

Specification of Gabor Naphegyi : preserving animal and vegetable substances.

Contributors

Naphegyi, Gabor.

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A.D. 1874, 6th MARCH. N° 834.

SPECIFICATION

OF

GABOR NAPHEGYI.

PRESERVING ANIMAL AND VEGETABLE
SUBSTANCES.

LONDON:

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1874.



A.D. 1874, 6th MARCH. N° 834.

Preserving Animal and Vegetable Substances.

LETTERS PATENT to Gabor Naphegyi, of New York City, in the United States of North America, now temporarily of London Wall, in the City of London, Merchant, for the Invention of "IMPROVEMENTS IN THE MEANS OF PRESERVING ANIMAL AND VEGETABLE SUBSTANCES."

Sealed the 4th September 1874, and dated the 6th March 1874.

PROVISIONAL SPECIFICATION left by the said Gabor Naphegyi at the Office of the Commissioners of Patents, with his Petition, on the 6th March 1874.

I, GABOR NAPHEGYI, of New York City, in the United States of North America, now temporarily of London Wall, in the City of London, Merchant, do hereby declare the nature of the said Invention for "IMPROVEMENTS IN THE MEANS OF PRESERVING ANIMAL AND VEGETABLE SUBSTANCES," to be as follows:—

The object of this Invention is the preservation of animal and vegetable substances, especially slaughtered animals and portions cut therefrom; also vegetables used for provisions, and dead (human) bodies.

Naphegyi's Impts. in Preserving Animal and Vegetable Substances.

The principle of the Invention is the combined employment of the two agents known in chemistry as ethyl and methyl or compounds containing them. These agents, as I have discovered, will when used in a close or confined receiver or case containing the substance to be preserved, counteract the deteriorating influence of the atmospheric air 5 or other destructive agency and preserve the substance from decay.

Methyl is the "radical" of wood spirit or methylic alcohol; ethyl is the radical of ordinary alcohol.

According to my Invention I enclose the substance to be preserved in a close box, chamber, case, or vessel, and through a small aperture 10 formed therein I inject or introduce both ethyl and methyl, or compounds containing ethyl and methyl or a combination of ethyl and methyl, or of compounds or matters containing them; after introducing the said agents I close the aperture carefully.

In carrying out the Invention I prefer to use 1 part of the ethyl to 2 15 parts of the methyl, both being either in a gaseous or liquid form.

I usually recommend for the purposes of my invention the hydrate of methyl and the acetate of the oxide of ethyl. These I employ in solution taking 1 part of the latter to two parts of the former. I place the meat or other substance to be preserved in a close receiver or case, 20 but I do not exhaust the air therefrom. I then form a very small aperture in the cover of the case or receiver just large enough to admit the spout of the funnel, and through this I pour in the two above-mentioned solutions so that the animal or vegetable substance may be bathed in them, and they fill up entirely all the space in the 25 receiver not occupied by the substance to be preserved. I immediately withdraw the funnel and close the orifice as air-tight as possible.

I usually find $\frac{1}{16}$ th ounce of the liquid combination to 800 lbs. of the substance to be preserved is practically satisfactory, but I do not restrict myself to these proportions. The substance to be preserved remains 3 any length of time in this solution and when the receiver or case is opened, and the substance withdrawn therefrom it will be found in a perfectly fresh condition.

Naphegyi's Impts. in Preserving Animal and Vegetable Substances.

SPECIFICATION in pursuance of the conditions of the Letters Patent, filed by the said Gabor Naphegyi in the Great Seal Patent Office on the 4th September 1874.

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, GABOR
5 **NAPHEGYI**, formerly of New York City, in the United States of North America, now of Kensington, in the County of Middlesex, Merchant, send greeting.

WHEREAS Her most Excellent Majesty Queen Victoria, by Her Letters Patent, bearing date the Sixth day of March, in the year of
10 our Lord One thousand eight hundred and seventy-four, in the thirty-seventh year of Her reign, did, for Herself, Her heirs and successors, give and grant unto me, the said Gabor Naphegyi, Her special licence that I, the said Gabor Naphegyi, my executors, administrators, and assigns, or such others as I, the said Gabor Naphegyi, my
15 executors, administrators, and assigns, should at any time agree with, and no others, from time to time and at all times thereafter during the term therein expressed, should and lawfully might make, use, exercise, and vend, within the United Kingdom of Great Britain and Ireland, the Channel Islands, and Isle of Man, an Invention for "**IMPROVEMENTS**
20 **IN THE MEANS OF PRESERVING ANIMAL AND VEGETABLE SUBSTANCES,**" upon the condition (amongst others) that I, the said Gabor Naphegyi, my executors or administrators, by an instrument in writing under my, or their, or one of their hands and seals, should particularly describe and ascertain the nature of the said Invention, and in what manner the
25 same was to be performed, and cause the same to be filed in the Great Seal Patent Office within six calendar months next and immediately after the date of the said Letters Patent.

