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THE
REPERTORY
OF
ARTS, AND MANUFACTURES:
CONSISTING OF
ORIGINAL COMMUNICATIONS,
SPECIFICATIONS OF PATENT INVENTIONS,
AND
SELECTIONS OF USEFUL PRACTICAL PAPERS
FROM THE
TRANSACTIONS
OF THE
PHILOSOPHICAL SOCIETIES
OF ALL NATIONS, &c. &c.

2716

V O L. VII.

L O N D O N :

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1797.

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REPERTORY
OF
ARTS AND MANUFACTURES.
NUMBER XXXVII.

I. *Specification of the Patent granted to Mr. MAJOR PRATT, of Running Waters, in the Parish of Pitlington Halgarth, in the County Palatine of Durham, Lime-burner; for his Invention of an Art or Method of manufacturing or making a certain Composition-Stone, which will be equally applicable, in grinding all Species of Corn, and other Articles, as the Mill-Stone at present used.*

Dated March 11, 1796.

TO all to whom these presents shall come, &c.
Now KNOW YE that, in compliance with the
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said proviso, I the said Major Pratt do hereby declare the following to be the nature of my said invention, and the manner in which it is to be performed; that is to say, the principle of my said invention is by a mixture of siliceous and argillaceous earths, under certain circumstances; and, by due application of heat, converting it into a substance capable of being formed into mill-stones, or substitutes for mill-stones, answering the various purposes to which foreign and other mill-stones are now, or may be, applied. The proportion in which the earths may be mixed for the purpose admits of considerable variation; as most of the clays which are capable of being burnt into bricks are also convertible to the present use. As clay and sand alone are highly refractory in the fire, and are more liable, when applied without farther mixture, to be baked into bricks, or substances resembling them, than to be made to undergo that semi-vitrification which qualifies them to be wrought up into mill-stones, I have found it expedient to apply to them, and duly to mix with them, a proportion of calcareous earth,

previous

previous to their being exposed to the fire. The quantity of calcareous earth, thus added, may be considerably varied, without essentially altering the effect: I have found that about one-seventh will do. Now, although I have found it most convenient to use lime, or other calcareous earth, for the purpose of assisting in the above process, I have strong reasons to apprehend, that other substances, such as gypsum, the alkaline salts, and perhaps coal, and many others, and particularly iron, will produce a similar effect, or facilitate the operation; and, besides these, other bodies may be discovered, having the same property of assisting the fusion of the clay and filex; but I hold all such attempts to be clearly within the meaning and operation of my aforesaid patent; the real discovery being, that clay and filex may, by the action of fire, and by the addition of a third body, be converted into a substance such as is above stated, and convertible into the several uses adverted to. The degree of heat best adapted to the operation, I think, can only be determined by experience;

rience: I have found the heat employed in calcining lime adequate to the purpose, having prepared some in an ordinary lime-kiln, at the same time that the lime was burning. I must observe, however, that there is a considerable difference in the heat which different lime-stones require, to be burnt into good lime, and that the heat I employed, in the above instance, was rather too great for the lime-stone I am accustomed to burn. That lime-stone is found, by chemical analysis, to contain $\frac{7}{10}$ of flint; and I know that a higher heat may be used, without materially affecting the result. I have also reason to believe, that besides the latitude admissible in the intenseness of the heat employed, the length of the time for which it is continued may be varied, and (under certain circumstances, relating to the proportion of the different ingredients, and probably to other causes, only to be fully learnt by experience) ought probably to be considerably varied: I have found twenty-four hours answer. Besides the purposes above stated, a similar mixture of flint and argillaceous earths, with a proportion of calcareous earth,

“ earth, or other matter, may, as my observation leads me to believe, be formed, by the application of heat, into a hard and apparently-durable substance, capable of resisting the action of the weather for a long series of years; and, as this might, when moist and soft, be made to assume any form desired, by being put into proper moulds, or otherwise, it would be convertible, in my opinion, to the purposes of ornamenting buildings, or other uses, to which stucco, &c. are now applied, and would probably prove more durable. In witness whereof, &c.

II. *Specification of the Patent granted to DANIEL MAUNSEL, of Clifton, near Bristol, in the County of Somerset, Esq.; for his Invention of a horizontal Windmill, upon entire new Principles, for grinding Corn, and various other Purposes.*

WITH TWO PLATES.

Dated Dec 8, 1795.

TO all to whom these presents shall come, &c. NOW KNOW YE that, in compliance with the said proviso, I the said Daniel Maunsel do hereby declare, that the nature of my said invention, and in what manner the same is to be performed, is particularly described and ascertained in the several plans or drawings hereto annexed, marked respectively Fig. 1, Fig. 2, Fig. 3 **A**, Fig. 4, and Fig. 3 **B**, and in the several explanations or descriptions thereof herein after mentioned, and referring thereto; that is to say,

Fig.

