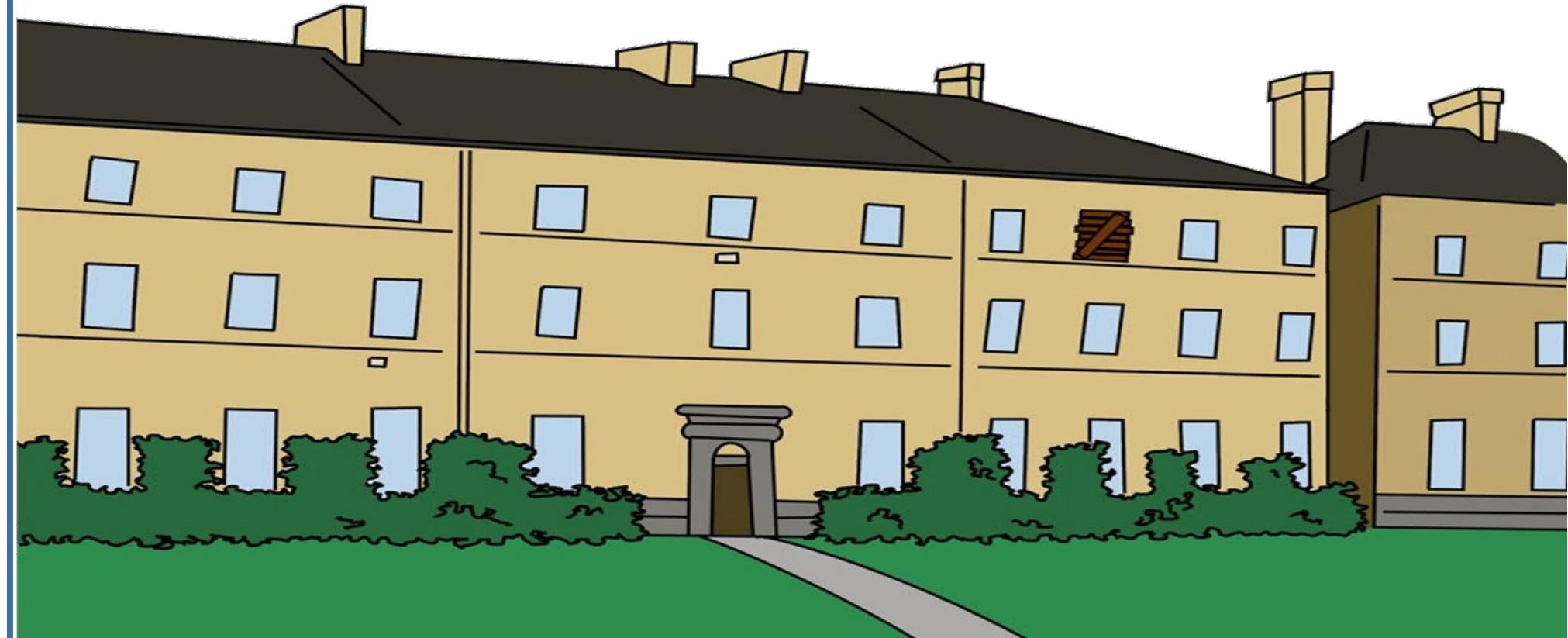


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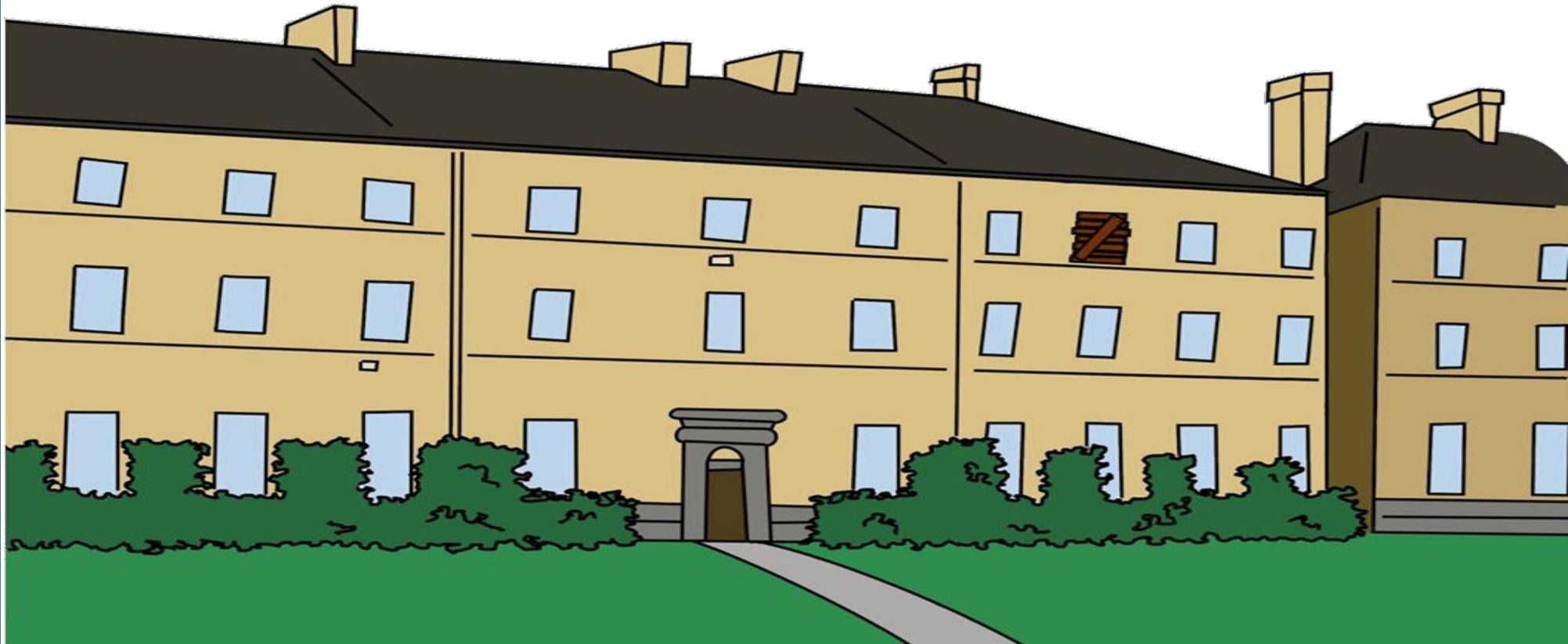
Presents

