

**Specification of William Symington : preparation of peas and barley for culinary purposes.**

**Contributors**

Symington, William.

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A.D. 1855 . . . . . N° 920.

SPECIFICATION

OF

WILLIAM SYMINGTON.

PREPARATION OF PEAS AND BARLEY  
FOR CULINARY PURPOSES.

LONDON:

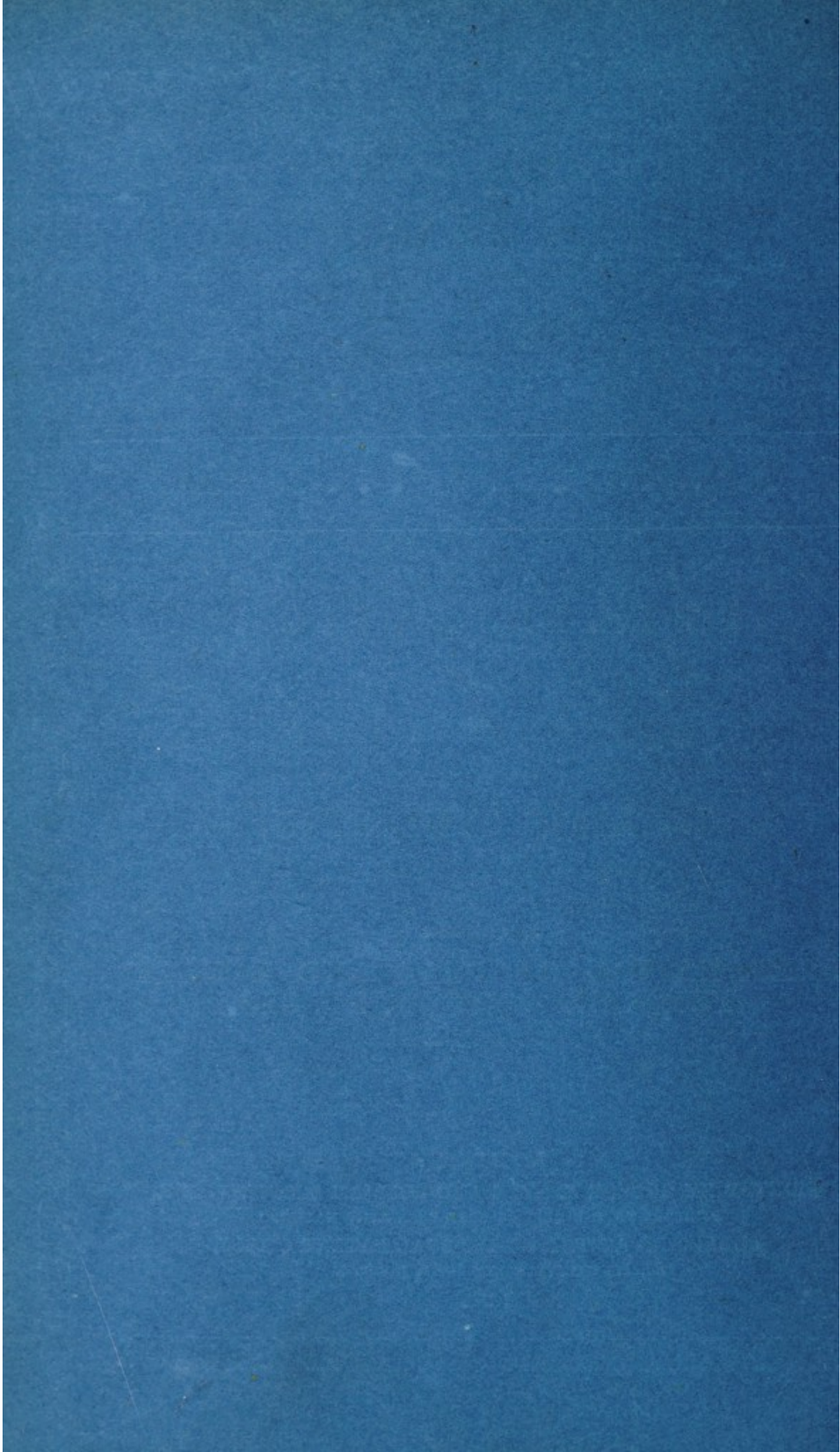
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A.D. 1855 . . . . . N° 920.