Fig. 1. represents a horizontal windmill, with two horizontal engines, fixed on a perpendicular axis, marked X X X. These engines may act together, or either of them may act separately, if necessary. A is the upper engine, which may have four, five, six, or any greater number of horizontal arms or levers: the length of these arms or levers may be proportioned to the force required. This engine has only four horizontal arms or levers, two of which are marked B and B; the other two do not appear, on account of the situation in which the figure is represented. C, D, E, F, G, H, I, and K, shew the wings or sails in their different positions, which are all doubled, and may be made of thin boards, or frame-work; and such frame-work may be covered with canvas, like the sails of a common windmill. These wings move on hinges, or gudgeons, respectively marked O; and, being opened by the wind, on the side which is intended to receive its direct impulse, present perpendicular surfaces; but are prevented from folding back, by the boards marked Q, Q, Q, and Q, which strike against four vertical bars, three of which are marked L, L, and L; the other does

does not appear; and such vertical bars are fixed at the extremities of the arms: the wings are also stopped by other bars near the axis. The upper wings, marked C, E, G, and I, are hindered from closing too far, by cords, marked P, P, and P, which are fastened to the vertical bars. The lower wings are at liberty. M, M, M, and M, are weights, which, together with four other weights that do not appear, are suspended by rods to the backs of all the wings, and are nearly balanced thereby; and such wings open freely, to receive on one side the whole force of the wind, as they are turned round, and are easily closed on the other side, that they may give but little resistance as they move in opposition to the wind. N and N represent two of the wings doubled; which may be opened by hinges, or be made to slide out, for the purpose of extending the levers, and exposing greater surfaces to the action of the wind. C and D represent the wings expanded by the wind. E and F are wings moving in opposition, and present surfaces much diminished, and greatly inclined. G and H are wings which have passed the current of the wind, and are ready to open.

open. I and K are, the remote wings, which give no opposition. Another engine, of the like nature, may be fixed on the same axis, to act below, instead of the lower engine. B is the lower engine. R represents the wing opened by the wind. T, T, T, T, and T, are the wings closed by the wind. S is the top of the cylinder. U and U is a frame for the lower engine to act in, if necessary. V and V is the top of the house, or building.

Fig. 2. is a section of the lower engine. X is the axis. A is a cylinder, or regular-sided figure. B represents the top or bottom of this engine, which projects about two feet beyond the cylinder: the height and diameter thereof are proportioned to the force required. The lines, respectively marked C, represent twelve vertical boards; which are fixed at equal distances round the cylinder, and extend within about twelve inches of the circumferences of the top and bottom thereof: the number of these boards may be either increased or decreased at pleasure. D represents a wing which is opened, and acted upon, by the wind. E, F, F, F, and F, are wings

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which are closed by the wind. G, G, G, and G, are wings on the side opposite to the wind. All the aforefaid wings may be made of thin boards, or frame-work, and fuch frame-work may be covered with canvas. Thefe wings are equal in number to the vertical boards, and are exactly fitted between the top and bottom of the engine, and round the cylinder. They are fufpended upon hinges, or gudgeons, and, being opened by the wind, ftrike with force againft the vertical boards; by which they are allowed to open only fo far as that D, the open wing, may form nearly a right angle with E, the closed wing immediately fucceeding; by thefe means a perpendicular furface is always prefented to the wind. The wings which are closed are prevented from fhutting, farther than to form nearly right angles with lines drawn from the centre to the points of fufpenfion, which are refpectively marked O. The motion of this engine may be ftopped, and the wings prevented from opening, by cords faftened to three adjoining wings, which are connected by one rope, as reprefented by the Figures 1, 2, 3, and 4. There are four ropes to the twelve wings;

5

which

which ropes pass over pulleys, and are conducted along the axis, so that they may be managed in the inside of the mill.

Fig. 3. *A*, represents another engine, constructed on the same principles as before mentioned, and has its wings marked 1, 2, 3, and 4; which are nearly balanced by the weights marked *F*, *F*, and *F*, and are suspended, upon the hinges respectively marked *G*, to four vertical bars; three of which are respectively marked *B*; the other does not appear. The wings are closed in towards the arm, by the wind, and receive its direct force; but, in order that they may be easily opened, they are prevented from closing too far, by other bars fixed to each arm, one of which bars is marked *CC*. *M* and *M* are ropes, which are fastened from those bars to the wings; and such wings are prevented from opening too wide, lest the current of back air should impede the velocity. The wings may be made of thin boards, or frame-work, covered with canvas, and may also be doubled to slide out. The motions of this engine may be stopped, by drawing the wings close to the bars with ropes; which ropes, being

fastened to the extremities of the wings, pass over pulleys on the bars, and are conducted along the axis into the inside of the mill, as expressed by the dotted line.

