PATENT SPECIFICATION

Application Date: Feb. 19, 1938. No. 5226/38.

Complete Specification Left: May 11, 1938.

Complete Specification Accepted: Oct. 19, 1938.

494,071

PROVISIONAL SPECIFICATION

Improved Process for Preparing Curry and Packing it in Tins

I, SEIICHIRO YAMAMOTO, trading as Hong Hoe Hing Kongsi, of 20—21, Hylam Street, Singapore, Straits Settlements, a Japanese Subject, do hereby declare the nature of this invention to be as follows:—

This invention relates to an improved process for preparing curry and packing it in tins.

According to the invention a preparation of onions, coriander seeds, dried chillies and turmeric mixed with ground methi (Trigonella foenum graecum) seeds, cummin seeds and mustard seeds, are boiled in vegetable oil and after cooling dried fish is added and the mixture placed in tins and boiled after which the contents are cooled and the tins sealed and sterilized.

In carrying out the process coriander seeds, dried chillies and turmeric are mixed together ground and powdered and mixed with water to form a paste. Methi seeds, cummin seeds and mustard seeds are mixed together, roasted until they turn brown, ground and powdered.

Onions are skinned, cut into small pieces and placed in boiling vegetable oil and allowed to boil for ten minutes until they turn brown, the paste is then added and the ingredients allowed to boil for a further ten minutes after which the ground methi, cummin and mustard seeds are added together with pepper seed and common salt. The mixture is then boiled for a further twenty minutes, water being added to prevent scorching after which aromatic leaves are added together with more water. The curry is given a final boiling for a short period at 220°—240° F. and the temperature is then reduced to 180° F. at which it is boiled for half an hour. The curry is then allowed to cool for some hours.

Fresh fish is cleaned and washed and allowed to dry, preferably in the sun to strengthen the skin, harden the flesh and to allow moisture to evaporate.

The fish is then added to the curry in the proportion of 25—30% of the amount of curry and after mixing placed in tins.

The tins and contents are then boiled for forty to fifty minutes at 240°—250° F. and then allowed to cool. When cool the tins are sealed and sterilized in a heated chamber at a temperature of 240°—250° F. for twenty to thirty minutes. After sterilization the tins are varnished with colourless enamel, labelled and packed in cases.

It has been found that the following quantities of the ingredients for the curry per three kilogrammes of fish give the most satisfactory results:—

1.	Dried chillies -	260 grammes
2.	Coriander seeds -	115 grammes
3.	Mustard seeds -	75 grammes
4.	Pepper - -	75 grammes
5.	Methi seeds - -	75 grammes
6.	Cummin seeds -	115 grammes
7.	Vegetable oil -	1.5 litres
8.	Table salt - -	500 grammes
9.	Small onions -	4600 grammes
10.	Aromatic leaves -	3.75 grammes
11.	Turmeric - -	75 grammes

In the boiling of the curry it has been found that 1.8 litres of water is a suitable quantity to add to prevent scorching and 5.4 litres with the aromatic leaves.

Meat may be employed in place of the fish if desired.

Dated this 18th day of February, 1938.

J. OWDEN O'BRIEN & SON,
Patent Agents,
Manchester 2.

COMPLETE SPECIFICATION

Improved Process for Preparing Curry and Packing it in Tins

I, SEIICHIRO YAMAMOTO, trading as Hong Hoe Hing Kongsi, of 20—21, Hylam Street, Singapore, Straits Settlements, a Japanese Subject, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to an improved

[Price 1/-]

process for preparing curry and packing it in tins.

According to the invention the process comprises boiling a preparation of onions, coriander seeds, dried chillies and turmeric mixed with ground methi seeds, cummin seeds and mustard seed in vegetable oil, cooling the preparation and adding fresh fish or fresh meat thereto.

A further feature of the invention is the packing of the curry mixture in tins which when filled are boiled after which the contents are cooled and the tins sealed and sterilized.

In carrying out the process coriander seeds, dried chillies and turmeric are mixed together ground and powdered and mixed with water to form a paste. Methi seeds (Triconella foenum graecum), cummin seeds and mustard seeds are mixed together, roasted until they turn brown, ground and powdered.

Onions are skinned, cut into small pieces and placed in boiling vegetable oil and allowed to boil for ten minutes until they turn brown, the paste is then added and the ingredients allowed to boil for a further ten minutes after which the ground methi, cummin and mustard seeds are added together with powdered pepper seed and common salt. The mixture is then boiled for a further twenty minutes, water being added to prevent scorching after which aromatic leaves such as sauropus albicans are added together with more water. The curry is given a final boiling for a short period at 220°—240° F. and the temperature is then reduced to 180° F. at which it is heated for half an hour. The curry is then allowed to cool for some hours.

Fresh fish is cleaned and washed and allowed to evaporate in the sun for a few minutes to remove moisture and to harden the skin.

The fish is then added to the curry in the proportion of 25—30% of the amount of curry and after mixing placed in tins.

