

Baker Street *Elementary*

PRESENTS
"THE LIFE AND TIMES IN VICTORIAN LONDON"



Baker Street Elementary

THE LIFE AND TIMES IN VICTORIAN LONDON
A034 - 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.**



*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.



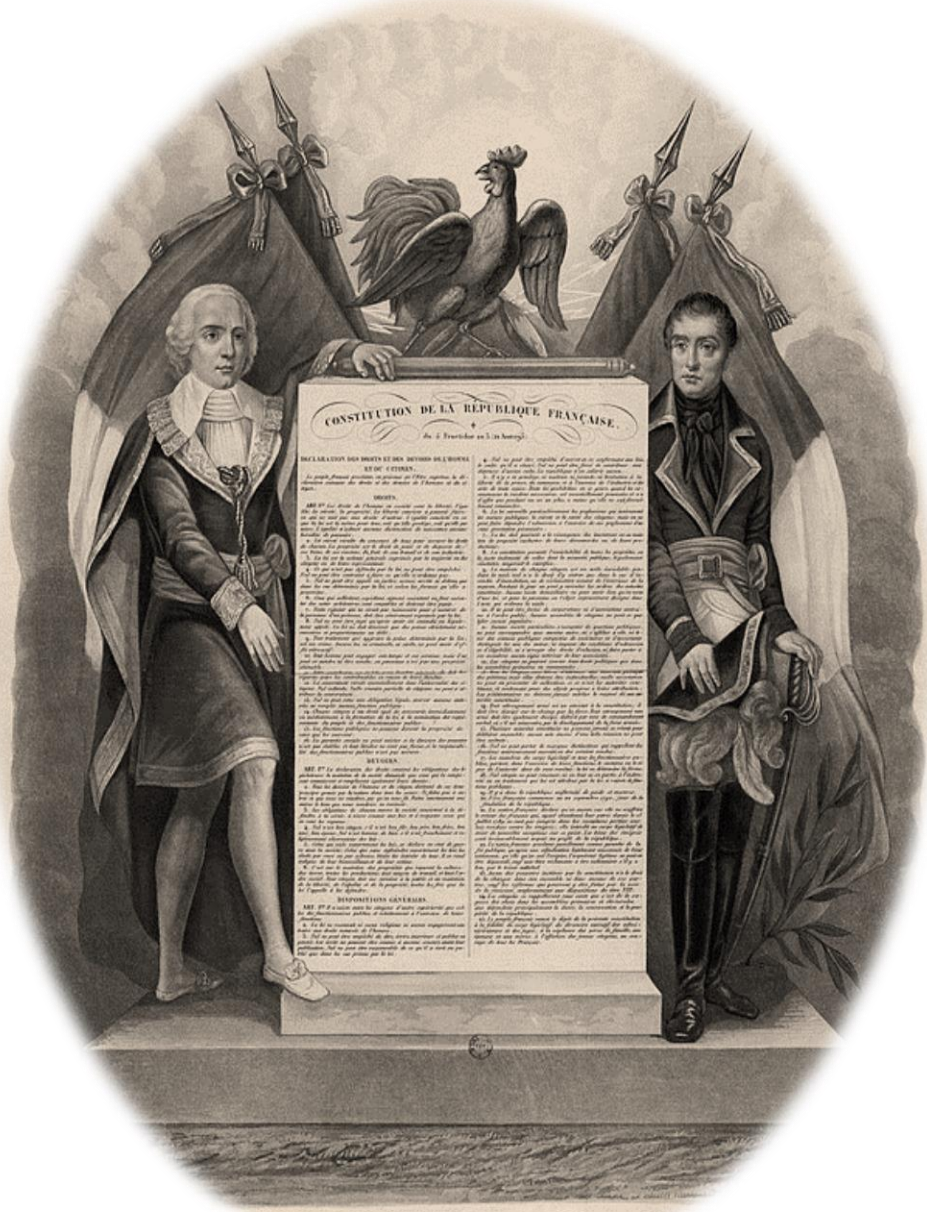
FOR CENTURIES, HUMANS SOUGHT METHODS OF PRESERVING FOODS TO MAKE IT THROUGH LEAN TIMES — EITHER LONG WINTERS, DROUGHTS, OR WHEN ON THE MOVE.