Fig. 4. is a section of the engine as described in Fig. 3 *A*. Figures 5, 6, 7, and 8, are the horizontal arms. The characters or marks correspond in each of the said Figures 4 and 3 *A*, as follows; that is to say, 1 shews the wing acted upon by the wind, and presenting the entire surface. 2 shews the remote wing. 3 the near wing. And 4, the wing moving in opposition to the wind; which three last wings give very little resistance. C, C, C, and C, are the bars to prevent the wings from closing. M is the rope to hinder them from opening too far.

Fig. 3. *B*, is a repetition of the upper engine, marked *A*, in Fig. 1, with the double wings marked N, N, N, and N, extended; which wings may be contracted or extended, by ropes fastened to them, and conducted over pulleys into the mill. The length of all the aforesaid arms or levers, and the dimensions of the wings of all the aforesaid engines, may be enlarged or diminished,

in

in proportion to the force required. O and O is the top of the house, or building.

The aforefaid plans or drawings are by a scale of an inch to three feet. Each of the aforefaid engines may be used and considered as a separate and distinct windmill, and a number of such windmills or engines may be brought to act on one and the same object: they may therefore be made proportionably small; by which means they will be easily managed, and the force may be increased or decreased at pleasure. The motions of any of the aforefaid engines may be stopped, or retarded, by a girth of pliable wood fastened to a lever, and pressed horizontally against a wheel, which may be fixed on the axis. The house or building on which the aforefaid windmills or engines are to be erected, and the inside machinery of such house or building, are no part of my invention, as they may be made or constructed at pleasure, and therefore the same are not represented or described. From the aforefaid several plans or drawings, and explanations or descriptions, it is to be observed, that, upon the aforefaid principles, wings or sails may be balanced, and suspended

pended by various other ways and methods, upon hinges or other things, or in any other manner, so that horizontal motions may be occasioned by exposing the entire surfaces of the wings to the force of the wind on one side, and by diminishing the resistance of the wings to the wind on the other side, and therefore I the said Daniel Maunfel do, by virtue of the aforesaid letters patent, claim and insist upon the full, sole, and exclusive right, power, privilege, and authority, of making, using, exercising, and vending, within that part of his Majesty's kingdom of Great Britain called England, his dominion of Wales, and town of Berwick upon Tweed, all and every such horizontal windmills or engines as can or may be constructed, by all or any of such other ways and methods as aforesaid. In witness whereof, &c.

Fig. 1.

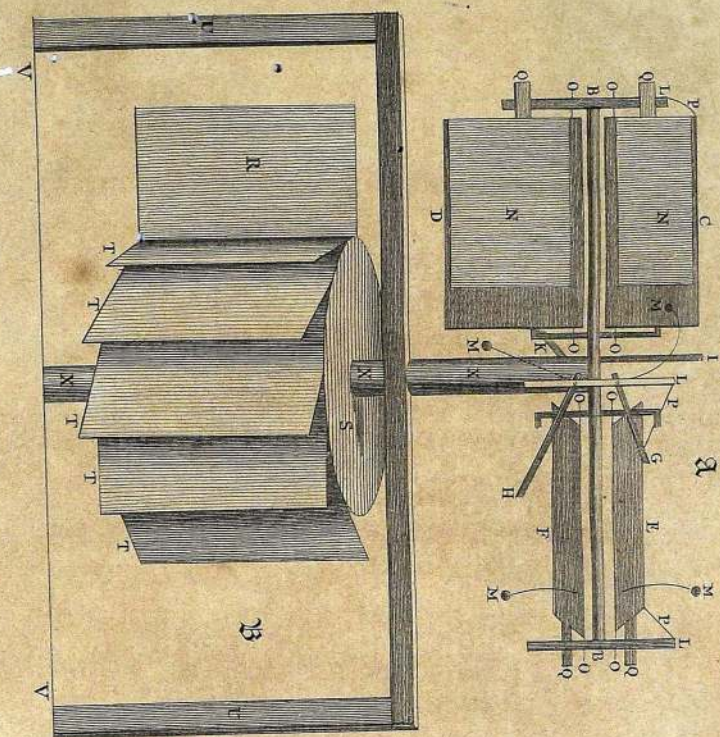


Fig. 2.

