he published, in 1810, the results of 15 years of steady and intelligent labour.

The reward promised by the French Government was then awarded to him and he has been afterwards universally recognized as the discoverer and the father of this industry.

Although this discovery was the result of an exclusively military measure, the great advantage of keeping food in such a beneficial way and at the same time agreeable to the taste, by means of such a simple and efficient process, particularly arose the attention of the manufacturer and also of the housewife.

As a consequence of this happy discovery, from 1815 to 1830, several canning plants were installed in various parts of Europe.

This industry saw life in America, in the State of New York in 1819, in Boston in 1820, and became so prosperous during the last century that in the United States only, there are more than 3000 canning plants, with an annual output of nearly 3,000,000,000 glass containers and cans of food representing the fair total of $250,000,000.

Prior to the introducing of the process discovered by Appert, one had recourse, in order to keep products, either to the use of salt, vinegar, to drying, smoking or again to the use of sugar, but these processes only concerned a very limited number of aliments.

Moreover, the nature of the latter was susceptible of so many changes and their handling was entailing such a loss that when Nicholas Appert made his discovery, these methods were completely abandoned, not only by the manufacturer but by the farmer and housewife as well.

Principles

Although his method was exact, Appert was ignorant of the real cause of the keeping of food. On this point, his theory was completely false.

In order that an aliment may be kept and may retain its original properties, he said, it is necessary to provoke the complete exclusion of the air out of the glass jars or bottles by submitting the latter to the action of a sufficient heat.

Before arriving to the expression of this hypothesis he evidently had endeavoured, at first, to heat the product in a receptable and to afterwards pour same into the jars. Seeing that the results obtained by this operation were of no good effect on the product, he concluded that the real cause of conservation consisted in the entire suppression of the internal air.

Those who continued his work also attached a great importance to