"The Life and Times in Victorian London"



Baker Street Elementary

The Life and Times in Victorian London
034 - Let's Play Kick the Can -- February, 2022



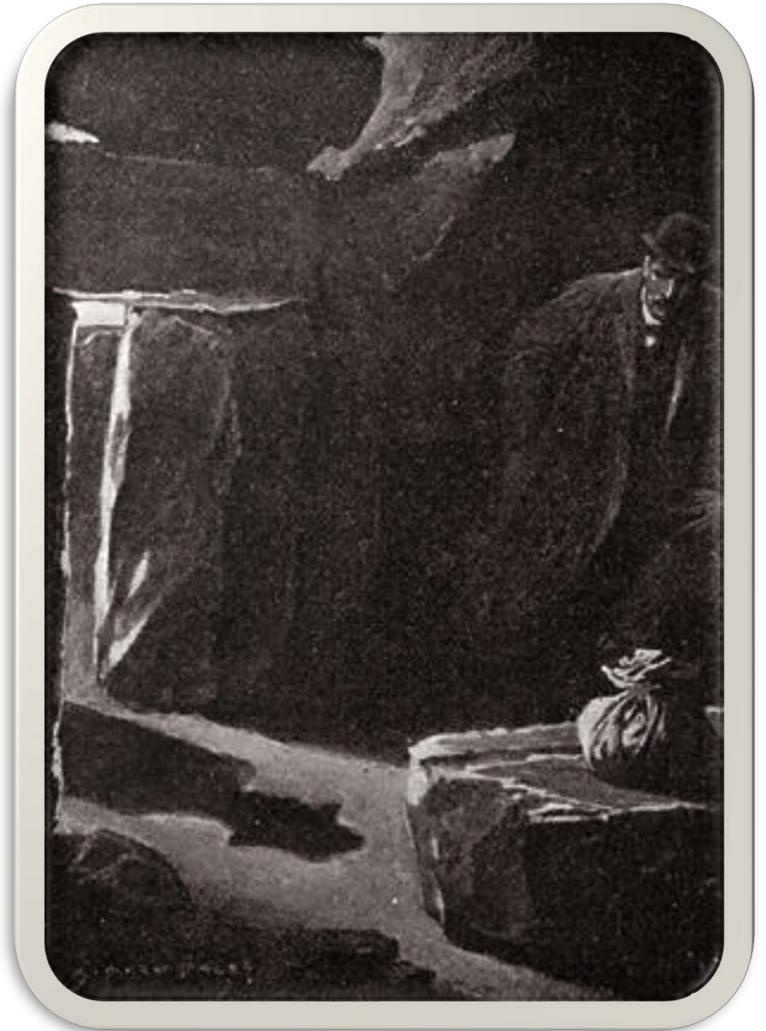
*Welcome to topic # 034...
today we will be looking at
the use of cans during the
Victorian period.*



*Holmes, you were not
above putting convenience
over luxury in certain
circumstances.*



In The Hound of the Baskervilles, you camped out on the moors in an ancient dwelling, subsisting on tinned foods such as tongue and peaches.



*Over the 19th century, tinning – or
canning – foodstuffs provided an
important means of increasing the
variety and quality of people's diets.*



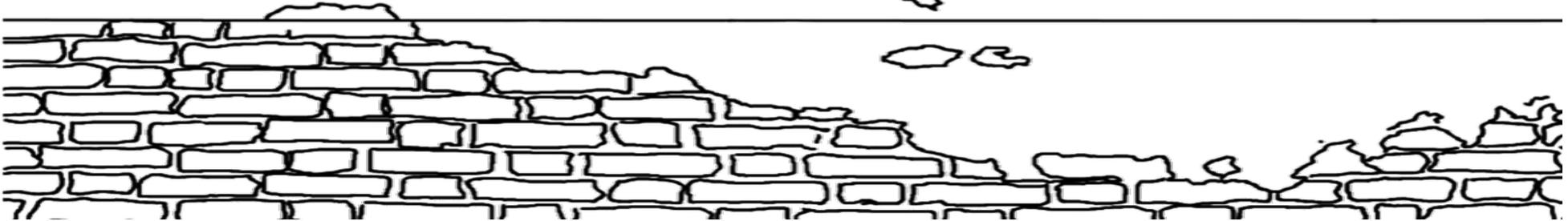


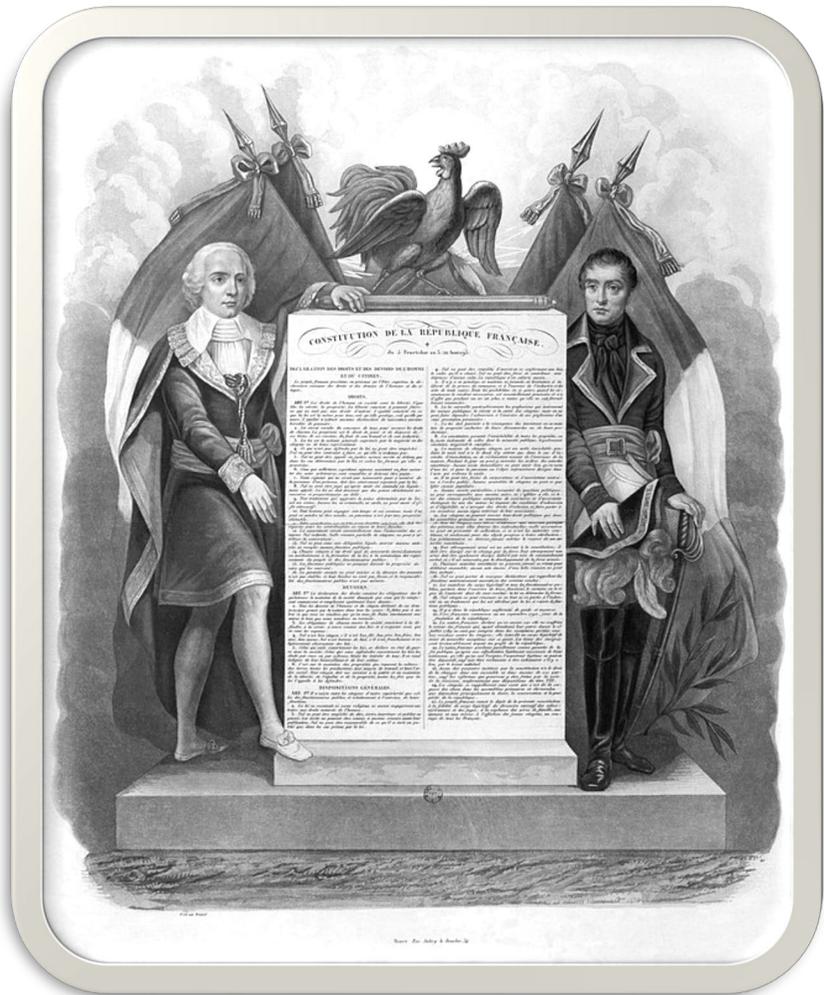
For centuries, humans sought methods of preserving foods to make it through lean times — either long winters, droughts, or when on the move.