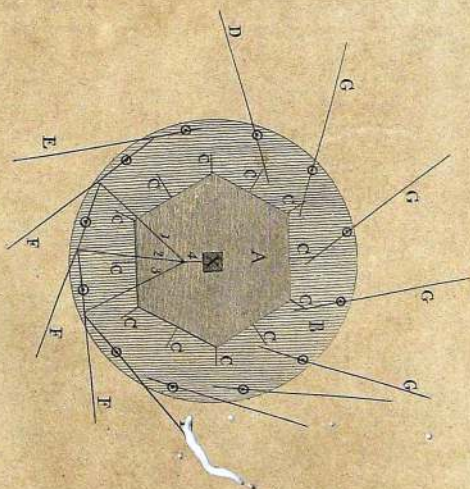


Fig. 3. A

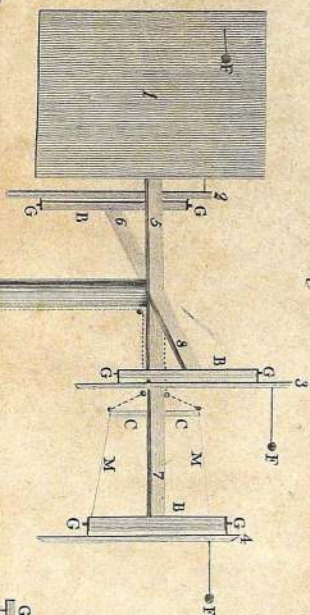


Fig. 3. B

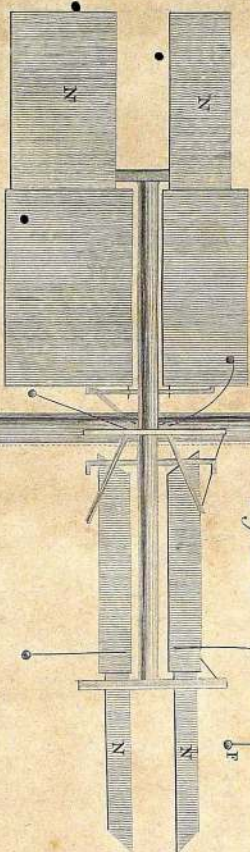
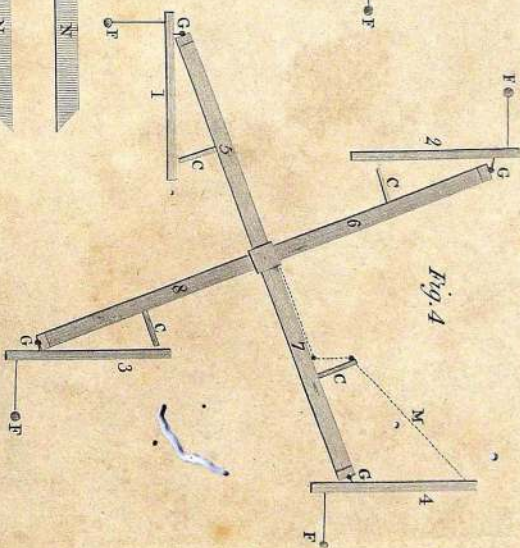


Fig. 4



III. *Specification of the Patent granted to Mr. ROBERT BLAIR, Surgeon in the Royal Navy; for his Invention of a Method of improving the refracting Telescope, and other dioptrical Instruments.*

Dated April 4, 1791.

TO all to whom these presents shall come, &c.
 NOW KNOW YE that, in compliance with the said proviso, I the said Robert Blair do hereby declare, that my said invention of a method of improving the refracting telescope, and other dioptrical instruments, is described in manner following; that is to say, in order to state clearly the nature of my new invention for improving the refracting telescope, and other dioptrical instruments, it will be necessary, first, to explain the principal cause of their present imperfection, which I discovered in the course of my experiments, as it is in removing this imperfection that this improvement consists. The indistinctness of
 refracting

refracting telescopes, with single object-glasses, arises principally from the unequal refrangibility of the rays of which light is composed, which prevents their being converged by refraction to one point. It has been supposed, that this imperfection is entirely removed by composing the object-glass of a convex and concave lens which differ in dispersive power, and that the cause why large apertures cannot be given to telescopes with such compound object-glasses, is the imperfection of flint-glass, of which the concave lens is generally made. But, on constructing object-glasses with large apertures, by using fluid dispersive mediums, free from the faults complained of in flint-glass, I found that the imperfection arose from a defect in the principle of these instruments, more than from any fault in the execution. The defect in the principle is this: flint-glass refracts the green light considerably less than crown-glass, in proportion to the whole refraction of red and violet light; so that, when the divergency of the red and violet light, caused by the refraction of the two mediums, is equal, the divergency of the red and green light is always greater in the crown-glass than

than in the flint-glass; and the divergency of the violet and green light is always less in the crown-glass than in the flint-glass. Those who are conversant in optical studies will perceive from this, that it is impossible to unite all the rays by any combination of these two mediums; for, the correction of colour is most perfect when the red and violet light is united; and, when this is effected, the green light will always be refracted more than this united red and violet light, and consequently cannot be converged to the same point with the united red and violet light. I found this property to obtain in most disperse mediums, such as, essential oils, and metallic solutions of many different kinds, as well as in flint-glass. After a great variety of experiments, I discovered a class of disperse mediums with very different properties from the above. The marine and nitrous acids, which are disperse fluids of considerable strength, instead of refracting the green light less than crown-glass, in proportion to the whole refraction of the red and violet light, were found to refract the green light more than crown-glass, in proportion to the whole refraction