The tins and contents are then boiled for forty to fifty minutes at 240°—250° F. and then allowed to cool. When cool the tins are sealed and sterilized in a heated chamber at a temperature of 240°—250° F. for twenty to thirty minutes. After sterilization the tins are varnished with colourless enamel, labelled and packed in cases.

It has been found that the following quantities of the ingredients for the curry per thirty kilogrammes of fish give satisfactory results:—

1. Dried chillies - 115 grammes
2. Coriander seeds - 115 grammes
3. Mustard seeds - 60 grammes
4. Pepper - - 60 grammes
5. Methi seeds - 60 grammes
6. Cummin seeds - 115 grammes
7. Vegetable oil - 1.5 litres
8. Table salt - - 600 grammes
9. Small onions - 4800 grammes
10. Aromatic leaves - 3.75 grammes
11. Turmeric - - 60 grammes

In the boiling of the curry it has been found that 1.8 litres of water is a suitable quantity to add to prevent scorching and 5.4 litres with the aromatic leaves.

Meat may be employed in place of the fish if desired.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—

1. A process for preparing curry comprising boiling a preparation of onions, coriander seeds, dried chillies and turmeric mixed with ground methi seeds, cummin seeds and mustard seed in vegetable oil, cooling the preparation and adding fresh fish or fresh meat thereto.

2. A process for preparing curry as in claim 1 in which the curry mixture is placed in tins and boiled after which the contents are cooled and the tins sealed and sterilized.

3. A process for preparing curry as in claim 1 comprising boiling the onions in vegetable oil for ten minutes adding a paste composed of the coriander seeds, dried chillies and turmeric which have been mixed together ground and powdered and mixed with water, boiling the ingredients for a further ten minutes, adding the ground methi, cummin and mustard seeds together with powdered pepper and common salt, boiling the mixture for twenty minutes, adding aromatic leaves such as sauropus albicans and finally boiling for a short period at 220°—240° F. and then at 180° F. for half an hour.

4. A process for preparing curry and packing it in tins as in claim 2 in which the tins and contents are boiled for forty to fifty minutes at 240°—250° F. and then allowed to cool.

5. A process for preparing curry and packing it in tins as in claim 4 in which after cooling the tins are sealed and sterilized in a heated chamber at a temperature of 240°—250° F. for twenty to thirty minutes.

6. A process for preparing curry substantially as described.

Dated this 10th day of May, 1938.

J. OWDEN O'BRIEN & SON,
Patent Agents,
Manchester 2.

Leamington Spa: Printed for His Majesty's Stationery Office, by the Courier Press.—1938.

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According to the invention the process comprises boiling a preparation of onions, coriander seeds, dried chillies and turmeric mixed with ground methi seeds, cummin seeds and mustard seed in vegetable oil, cooling the preparation and adding fresh fish or fresh meat thereto.

A further feature of the invention is the packing of the curry mixture in tins which when filled are boiled after which the contents are cooled and the tins sealed and sterilized.

In carrying out the process coriander seeds, dried chillies and turmeric are mixed together ground and powdered and mixed with water to form a paste. Methi seeds (Triconella foenum graecum), cummin seeds and mustard seeds are mixed together, roasted until they turn brown, ground and powdered.

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It has been found that the following quantities of the ingredients for the curry per thirty kilogrammes of fish give satisfactory results:—

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8. Table salt - - 600 grammes
9. Small onions - 4800 grammes
10. Aromatic leaves - 3.75 grammes
11. Turmeric - - 60 grammes

In the boiling of the curry it has been found that 1.8 litres of water is a suitable quantity to add to prevent scorching and 5.4 litres with the aromatic leaves.

Meat may be employed in place of the fish if desired.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—

1. A process for preparing curry comprising boiling a preparation of onions, coriander seeds, dried chillies and turmeric mixed with ground methi seeds, cummin seeds and mustard seed in vegetable oil, cooling the preparation and adding fresh fish or fresh meat thereto.

2. A process for preparing curry as in claim 1 in which the curry mixture is placed in tins and boiled after which the contents are cooled and the tins sealed and sterilized.

3. A process for preparing curry as in claim 1 comprising boiling the onions in vegetable oil for ten minutes adding a paste composed of the coriander seeds, dried chillies and turmeric which have been mixed together ground and powdered and mixed with water, boiling the ingredients for a further ten minutes, adding the ground methi, cummin and mustard seeds together with powdered pepper and common salt, boiling the mixture for twenty minutes, adding aromatic leaves such as sauropus albicans and finally boiling for a short period at 220°—240° F. and then at 180° F. for half an hour.

4. A process for preparing curry and packing it in tins as in claim 2 in which the tins and contents are boiled for forty to fifty minutes at 240°—250° F. and then allowed to cool.

5. A process for preparing curry and packing it in tins as in claim 4 in which after cooling the tins are sealed and sterilized in a heated chamber at a temperature of 240°—250° F. for twenty to thirty minutes.

6. A process for preparing curry substantially as described.

Dated this 10th day of May, 1938.

J. OWDEN O'BRIEN & SON,
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