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(Coll. 1532, Box 8)
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Date: ca. 1903
Description: Jewett Self-heating can promotion

Jewett's Self-Heating Can

[illustration]

Patented.

Gentlemen:—

I am about to place on the market a useful novelty in the canned goods line and herewith give you a description of it.

DESCRIPTION OF SELF HEATING CAN FOR CANNED GOODS.

The accompanying cut represents a can with a part cut away to show the water chamber, the canned goods and the lime chamber, for the purpose of the provision of simple, inexpensive, and efficient means whereby canned vegetables, etc., may be heated or cooked while still retained in the can without necessitating the use of fire. Canned goods of various kinds—such for instance, as beans, peas, tomatoes, soups, coffee, tea, etc.—are placed upon the market in tin cans, the goods being in condition for serving at once upon being heated or warmed. Other vegetables and fruits which are packed in cans require a slight degree of cooking only in order to render the same suitable for use; and the essential object of the present invention resides in the provision of means whereby canned goods of any description may be readily warmed or cooked by the application of heat resulting from the slaking of lime within the chamber surrounding the can. The inner can, containing the fruit or vegetables, is filled and sealed in the usual way. The space intervening between the inner and outer cans is then filled with unslacked lime or other substance which when brought into contact with water generates heat.

The upper chamber is filled with water, and the cover of the outer can is soldered or otherwise secured in place. The can is thus placed in condition for use. When it is designed to warm or cook the contents of the inner can, it is simply necessary to impact a blow to the punch as shown in the cut and then the punch being taken out allows the water contained in the water-chamber to enter the lime-filled space surrounding the inner can. The heat generated by the slaking of the lime will be at once imparted through the thin walls of the compartment to the fruit or vegetables contained within the space surrounding the same and will serve to warm or cook the contents of the can, thus rendering it possible to prepare either fruit or vegetables contained within the can for service without the necessity of building a fire, which is sometimes objectionable, especially in warm weather or where economy of time is desired.

It will also be evident at once that the construction of a can such as I have described would render it possible to use canned goods, which in order to be palatable are required to be heated upon such occasions as picnics and upon camping expeditions, where it would be impossible to provide means for warming or cooking the contents of the can.

You will readily see that this is a very useful article and as I wish to sell rights to pack by this method I take the liberty of sending you this circular and if you are interested please let me hear from you.

Very truly,

G. S. Jewett.

Norridgewock, Maine, U. S. A.