of red and violet light: I therefore mixed these two kinds of disperfive mediums, and thus obtained a medium which disperfes the rays much more than crown-glaſs, and yet cauſes all of them to diverge accurately, in the ſame proportion in which they are made to diverge by the refraction of crown-glaſs; which is the deſideratum required, to remove entirely the aberration from the unequal refrangibility of light. It is for this invention alone, of employing a disperfive medium which ſeparates, by its refraction, the ſeveral kinds of rays, either exactly in the ſame proportion in which they are ſeparated by the refraction of crown-glaſs, or more nearly in that proportion than flint-glaſs ſeparates them, that the preſent patent is granted. And it is hereby ſet forth and declared, that thoſe perſons only will be deemed to encroach on the patent, whereof this is the ſpecification, who, without my permiſſion, ſhall employ mediums in the conſtruction of refracting teleſcopes, refracting microſcopes, or other dioptrical inſtruments, in order to remove that colour and indiſtinctneſs which ariſe from the disperfive and indisperfive mediums

not separating the several orders of rays proportionably; the method of diminishing or removing which colour was unknown, until discovered by my experiments. Whether or not this has been done, will appear, on viewing any bright object with the half of the object-glass covered, or when the eye-glass is not adjusted to distinct vision; for, in both cases, all refracting telescopes, constructed previous to my invention, will discover more or less of colour, according to the largeness of the aperture of the object-glass, in proportion to its focal distance. In the most perfect construction of achromatic telescopes, this colour will be purple and green; and, if the spheres of the convex and concave lenses are not properly proportioned, it will incline more or less to red and blue: a diminution of this colour, in any object-glass, will appear, from comparing it with one of crown and flint glass, of the same diameter and focal length. I have thought it requisite thus fully to describe the principle of the invention, that no person acquainted with the theory and practice of optics may remain in any doubt concerning it. To dioptrical instruments construct-

ed upon this principle, I apply the term *aplanatic*, which denotes the absence of aberration, in order to distinguish them from those which have, with impropriety, been stiled achromatic. The dispersive medium which I have found to answer best is, a solution of antimony or mercury in the marine acid; but a variety of others may be used for the same purpose; and it is possible to remove the colour by a combination of two essential oils with glass; but in a more complex and less effectual way than by using one dispersive medium, as above stated. It is well known, that besides the aberration from unequal refrangibility, it is necessary to correct also the aberration from the spherical figures of lenses; but this has no connection with the invention above specified. The colour may be entirely removed by using only one concave lens, formed of a dispersive medium, combined with one or with two convex lenses, formed of an indispersive medium; and, if the dispersive medium be more dense than the indispersive medium, the spherical aberration may be also corrected, without any addition; but, if the dispersive medium made use of be of less density than

than the indispersive medium, an additional lens becomes necessary, to remove the spherical aberration. The cavity which, in this case, is formed between this additional lens and the former, may either remain empty, or may be filled with spirit of wine, or any other transparent indispersive fluid, merely to prevent the loss of light which would otherwise arise from reflection. The choice of the spheres to which the lenses require to be ground admits of great variety; and no general rule can be given respecting this proportion, because it depends entirely on the densities and dispersive qualities of the mediums employed, which seldom turn out exactly the same, even when made by the same process at different times; but the intelligent optician, after examining the properties of the mediums, will not be at a loss in proportioning the spherical surfaces of the lenses to them; and, in any particular case, the spheres may be found more accurately from examining the instruments themselves, than could be communicated by any description or figures. In witness whereof, &c.

IV. *Specification of the Patent granted to Mr. ALEXANDER BRODIE, of Carey-street, Chancery-Lane, in the County of Middlesex, White-smith; for his Invention of a Ship's Stove, Kitchen, or Hearth, with a Smoke-Jack, and Iron Boilers.*

Dated Dec. 8, 1780.—Term expired.

TO all to whom these presents shall come, &c.
 NOW KNOW YE that, in compliance with the said proviso, he the said Alexander Brodie doth hereby describe and ascertain the nature of his said invention, and in what manner the same is to be performed, as follows; that is to say, the stove, kitchen, or hearth, is made of wrought-iron, and such part thereof as may be affected by the fire, covered with cast-iron, except the ventilator and hood, which are made of copper. The hearth is nearly of a square form or shape; the frame of which contains a range or grate, with
 two

two cranes, one or two iron boilers, one or two iron ovens, and one ventilator: to the outside of the said frame are fixed two or three iron rails, for hanging stewing-stoves upon. The hood over the range and flue for boilers is made of iron, with an easy slope, of the size of the flue or funnel where the fly of the smoke-jack is. The range is made with a folding top-bar, two trivets to turn round, and one or two cranes, with a stay to each. The oven is made according to the space of the room. Between the back of the range and the inmost side of the fire-place of the boilers, is fixed the ventilator for carrying off foul air, in a funnel about six inches in diameter, under the slope which conveys the fire round the boilers; the said funnel goes through the deck of the ship below, and may be conveyed to any part of the ship, or where the sick people are kept. The square iron boilers have screwed cocks fixed in the bottoms, and are made of plate and bar iron. The bottom frame is made of two, three, or four inches iron, kneed square, with two rows of holes, one row for the bottom, and the other for the