*Smoking, salting, pickling,
and drying foods developed
over the centuries.*

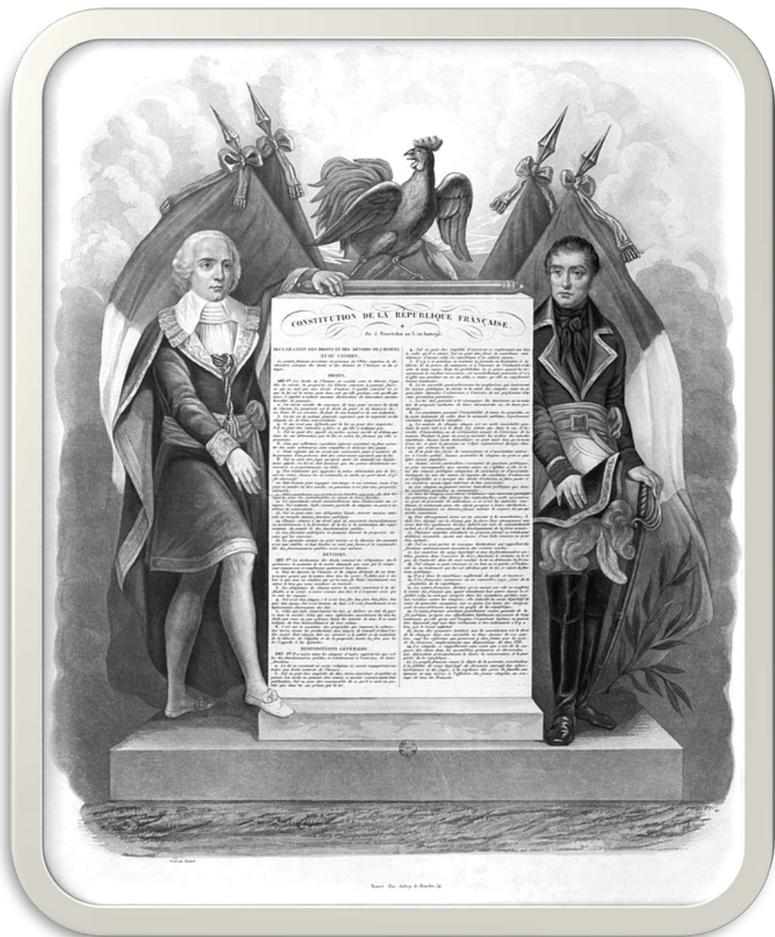




Such methods, however, had their drawbacks, and in 1795, the French government, seeking a means of sustaining...



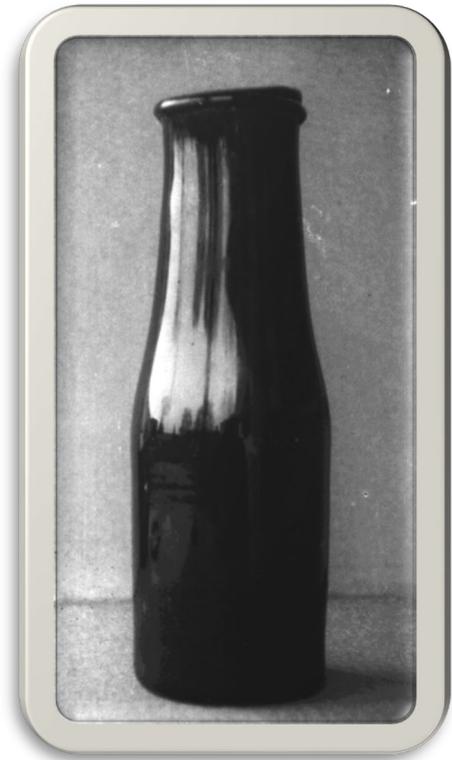
...their soldiers and sailors across the empire offered a prize for the development of an effective and efficient means of food preservation.