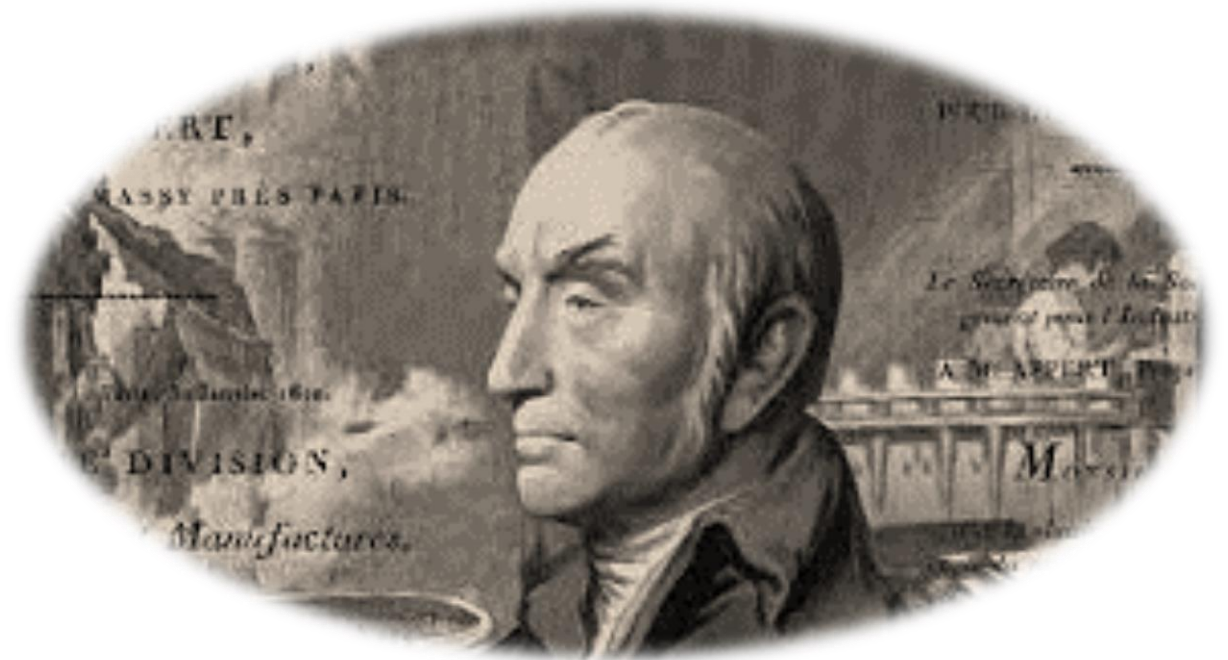
*SMOKING, SALTING, PICKLING, AND DRYING FOODS
DEVELOPED OVER THE CENTURIES.*



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.



—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.



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.