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the fides, counter-funk for rivetting the bottom and fides together, and put together with rivets. The corner-pieces are nearly the fame for the fides. There is an upper or top rail to the faid boilers, to which the fides are fixed on the inside of the frame, with counter funk-holes and rivets. The faid frame is made of flat iron, from two inches to fix inches broad, under the edge of the faid frame, and regulates the height of the flue round the boilers; which flue is inclofed by three or four kneed plates of iron, fcrewed or rivetted to the top of the frame of the hearth. The boilers have double covers, for the convenience of cleaning the fame, and are made with only one row of holes, for rivetting, and adding a triangular piece in the corner, or of a triangular form, by which triangular piece, the boilers may be put together, with nuts and fcrews, fo that there may be new fides and bottoms put in them, in cafe of any accident by being broken. The fmoke-jack is fixed with an iron bar, by nuts and fcrews, to the hood, or the funnel, of the fhip's hearth. The fpindle, where the chain-wheel is fixed, comes through

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the funnel, and is supported at the end by a stay, which is screwed to the side of the hearth, and is made with one, two, or more flies, with worm-wheels or pinions, and may be used for pumping of water, or extracting foul air, as well as turning the spit. There are stewing-stoves with iron frames, and a drawer for ashes, made to hang or stand. There are double-dished screwed plates, to mend the boilers, in case of accidents by shot, or otherwise. The said hearth is chiefly put together with nuts and screws, for the purpose of being taken to pieces with more ease. In witness whereof, &c.

V. *Experiments on mixing Gold with Tin.* By
STANESBY ALCHORNE, Esq.; of His Majesty's
Mint.

From the PHILOSOPHICAL TRANSACTIONS of
the ROYAL SOCIETY of LONDON.

IT is a generally received opinion, among metallurgists, that tin has a property of destroying the ductility of gold, on being melted with it, even in very small quantities. Our late ingenious countryman, Dr. Lewis, in his *Philosophical Commerce of Arts*, page 85, has well expressed the sense of most writers on this subject, in the following words: "The most minute proportion
" of tin and lead," says he, "and even the vapours which arise from them in the fire, though
" not sufficient to add to the gold any weight
" sensible in the tenderest balance, make it so
" brittle, that it flies in pieces under the hammer."

Divers circumstances, nevertheless, have long since induced me to disbelieve the fact; but these, having chiefly arisen from small experiments, did not seem to warrant any general conclusion. A late public occasion, however, which led me to various trials of mixing these metals together, in different proportions, and in sufficiently large quantities, has put the matter out of dispute; and shewn me that tin, in small quantity at least, may be added to gold, either pure or alloyed, without producing any other effect than what might easily be conceived, *à priori*, from the different texture of the two metals. In confirmation of which, I beg leave to relate the following experiments.

Experiment I. Sixty grains of pure tin were stirred into twelve ounces of refined gold, in fusion, and the mixture was then cast into a mould of sand, producing a flat bar, one inch wide, and one eighth of an inch thick. The bar appeared sound and good, suffered flattening under the hammer, drawing several times between a large pair of steel rollers, and cutting into circular pieces, of near an inch diameter, which

bore stamping in the money-press, by the usual stroke, without shewing the least sign of brittleness, or rather with much the same ductility as pure gold.

Experiment II. Ninety grains of like tin were added to twelve ounces of fine gold, stirred, and cast as above. The bar produced was scarcely distinguishable from the former, and bore all the operations, as before mentioned, quite as well.

Experiment III. One hundred and twenty grains of fine tin were mixed with twelve ounces of fine gold, and, being cast like the foregoing, produced a bar rather paler and harder than the preceding, but which suffered the like operations very well, except that, on drawing between rollers, the outer edges were disposed to crack a little.

Experiment IV. One hundred and forty grains, or half an ounce, of the like grained tin, were mixed, as before, with twelve ounces of fine gold. The bar resulting from this mixture was completely sound and good, evidently paler and harder, however, than any of the foregoing, and cracking rather more than the last on passing between the rollers; but bearing every other operation,

operation, even stamping under the press, by the common force, without any apparent injury.

Experiment V. One ounce of tin was next stirred into twelve ounces of the like refined gold, and then cast as before. The bar produced, though seemingly solid and good, was bad-coloured, brittle in texture, and, on the first passing between the rollers, split into several pieces, so that no farther trials were made with it.

Experiment VI. To enquire how far the fumes of tin, brought into contact with the gold, would do more than mixing the metal in substance, a small crucible, filled with twelve ounces of standard gold, $\frac{1}{12}$ fine, was placed in a larger crucible, having one ounce of melted tin in it, and kept there in fusion, the whole being covered by another large inverted crucible, for about half an hour. In this time a full quarter-part of the tin was calcined; but the gold remained unaltered, and equally capable of being manufactured as another portion of the same gold, melted in the common manner.