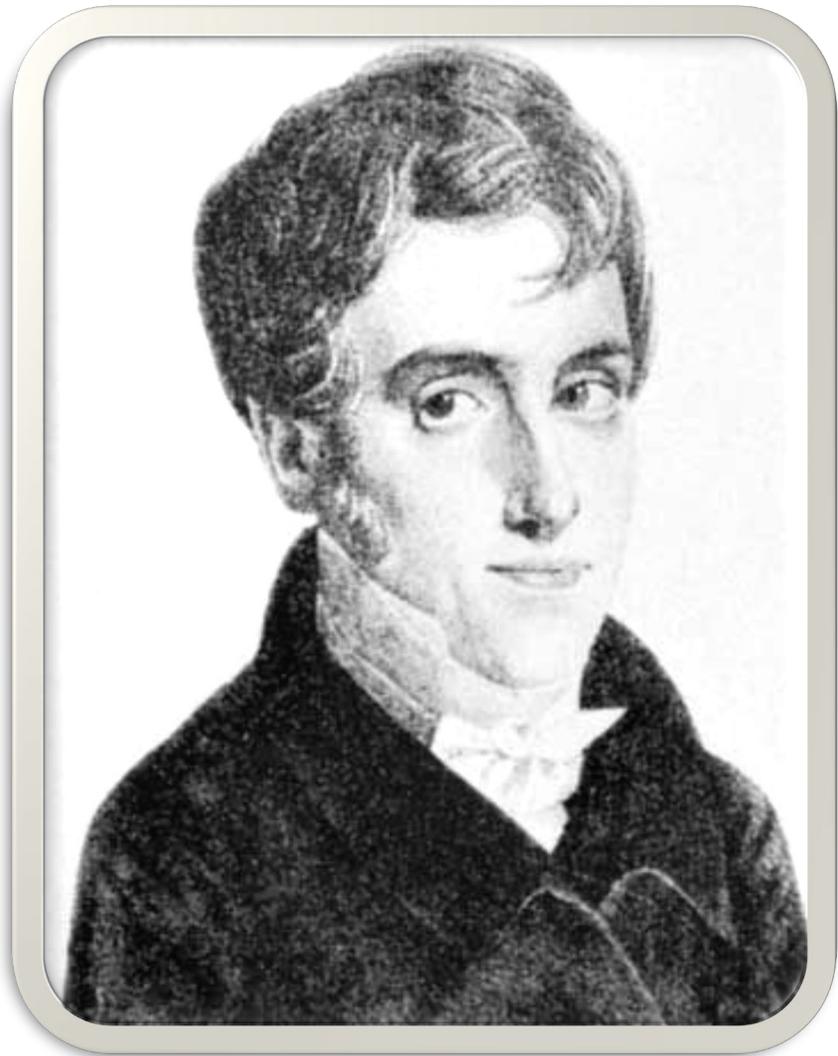
The winner, Nicolas Appert, created a means of packing food — along with a mixture of cheese and lime — in airtight champagne bottles.



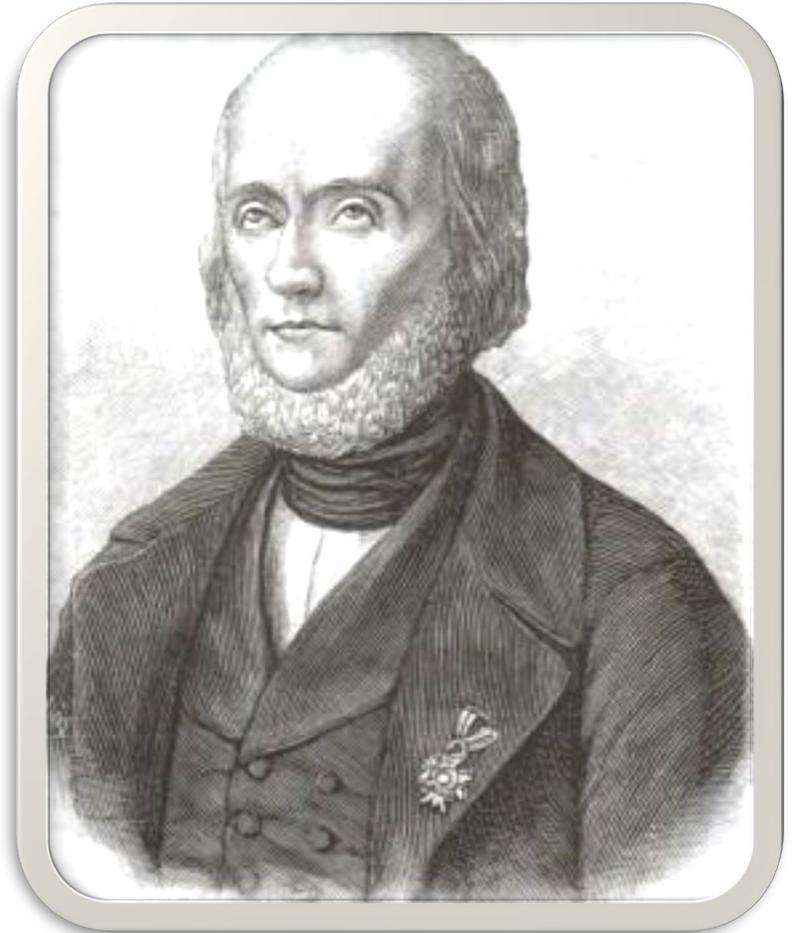
Over time, the bottles evolved into wide-necked glass containers, and the French navy sent out the vegetables, fruit, meat, dairy and fish on a sea trial in 1803.



Appert published his method in 1810, and soon others were preserving various foods across the world.



Glass containers, however, had a tendency to explode, and another Frenchman, Philippe de Girard developed a method of using tin cans in 1811.



A British merchant, Bryan Donkin, purchased the patent for tinned foods, and produced these on a large scale to supply the Royal Navy and arctic explorers.



Why!
YOU SIMPLY MUST TRY
"Crossed Fish"
SARDINES
TO KNOW HOW GOOD THEY ARE.

For breakfast, luncheon, tea, or supper,
the ideal table delicacy. Always
ready for use. No tin-opener required.

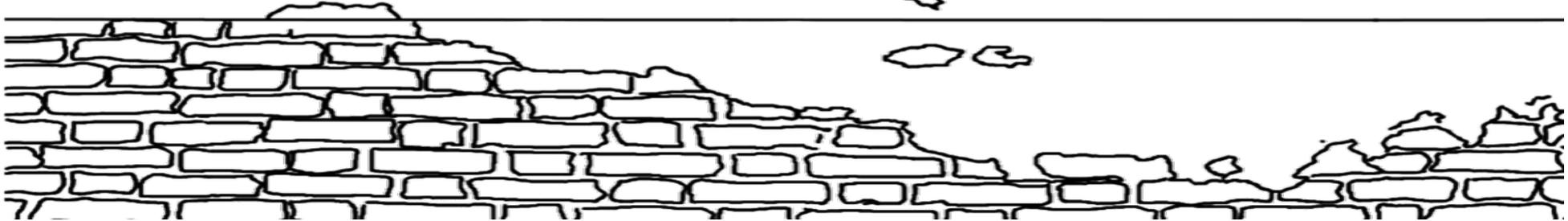
"CROSSED FISH"
Irresistibly Delicious.
Absolutely pure and wholesome. Highly
nutritious. Twenty-six Gold Medals.