## Preparation of Peas and Barley for Culinary Purposes.

**LETTERS PATENT** to William Symington, of Little Bowden, in the County of Northampton, Coffee Roaster, for the Invention of "**AN IMPROVEMENT IN PREPARING PEAS AND PEARL AND SCOTCH BARLEY FOR CULINARY PURPOSES.**"

Sealed the 26th June 1855, and dated the 25th April 1855.

**COMPLETE SPECIFICATION** filed by the said William Symington, at the Office of the Commissioners of Patents, with his Petition and Declaration, on the 25th April 1855, pursuant to the 9th Section of the Patent Law Amendment Act, 1852.

5 **TO ALL TO WHOM THESE PRESENTS SHALL COME, I, WILLIAM SYMINGTON,** of Little Bowden, in the County of Northampton, Coffee Roaster, send greeting.

**WHEREAS** I am in possession of an Invention for "**AN IMPROVEMENT IN PREPARING PEAS AND PEARL AND SCOTCH BARLEY FOR CULINARY PURPOSES,**" and  
10 have petitioned Her Majesty to grant unto me, my executors, administrators, and assigns, Her Royal Letters Patent for the same, and have made solemn declaration that I verily believe myself to be the first and true Inventor thereof:

**NOW KNOW YE,** that I, the said William Symington, do hereby declare  
15 that the following Complete Specification, under my hand and seal, fully describes and ascertains the nature of my said Invention, and the manner in which the same is to be performed, in and by the following statement, viz.:—

The nature of my said Invention consists in a method of preparing peas and pearl and Scotch barley for soups, puddings, and other culinary purposes. It is  
20 well known that peas, as ordinarily used for the purpose of making soups and puddings, require, according to the process heretofore employed, to be boiled



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*Symington's Improvement in Preparing Peas, &c. for Culinary Purposes.*

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for several hours, and frequently after being so boiled still remain insoluble and unfit for the purpose intended. The same is the case with pearl and Scotch barley; whereas, by the mode of preparation about to be described, the peas and barley may be prepared so as to be soluble and suitable for making soup and puddings ready for table in one minute, without any subsequent 5 process of boiling.

The process adopted by me in preparing peas and barley is as follows:—The peas in their natural condition are placed in a steam-tight cylinder, and subjected to the action of steam at a pressure of from 60 to 100 pounds to the inch, by which means the peas become thoroughly cooked, and undergo a 10 chemical change, which renders them more wholesome than when cooked in the ordinary manner. The peas are then taken from the cylinder, and placed upon a kiln and dried in any convenient manner, as by the use of any of the dessicating processes, which are well understood, the peas so dried are passed through a pair of stones, by which means the kernel of the peas is separated 15 from the husk, the latter being removed by a blower or fan, as in the ordinary process of winnowing. The kernel of the pea is then ground to a fine powder, and dressed through silk, lawn, or wire sieves. The powder so obtained forms one of the best and most nutritious of light diets; it is soluble and fit for immediate use for puddings, soup, and other culinary purposes 20 without boiling. The pearl or Scotch barley is prepared by a process exactly similar to the above, with the exception that the barley may be crushed without being subjected to the process of grinding.

Having thus described the nature of my Invention, I would observe that what I claim as my Invention is, the preparing peas and barley by subjecting 25 them to high-pressure steam, producing a powder as above described, which is soluble and fit for use in the preparation of soup, or for other culinary purposes, without the process of boiling.

In witness whereof, I, the said William Symington, have hereunto set my hand and seal, this Nineteenth day of April, One thousand eight 30 hundred and fifty-five.

WILLIAM SYMINGTON. (L.S.)

Signed, sealed, and delivered by the above-named

William Symington, in the presence of

W<sup>m</sup> ANDREWS, Sol.,

Harboro'.

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