It may well be asked, whether the tin, or part of it, in every trial, might not be destroyed, and
thus

thus render the conclusions fallacious; but as, in any of these experiments, not more than six or eight grains of the original weight were missing after the casting, and as even fine gold can scarcely be melted without some loss in the operation, so we may reasonably suppose, that our small losses, in the foregoing trials, do not deserve consideration.

The above experiments then seem to shew, that tin is not so mischievous to gold as has been generally represented. But it would be unfair to infer, that the original author of this doctrine (from whom so many have implicitly transcribed) had no foundation for the assertion. Gold and tin indeed are substances pretty well known; but it is easy to imagine, that coins or trinkets may have been used for the one, and impure tin, or pewter, perhaps, for the other; and it is difficult to guess what might be the result of such uncertain combinations. To enquire farther, therefore, the experiments were continued as follows.

Experiment VII. To determine whether the two metals might be more intimately combined, and the mass rendered brittle, by additional heat; the mixture

a mixture of gold and tin, produced in the first of these experiments, was re-melted, in a stronger fire than before, and thus kept in fusion full half an hour. By this operation, six grains only were lost in the weight; and the bar obtained was no less manufacturable than at first.

Experiments VIII and IX. The mixtures of gold and tin, from the second and fourth experiments, were re-melted separately, and one ounce of copper added to each. Being both well stirred, they were cast as usual; and the bars, though sensibly harder, bore all the operations of manufacturing as before. The last bar cracked a little at the edges, on drawing through the rollers, as it had done without the copper, but not materially, and bore cutting rather better than in its former state.

Experiments X and XI. A quarter of an ounce of the last mixture, (being tin half an ounce, and copper one ounce, with gold twelve ounces,) and as much of the bar from experiment the third, (being tin one hundred and twenty grains, with gold twelve ounces,) were each melted by a jeweller, in the most ordinary manner, with a
common

common sea-coal fire, into small buttons, without any loss of weight. These buttons were forged by him into small bars, nealing them often by the flame of a lamp, and afterwards drawn each about twenty times through the apertures of a steel plate, into fine wire, with as much ease as coarse gold commonly passes the like operation.

Experiment XII. To enquire whether the adding of tin to gold already alloyed would cause any difference, sixty grains of tin were stirred into twelve ounces of standard gold, $\frac{1}{12}$ fine; and the result passed every operation before described, without shewing the least alteration from the tin.

For greater certainty, several other trials were made, of different mixtures of copper, tin, and silver, with gold, even so low as two ounces and a half of copper, with half an ounce of tin, to twelve ounces of gold. But these are not worth particularizing; for they all bore hammering, and flatting by rollers, to the thinness of stiff paper, and afterwards working into watch-cases, cane-heads, &c. with great ease. They all, indeed, grew more hard and harsh in proportion to the

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the quantity of alloy ; but not one of them had the appearance of what all workmen well know by the name of *brittle gold*. Whence it should seem, that neither tin in substance, nor the fumes of it, tend much to render gold unmanufacturable.

Whenever, therefore, brittleness has followed the adding small quantities of tin to fine gold, it must be supposed to have arisen from some unfriendly mixture in the tin, probably from arsenic ; for, other experiments have shewn me, that twelve grains of regulus of arsenic, injected into as many ounces of fine gold, will render it totally unmalleable.

From the foregoing experiments, I presume, we may fairly conclude, that though tin, like other inferior metals, will contaminate gold, in proportion to the quantity mixed with it, yet there does not appear any thing in it specifically inimical to that precious metal. This being contrary to the doctrine of most chemical writers, it may be useful to make known these experiments.

VI. *Strictures on the Husbandry of Turnips.* By
Mr. JOSEPH WIMPEY, of North Bockhampton.

From the Letters and Papers of the Bath and
West-of-England Society for the Encourage-
ment of Agriculture, &c.

TURNIPS have been generally considered as an article of precarious culture. This, however, is not to be taken in an absolute sense; for, every thing was made perfect in its kind, and there are few things that vegetate more freely, or more certainly, than the turnip, in its proper season; but, like all other vegetables, it is more or less precarious, as the circumstances attending its culture are more or less favourable.

Nature has set and appointed seasons for her several operations. The spring-months are the proper time for vegetation, and the growth of plants; the summer-months, for consolidating and ma-
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During their growth, and the autumn, for reaping, gathering, and harvesting the same. The farmer, in the cultivation of turnips, is obliged to depart from those established laws of nature, to accommodate the crop to his own convenience. The great use of turnips, as food for sheep and cattle, is to supply the deficiency of grass and herbage, at a season of the year when little of these are to be got; and, that turnips may be in perfection at the time they become most useful, the farmer is obliged to postpone sowing them at least three months beyond the time that would be most seasonable, that is, most favourable to their vegetation. For instance, were turnips to be sown in March, or April, as the season might prove most favourable, there would be, I conceive, as great a certainty of a crop of these as of any other vegetables usually sown in those months; but the farmer, for the reason before given, being obliged to defer sowing them until the hottest season of the year comes on, his success becomes exceedingly precarious, unless he is so fortunate as to have a few rainy days, or cloudy weather and frequent showers, soon after the seed is in

the ground. This, I conceive, is the true and only reason why the turnip is a more uncertain article than those which are sown in due season.