DAINTY SAMPLE TIN
post free for six penny stamps. Send name
and address of your grocer.

Stavanger Preserving Co.,
Coronation House, Lloyd's Avenue, E.C.

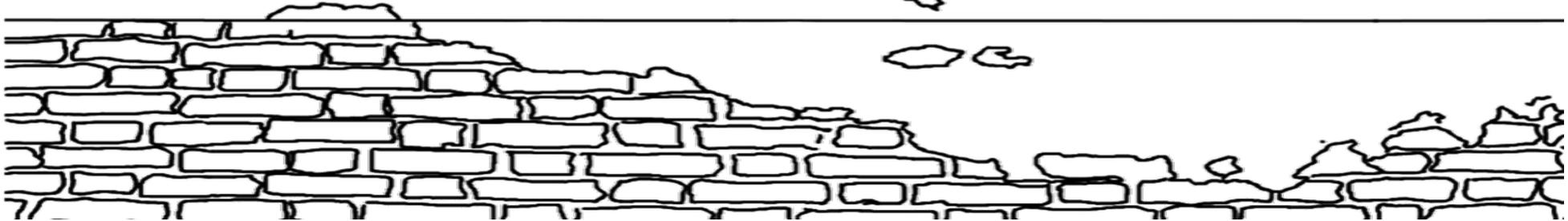


FOOL'S.

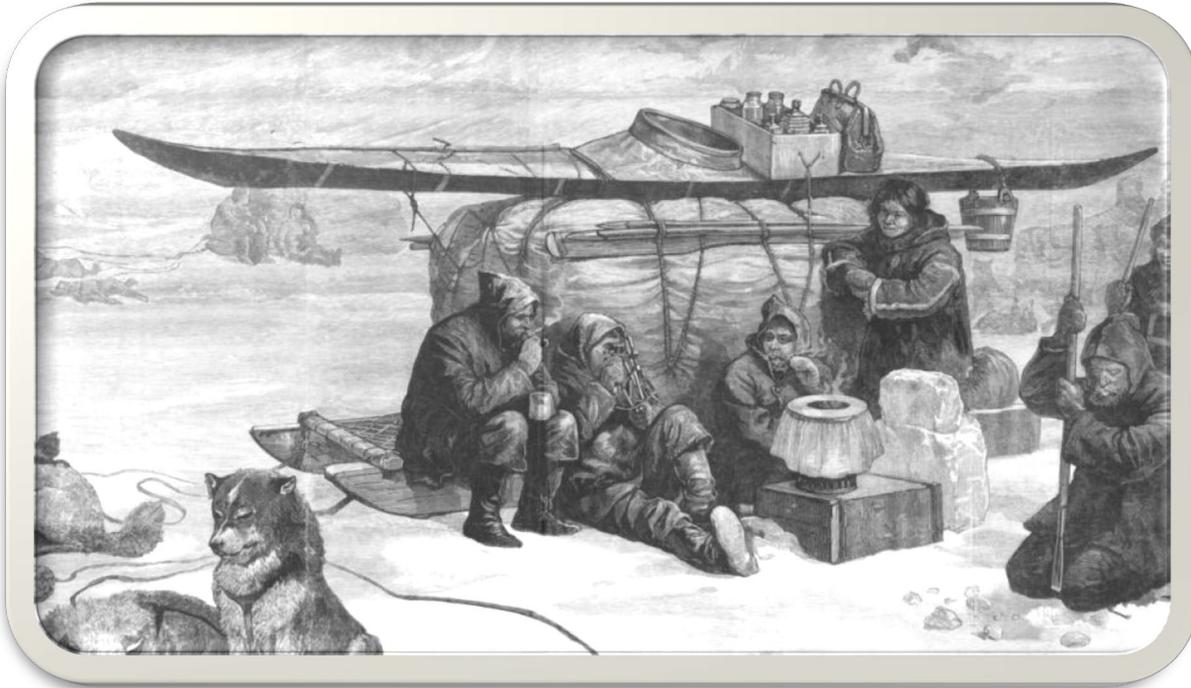




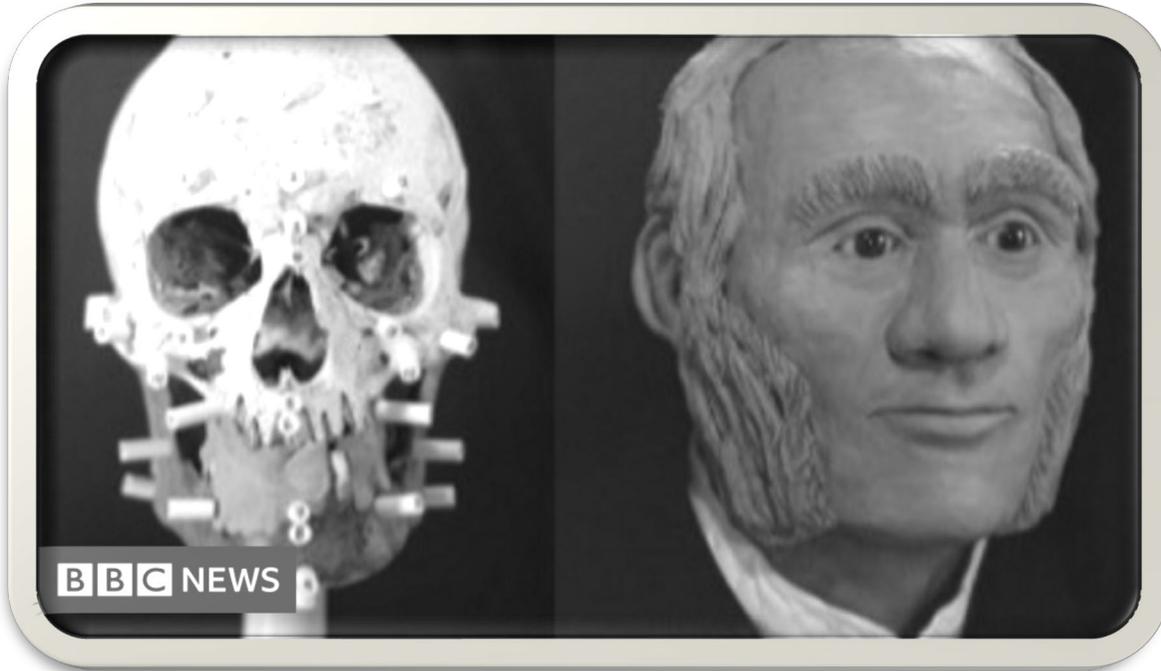
*Such foodstuffs,
however, were not
without their dangers.*



The 1845 British arctic expedition saw the death of a number of crew members from lead poisoning.