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.**

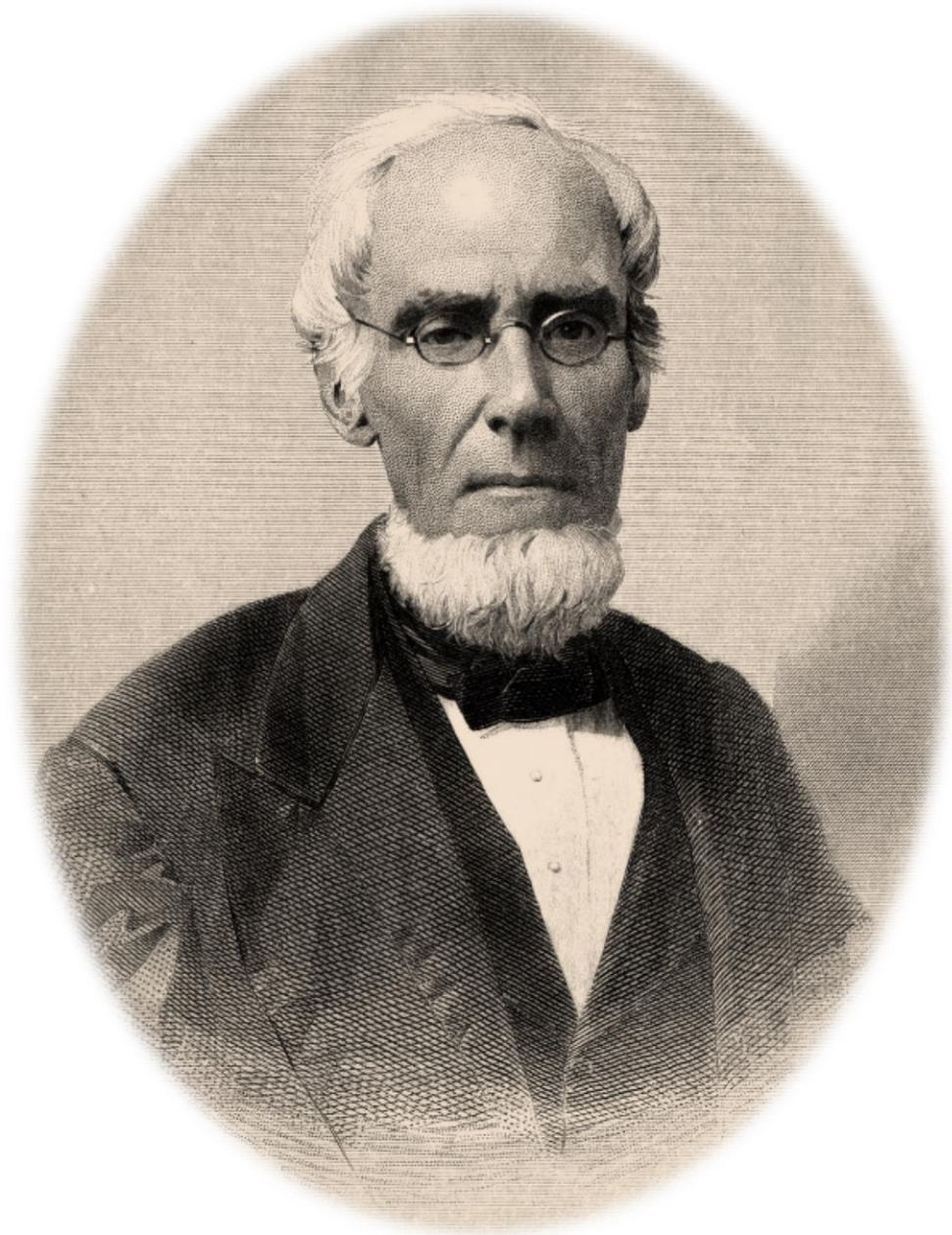


**CANNING WAS INTRODUCED IN THE US IN 1825 WITH
THE INTRODUCTION OF CANNED OYSTERS, FRUITS...**



...MEATS, AND VEGETABLES, BUT IT WAS BORDON'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.



BORDEN'S PEERLESS BRAND

Evaporated Milk

Being UNSWEETENED is perfectly adaptable for use in ALL RECIPES where milk or cream is required. Dilute to proper consistency and use same as "fresh" milk.

CONVENIENT ECONOMICAL

Write for Recipe Book.

BORDEN'S CONDENSED MILK CO.
"Leaders of Quality"
Est. 1857 New York





CANS AND TINS, HOWEVER, PREDATED ANY TYPE OF MEANS OF OPENING THEM BY ABOUT FIFTY YEARS.



