the City of London, Merchant, for the Invention of a new and improved Food, to be known as "Garret's Food," in the following words, to wit:—

The invention consists in combining or mixing the following ingredients in the proportion herein set forth, to wit:—
28½ parts of starch, deprived of its water, dried, and powdered;
10 parts of starch, obtained from Spanish warts;
10 parts of starch, obtained from the Spanish potatoes;
10 parts of earthy matter;
10 parts of vegetable albumen, deprived of its water and powdered;
10 parts of vegetable gum.

The whole to be thoroughly mixed together, when it will be ready to use, and can be made by ordinary means into bread, though the powder of infants' food, nursery biscuits, &c., &c., and may be used in the kitchen. The advantage of this new and improved alimentary compound is its being more nutritious and containing more of the nutritive matter common to ordinary alimentary foods; and by its powdering, a large amount of carbon is used as a substitute for coal, and without losing its nutritious properties.