The bodies of the first three to perish were exhumed in 1984.



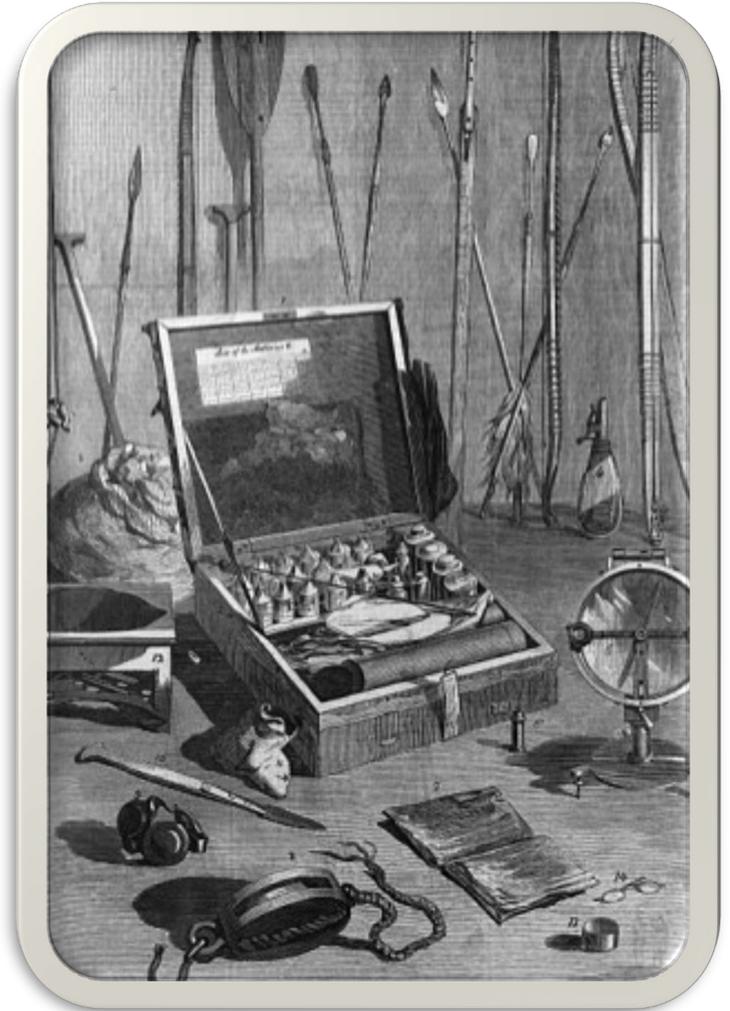
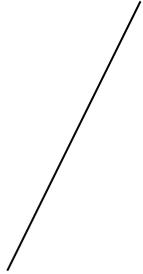
An examination of different tissues from these well-preserved men indicated acute lead poisoning.



Tests of some of the remaining tins revealed some of the cans' seams had not been correctly sealed and led to contamination of much of the supply.



Researchers speculate that these errors occurred because the order for the expedition was rushed through production without proper quality control.

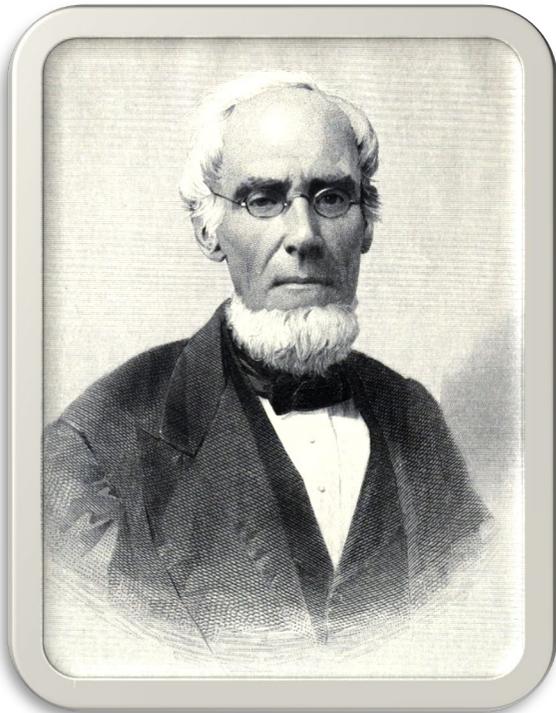


Canning was introduced in the US in 1825 with the introduction of canned oysters, fruits...

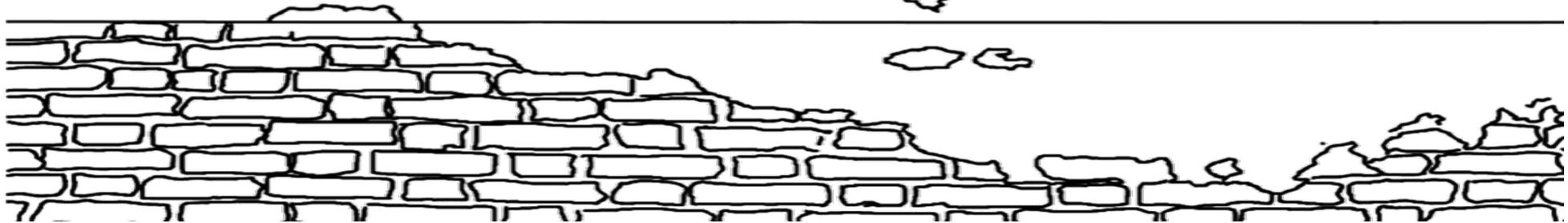


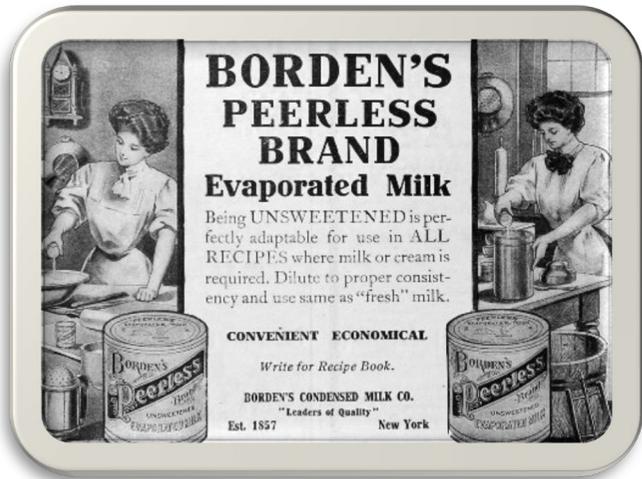
*...meats, and vegetables, but
it was Borden's condensed
milk that made the process
a commercial success.*





