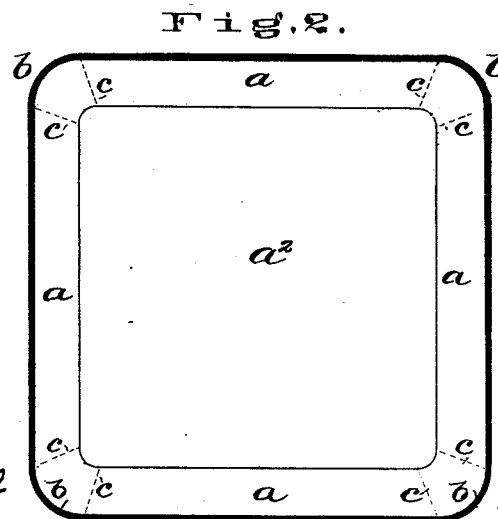
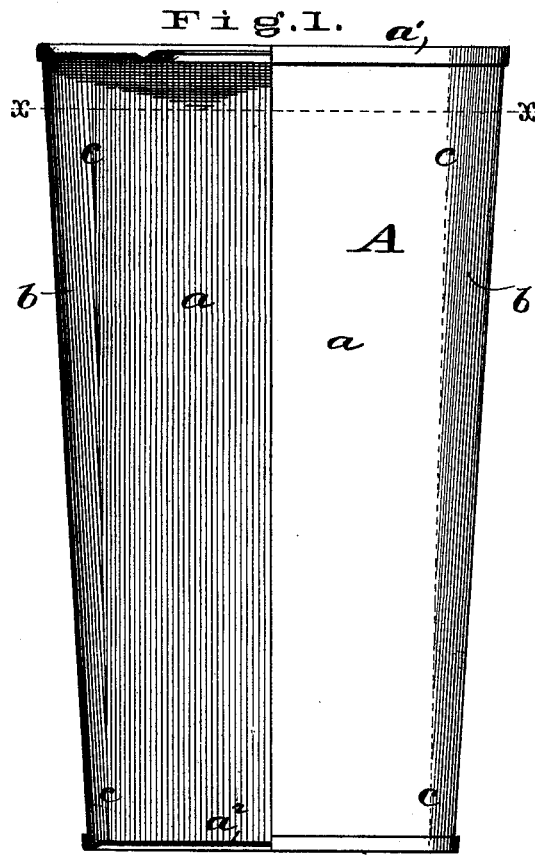


W. S. GEORGE.
Can for Cooked Meat.

No. 218,729.

Patented Aug. 19, 1879.



Attest.
Paul Bakewell
Amos S. Boyd

Inventor.
William S. George.
by Chas. S. Moody.
att.

UNITED STATES PATENT OFFICE.

WILLIAM S. GEORGE, OF ST. LOUIS, MISSOURI, ASSIGNOR TO JOHN WHITTAKER, OF SAME PLACE.

IMPROVEMENT IN CANS FOR COOKED MEATS.

Specification forming part of Letters Patent No. **218,729**, dated August 19, 1879; application filed June 4, 1879.

To all whom it may concern:

Be it known that I, WILLIAM S. GEORGE, of the city of St. Louis, Missouri, have made a new and useful Improvement in Cans for Cooked Meats, of which the following is a full, clear, and exact description, reference being had to the annexed drawings, making part of this specification, in which—

Figure 1 is an elevation, partly in section; and Fig. 2, a horizontal section taken on the line *x x* of Fig. 1.

The same letters denote the same parts.

The present invention relates to the shape of the body of the can. Several advantages accrue therefrom. The construction is strong and durable; it resists indentation; is capacious; packs to advantage with other cans in packing-cases; and from it the contents can be readily discharged in one mass without any portion adhering to the can.

It consists in making the body of the can in the form of a square pyramidal frustum, with rounded corners, the rounded part tapering from the top to the bottom of the can, as seen in the drawings, where *A* represents the improved can, having the four tapering sides *a a a a*, united by the rounded corners *b b b b*. The latter are not only rounded, but they taper from the top *a¹* to the bottom *a²* of the can,

the extent of the corners being indicated by the dotted lines *c c* in Figs. 1 and 2.

The effect of this construction is to make both the exterior and the interior of the main portion of the can continuously smooth surfaces, the former serving to prevent the label which is usually attached to the cans from being defaced, as is frequently the case in cans having sides with angular corners, and the latter, in combination with the tapering form of body, serving to greatly facilitate the discharge of the contents of the can when it is desired to open it.

In cans having angular corners, or partially angular corners, in its sides, the meat is liable to adhere therein, even though the body of the can be pyramidal; but by means of the tapering rounded corners of the present construction this difficulty is overcome.

The top and bottom of the can are made in the usual manner.

I claim—

The can *A*, having the tapering sides *a a a a*, united by the tapering rounded corners *b b b b*, as and for the purposes set forth.

W. S. GEORGE.

Witnesses:

C. D. MOODY,
SAML. S. BOYD.