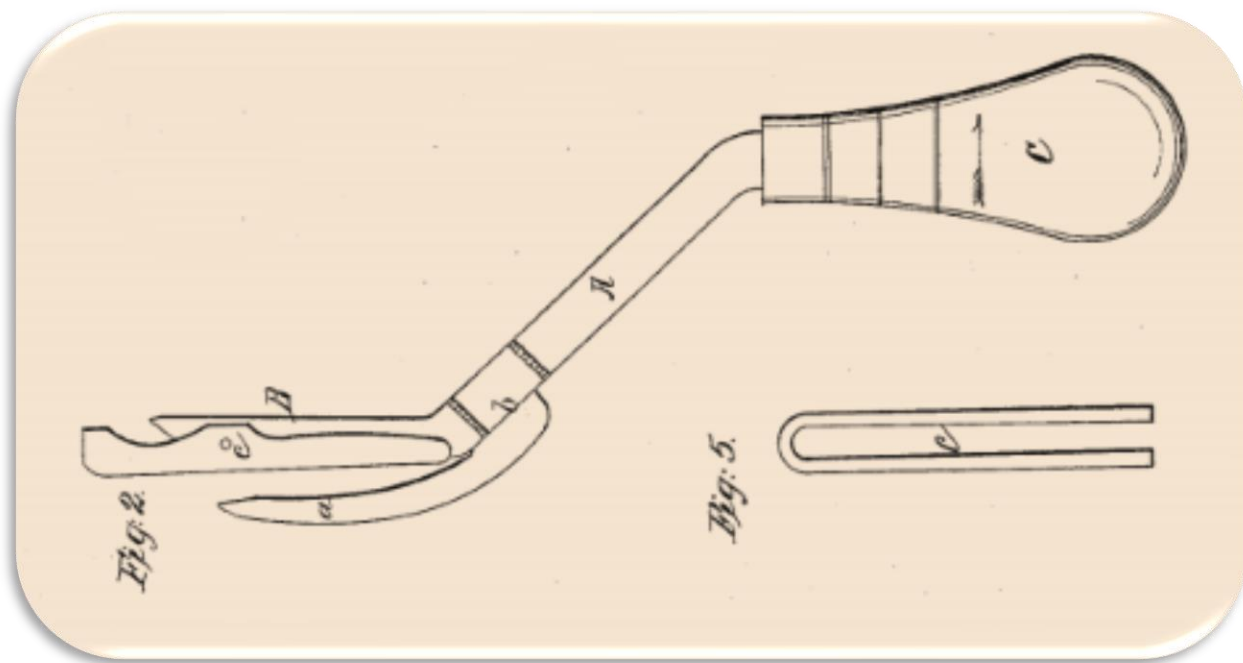
TOPS HAD TO BE CHISELED OR PRIED OPEN WITH AN IMPLEMENT SUCH AS A HAMMER OR BAYONET.