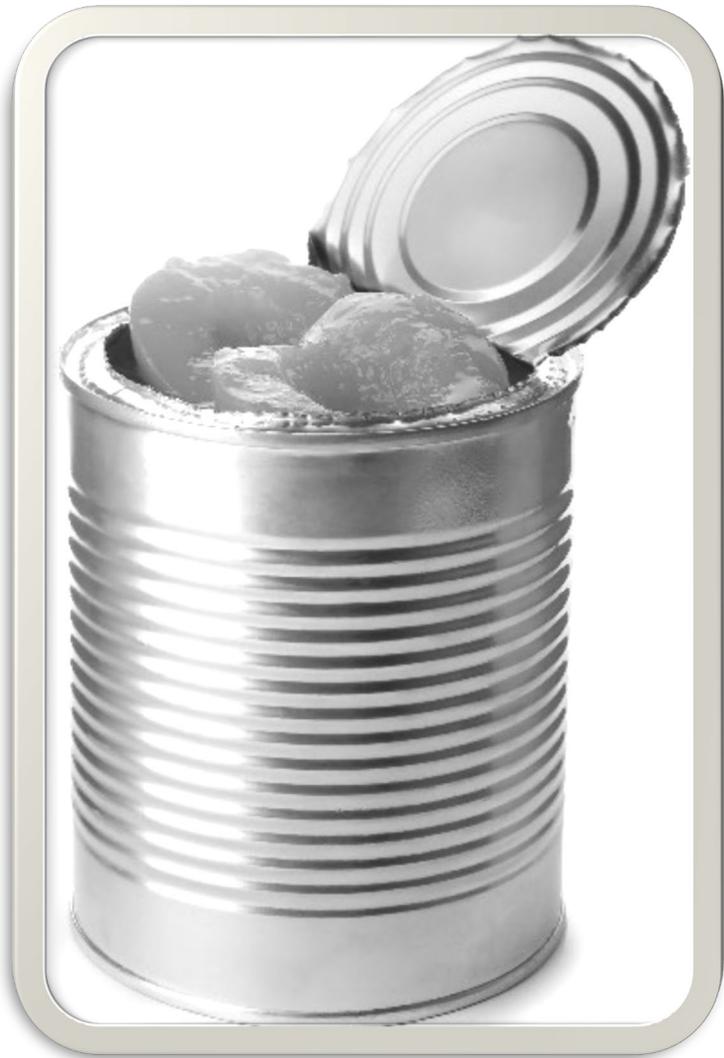
Gail Borden introduced his Eagle Brand sweetened condensed milk in 1856 and became an important military supplier during the Civil War.





The product was also credited with reducing infant mortality in North America because it remained safe until use.





*Cans and tins, however,
predated any type of
means of opening them by
about fifty years.*



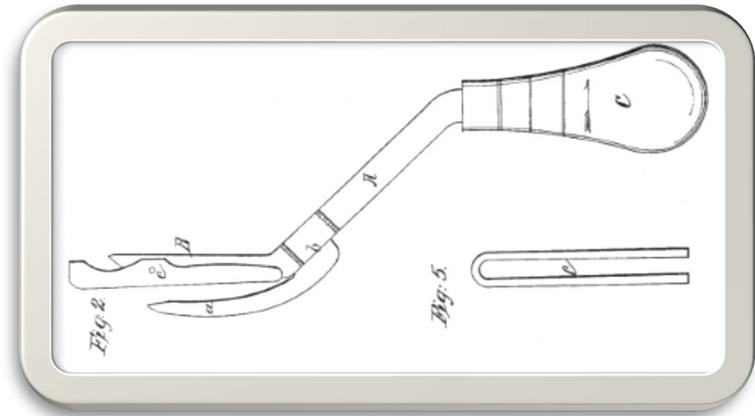
Tops had to be chiseled or pried open with an implement such as a hammer or bayonet.



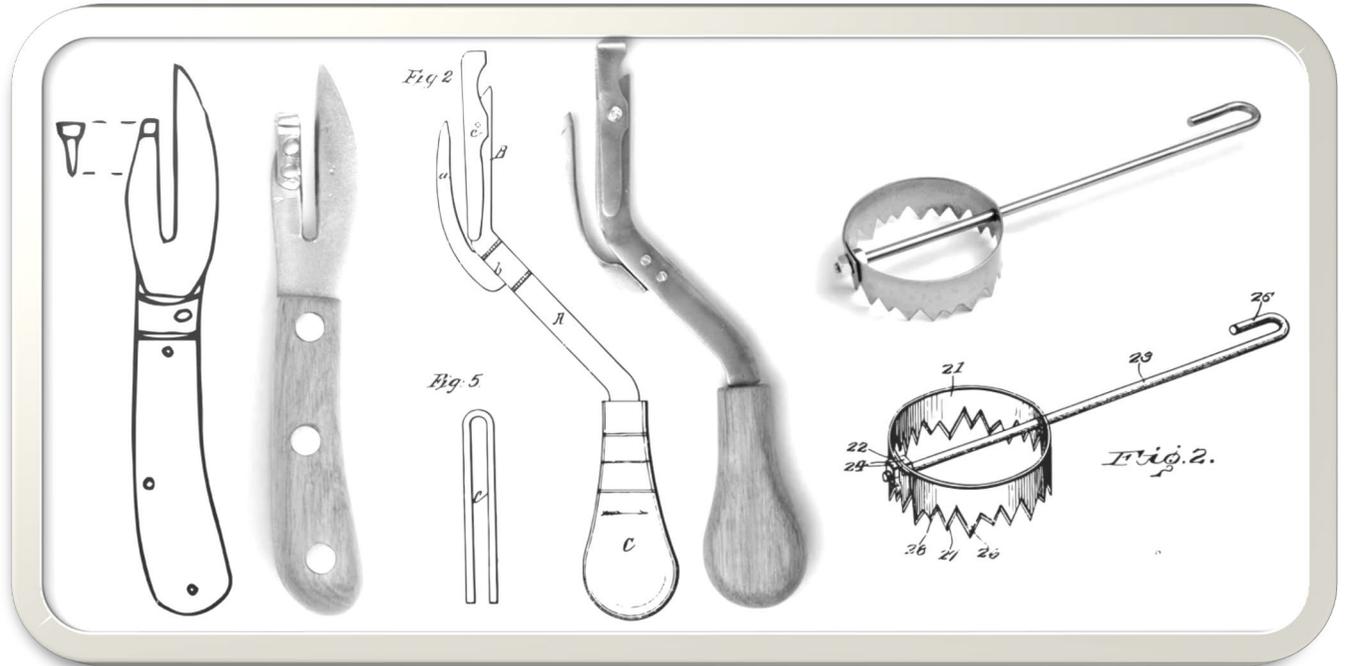
The can opener finally came along in 1858 when Ezra Warner patented his device.



