

## Einwecken = Einrexen = Preservation



France 1962

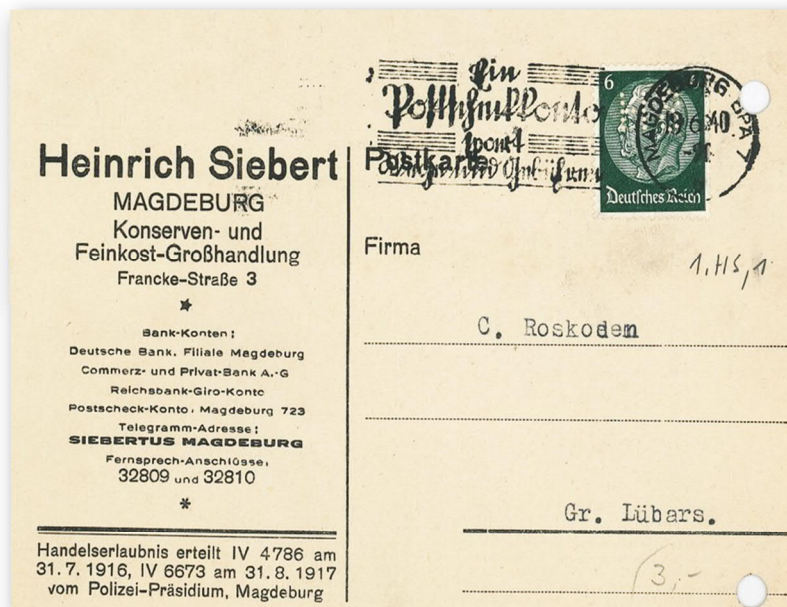
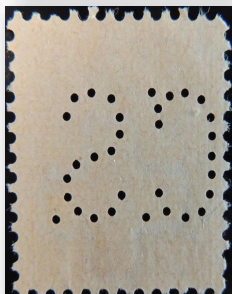
People have always wanted to preserve food. The oldest is probably drying, smoking or fermenting - nowadays freezing. But we want to look at a special form of preserving food: canning / pickling / conserving. This form of preservation is currently experiencing a renaissance, although - as with all methods - there is a loss of vitamins of between 40-60%.

Originally, canning was invented by DENIS PAPIN. This French physicist and mathematician is also involved in the inventions of the steam engine, the pressure cooker, the centrifugal pump and the submarine. Around 1700, he also conducts experiments in which he preserves jellies and cooked meat in copper pots sealed with putty. However, he did not do anything with this "patent", i.e. did not develop it further.

The rediscovery of preserving goes back to an initiative by Napoleon Bonaparte, who offered a prize of 12,000 gold francs for the invention of a process to preserve food in order to better supply his troops on war campaigns. This put NICOLAS APPERT (1749-1841) on the map: cook, brewer and confectioner. He founded the world's first canning factory in 1804 after (re)discovering in 1790 that food can be preserved by heating it to 100 °C in closed containers - almost 100 years after DENIS PAPIN. He wins the prize offered by Napoleon. The condition, however, was that the exact summary of the canning procedures had to be written in a book, 200 copies of which had to be handed over to the Ministry of the Interior. APPERT thus produced the first comprehensive preserving manual with the title: *"Le livre de tous les ménages, ou l'art de conserver pendant plusieurs années toutes les substances animales et végétales"*.



Monaco 2010



Canning factories sprang up all over Europe that were so large that they also used company perforations for their stamps. In Switzerland, for example, the "Conserverfabrik Seethal" in Seon (1890 - 1926) in the canton of Aargau. Trade in canned goods also flourished, such as that of the Heinrich Siebert company from Magdeburg (card with company perforation HS in 6 Pf Bismark stamp).



Envelope of the company J. WECK, 4.7.1921 Öflingen, Perfin JW on 60 Pf Germaniamarke (postage due for long-distance traffic)

PAPIN and APPERT'S method has remained unchanged to this day and in private use we know it under the names of Einwecken or Einrexen (the latter is better known in Austria). You need a saucepan, jars, rubber seals and suitable lids with clamps. In short, the jars filled with fruit or vegetables are heated in a water bath, the contents and air expand, and cooling creates a vacuum that is maintained by the rubber seal and lid. The top priority in this work is cleanliness!!

The words Einwecken or Einrexen can be traced back to those two people who helped the modern housewife of yesteryear to make preserving in her jars as easy as possible. In the 1880s, the chemist RUDOLF REMPEL from Gelsenkirchen developed jars whose rims were ground smooth and which were sealed with rubber rings and tin

lids. He also constructed apparatus to keep them closed during the boiling down process. He patented this invention in 1892. One of his first customers was JOHANN CARL WECK, who acquired the patent and the exclusive right to sell his jars and apparatus after REMPEL'S death in 1895. WECK is a vegetarian and a teetotaler, and he is enthusiastic about this preservation method, which makes the addition of alcohol superfluous.

He was so succesful, that in 1934, the term "Einwecken" was even included in the Duden dictionary as a synonym for "preserving" or "boiling down". In the Duden, however, one also finds the word Einrexen as a synonym. However, this word is mainly used in Austria.

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KLEEMANN founded "Rex-Konservenglas-Gesellschaft" in Bad Homburg in 1908. In 1926, the production of Rex glasses is discontinued and the rights to the name are sold to the WECK company. In 2015, the



Werbekarte und AFS mit Werbung für REX-Konservengläser vom 23.4.1936, die Rechte an den Rex-gläsern befanden sich zu dieser Zeit bereits im Besitz der WECK GmbH – Stempelung erfolgte auch an deren Firmensitz in Öflingen.



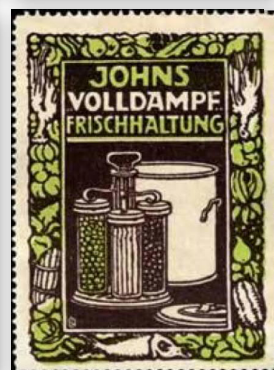
REX name is revived by Müller Glas & Co. Rex jars have since been sold in retro style, reviving the renaissance of preserving....

According to the German sugar industry, about one billion jars were preserved in 2012, considerably more than in 1990; even though the variety of manufacturers of jars and preserving machines had already gone the way of consolidation and takeovers by the big companies.

I was inspired to do this research by an article in the Wiener Sprachblättern. I was able to find philatelic evidence of this, open and close web pages and hope no one wants to go away and many want to join in the preserving.



At the beginning of the last century, there were still many companies that produced preserving jars and preserving apparatus and advertised them with vignettes. Today you can still find WECK-jars and after their "revival" the REX-jars.



Many of these companies, which have disappeared in the meantime, also had stamps with company perforations, as on this card dated 20 May 1939 from the company Gebrüder Boehring in Zuffenhausen near Stuttgart (Perfin B.Z. on postage due 5Pf Germania).

## Weiterführende Literatur:

- Horst Haider Munske 2022: Einmachen. - Wiener Sprachblätter 72/2:43.
- Wikipedia.
- [https://www.weck.de/wp-content/uploads/2019/08/Geschichte\\_WECK.pdf](https://www.weck.de/wp-content/uploads/2019/08/Geschichte_WECK.pdf)