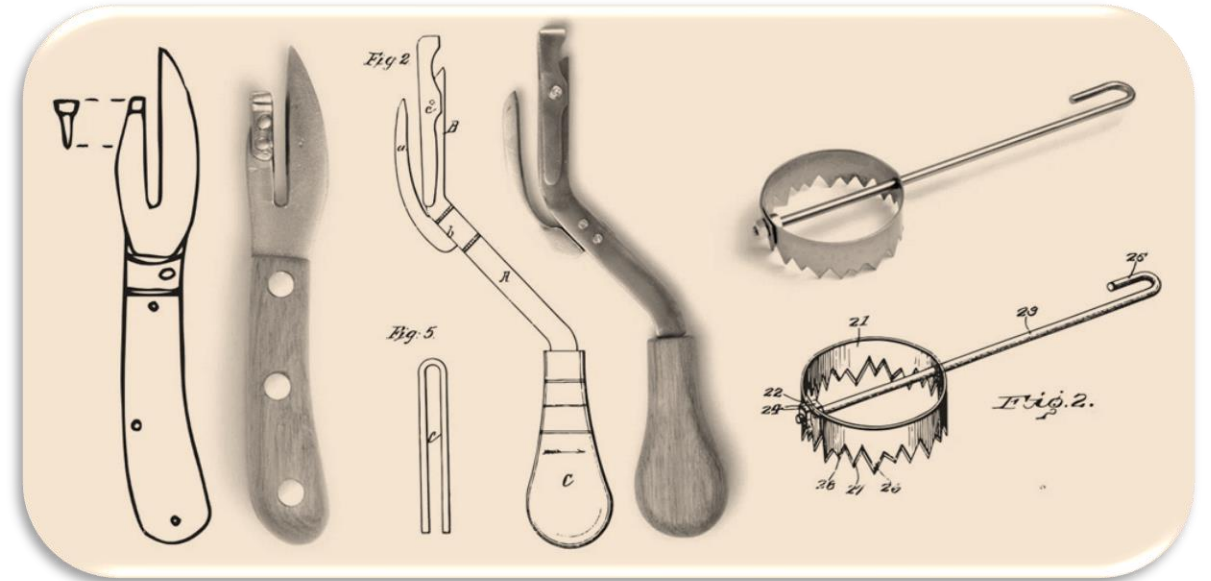
**THE CAN OPENER FINALLY CAME ALONG IN 1858
WHEN EZRA WARNER PATENTED HIS DEVICE.**



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.

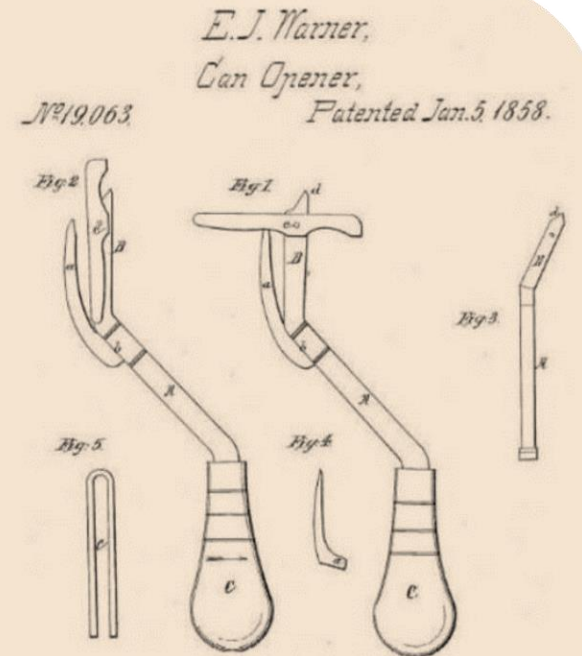


IT WAS VERY POPULAR AMONG SOLDIERS DURING THE CIVIL WAR BUT WAS CONSIDERED TOO DANGEROUS FOR DOMESTIC USE.