*The instrument included
a bar with a pointed tip
used to pierce the can.*



A sickle-shaped cutter was inserted into the piercing and sawed around the can to open it.



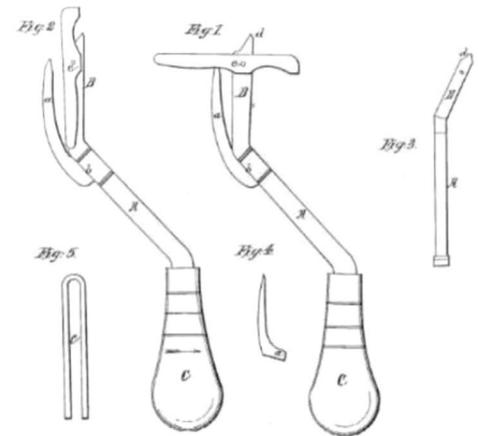
It was very popular among soldiers during the Civil War but was considered too dangerous for domestic use.



EZRA WARNER JR.
INVENTION OF THE CAN
OPENER

E.J. Warner,
Can Opener,
Patented Jan. 5, 1858.
N^o 19,063

This early version of the can opener was used mainly in military during the Civil War. It was later brought into kitchens when it was safer to use.





Grocers kept one on-hand to open cans for their customers before they left the store.



While Appert developed a method for preserving food, the science behind his process was not provided until 1865...





*... when Louis Pasteur
patented his process for
heating wine to destroy
micro-organisms.*



Following this development, Samuel Prescott and William Underwood provided a scientifically-based...



*...time and temperature
table to ensure canned
foods were sterilized and
safe for future consumption.*

Academic science assists food manufacturing



Prof. Samuel Prescott, MIT

William Underwood



*Different foods require
different amounts of time at
240-250°F (depending on the
content's acidity...*



...density, and ability to transfer heat) to ensure their safety for two years or more.



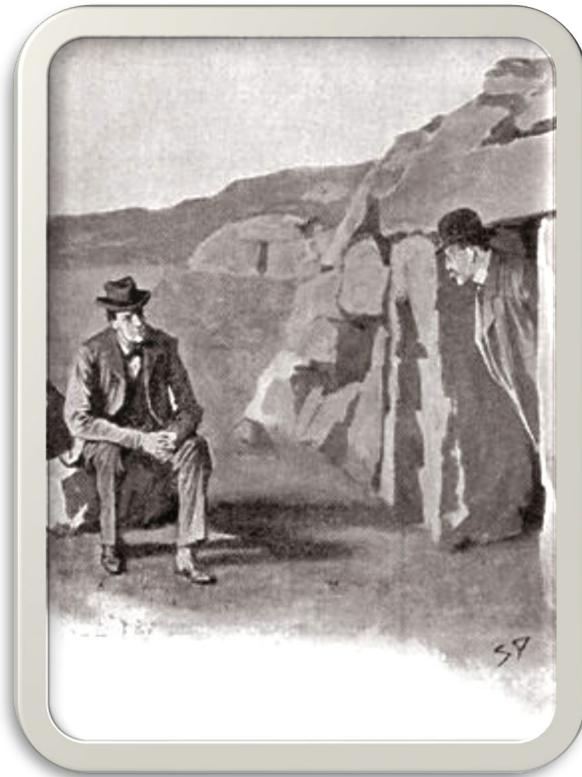
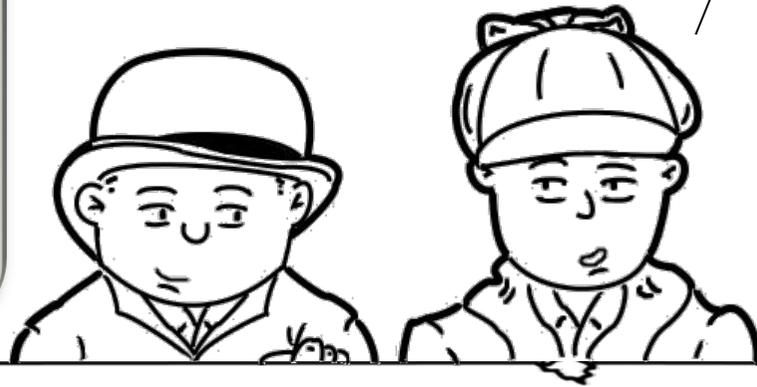
Today, most foods are packed near the source and often at the peak of harvest.



As a result, few nutrients are lost during the process and can sometimes even be enhanced.



*Today, any food that is
grown can be canned.
Quite a long way from
tinned tongue and peaches.*



*So we have completed
topic # 034 in our
series...*

*Yes, but we'll be back
with another topic
soon...*



References for this topic:

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- <http://www.foodreference.com/html/artcanninghistory.html>



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