NOW KNOW YE, that I, the said Gabor Naphegyi, do hereby declare the nature of the said Invention, and in what manner the same is to be
30 performed, to be particularly described and ascertained in and by the following statement thereof, that is to say:—

The object of this Invention is the preservation of animal and vegetable substances, especially slaughtered animals and portions cut therefrom; also vegetables used for provisions, and dead (human)
35 bodies.

Naphegyi's Impts. in Preserving Animal and Vegetable Substances.

The principle of the Invention is the combined employment of the two agents known in chemistry as ethyl and methyl or compounds containing them. These agents, as I have discovered, will when used in a close or confined receiver or case containing the substance to be preserved, counteract the deteriorating influence of the atmospheric air or other destructive agency and preserve the substance from decay. 5

Methyl is the "radical" of wood spirit or methylic alcohol; ethyl is the "radical" of ordinary alcohol.

According to my Invention I enclose the substance to be preserved in a close box, chamber, case, or vessel, and through a small aperture 10 formed therein I inject or introduce both ethyl and methyl or compounds containing ethyl and methyl, or a combination of ethyl and methyl or of compounds or matters containing them; after introducing the said agents I close the aperture carefully.

In carrying out the Invention I recommend the employment of 1 part 15 of the ethyl or compound containing it to 2 parts of the methyl or compound containing it, both being either in a gaseous or liquid form.

I usually recommend as suitable ingredients for the purposes of carrying out my Invention the hydrate of methyl and the acetate of the oxide of ethyl. These I employ in solution, taking 1 part of the latter to 2 20 parts of the former.

In performing the Invention I usually proceed as follows:—I place the meat or other substance to be preserved in a close receiver or case, but I do not exhaust the air therefrom; I then form a very small aperture in the cover of the case or receiver just large enough to admit 25 the spout of a funnel, and through this I pour in the two above-mentioned solutions so that the animal or vegetable substance may be bathed in them, and they fill up entirely all the space in the receiver not occupied by the substance to be preserved. I immediately withdraw the funnel and close the orifice as air-tight as possible. 30

I usually find $\frac{1}{16}$ th ounce of the liquid combination to 800 lbs. of the substance to be preserved is practically satisfactory, but I do not restrict myself to the proportions herein mentioned. The substance to be preserved remains any required length of time in the solution, and when the receiver or case is opened and the substance withdrawn therefrom, 35 it will be found in a perfectly fresh condition.

Naphegyi's Impts. in Preserving Animal and Vegetable Substances.

The ethyl and methyl or the agents or compounds containing them may be used for the purposes of my Invention in a gaseous or aeriform state as well as in the liquid state; ordinary gas injecting arrangements being in that instance combined with the case containing the substances
5 to be preserved; also the parts used, say 1 part of the ethyl or its compounds, and 2 parts of the methyl or its compounds may be taken by weight.

Having now described the nature of the said Invention and in what manner the same is to be performed I declare that I claim, the employ-
10 ment of the means herein-before described for preserving animal and vegetable substances.

In witness whereof, I, the said Gabor Naphegyi, have hereunto set my hand and seal, this Twenty-fourth day of August, in the year One thousand eight hundred and seventy-four.

15

G. NAPHEGYI. (L.S.)

Witness,

HENRY CONYBEARE.

LONDON:

Printed by GEORGE EDWARD EYRE and WILLIAM SPOTTISWOODE,
Printers to the Queen's most Excellent Majesty. 1874.

Vegetable Substances, in Preserving Animal and Vegetable Substances.

The effect and method of the agents or compounds containing them may be used for the purpose of my invention in a gaseous or solid state as well as in the liquid state; ordinary gas preserving arrangements being in that instance combined with the case containing the substance to be preserved; also the parts used, say 1 part of the ethyl or its compounds, and 2 parts of the methyl or its compounds may be taken by weight.

Having now described the nature of the said invention and in what manner the same is to be performed I declare that I claim, the employment of the means herein-before described for preserving animal and vegetable substances.

In witness whereof, I the said Gabor Nuphy, have hereunto set my hand and seal, this Twenty-fourth day of August, in the year One thousand eight hundred and seventy-four.


G. NUPHY, (A.S.)

Witness, Henry Gorrington, Clerk of the said Gabor Nuphy.

Printed by G. Nuphy, at the Queen's most Excellent Majesty's Printing Office, London, 1874.

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