EZRA WARNER JR.
INVENTION OF THE CAN
OPENER

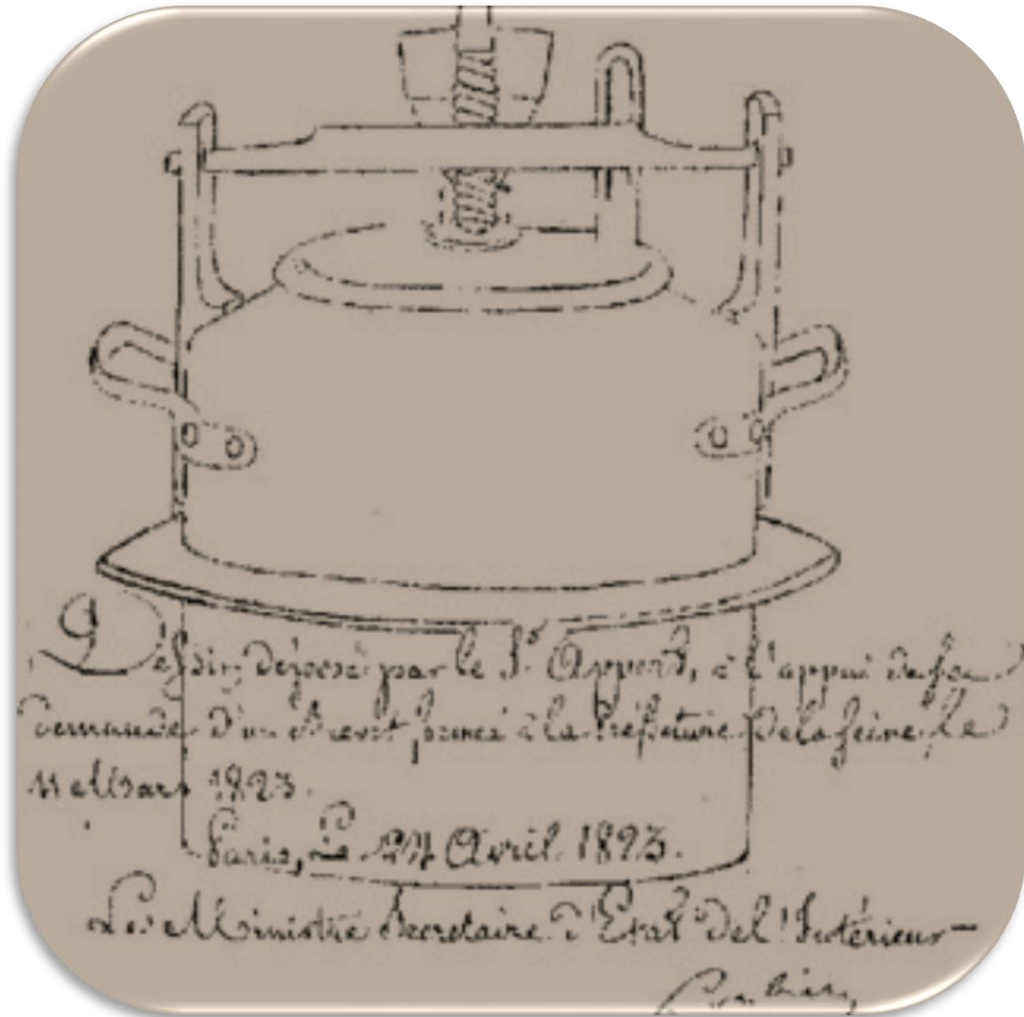
This early version of the can opener was used mainly in military during the Civil War. It was later brought into kitchens when it was safer to use.



GROCCERS 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.



**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...

IN TOPIC # 035, WE WILL LOOK AT THE EFFECT OF OPIUM USE ON VICTORIANS.



REFERENCES FOR THIS TOPIC:

- [HTTPS://WWW.HISTORY.COM/NEWS/WHAT-IT-SAYS-ON-THE-TIN-A-BRIEF-HISTORY-OF-CANNED-FOOD](https://www.history.com/news/what-it-says-on-the-tin-a-brief-history-of-canned-food)
- [HTTPS://WWW.FOODINGREDIENTFACTS.ORG/APPERTTOTHEBALLBROTHERS/](https://www.foodingredientfacts.org/apperttotheballbrothers/)
- [HTTPS://WWW.HISTORYTODAY.COM/ARCHIVE/CANNED-FOOD-SEALED-ICEMENS-FATE](https://www.historytoday.com/archive/canned-food-sealed-icemens-fate)
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"THE LIFE AND TIMES IN VICTORIAN LONDON"

IS CREATED THROUGH THE INGENUITY & HARD WORK OF:

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