If these observations are just, the provident farmer will embrace every favourable opportunity that offers for sowing his seed. He fortunately is not confined to a few days, or even weeks. He has from the end of May to the beginning of August to perform this work ; and he had better defer it, even to the last, than sow when the weather is hot and dry ; for, in that case, he may sow again and again, and lose both seed and labour. But, should the weather be ever so favourable, that alone will not insure him success : there are several other things that are equally necessary.

First. It is absolutely necessary that the land be very well pulverized. The number of ploughings and harrowings for this purpose cannot be ascertained ; that must ever depend upon the nature and condition of the soil. Twice, in some land, would be more effectual than four times in other land ;

.. land; but, be the labour whatever it may, it must not be omitted.

Secondly. It is equally necessary, either that the soil be naturally rich and good, or be made so by a proper quantity of manure. Turnips never arrive to a good and profitable size, in poor land, without good manure to promote their growth, and push them forward.

Thirdly. It is of great consequence to have seed that is both good in quality, and of a good species. I prefer the large green-topped turnip, as being the sweetest and most juicy. Some prefer the red or purple-topped, as being hardier; but, which ever sort you sow, if the seed be from the largest and finest transplanted turnips, it is greatly to be preferred, even if it cost double or treble the price of the common sort. I have frequently bought of the seedsmen in London, but it is generally of a mixed kind, and often, in great part, not worth cultivating. I would, therefore, recommend it to the farmer to buy the best species he can get, let the price be what it may.

Fourthly.

Fourthly. As to the quantity of seed, I am pretty much of the same opinion as another of your correspondents, who advises to be sure to allow seed *enough*; and, to that end, thinks the safest way is to allow two pounds to an acre, though it is usual, with many, to allow but one. Supposing the seed to be good, and the season favourable, a few ounces will be sufficient to stock the land: but, as this article is so very precarious, it is by far the safest way to allow seed in plenty, and reduce the plants afterwards, by well harrowing the ground.

Lastly. The greater your success in providing a good plant, the greater will be the necessity that the crop be well and carefully hoed; without this, the great advantage to be derived from a good crop of turnips would in a great measure be lost. Twice hoeing is often sufficient for this purpose, especially if the land be pretty clean; but, if it be foul, three times is hardly sufficient. Hoeing, in many places, is not well understood, although it be an operation of very little difficulty. Practice is necessary to give dexterity to every kind of work: but a labourer who has been
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- used to work in a garden, and knows the use of a hoe, would not only perform the business well himself, after a few hours instruction, but would be able to teach all the labourers in the parish, in a few days; this would greatly reduce the price of hoeing, which has hitherto been exorbitant in many places.

The business, however, might be made easy, and much expedited, by well hoeing the turnips as soon as they arrive at a proper stage of their growth, that is, when they have four leaves; and, where the plants are thick, they might be well harrowed a second time, at the distance of a fortnight, or three weeks. This would not only thin the crop, but also would greatly improve and encourage the growth of the remainder. In this situation, the hoers would readily distinguish those that are proper to be cut up, from those that are proper to remain; whereas, should it be deferred till they are over-run with charlock and other noxious weeds, the labour and difficulty would be more than doubled, and the work never could be performed so well. I have seen a field of turnips so entirely over-run with weeds, that
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the hoer worked as it were in the dark, and chopped away at random. Three weeks or a month sooner, the work might have been done at half the expence, and to more than three times the advantage.

As to the mode of planting, I am of opinion that the broad-cast is the most productive, if the hoeing be properly performed, and in good time. However, I am much inclined to think, that the mode of sowing turnips between beans planted in rows, as recommended by several of your correspondents, is a much more certain means of insuring a crop: it exactly corresponds with all my observations on the subject. A considerable degree of moisture is necessary to the rapid vegetation of this very juicy root, and nothing retains moisture equal to shade; which can be obtained and secured by no means so effectually, on a large scale, as in the intervals of tall-growing plants, such as beans, or wheat, planted in drills.

My experimental field, of about seven acres, is now drilled with wheat, on three-bout ridges, about four feet and a half wide. It was horse-hoed

- hoed in December; and I intend it shall be horse-hoed again in the spring and summer, as the seasons arrive: in that case, the mould in the intervals will be in very fine tilth for turnips, with which I intend to sow them. These may be hand-hoed whenever it becomes necessary, notwithstanding the wheat; and, as soon as that is harvested, the ridges it stood on may be ploughed, and the turnips horse-hoed, which perhaps should be repeated before winter. I propose that the crop shall be fed off, in January and February, time enough to plant the intervals, on which it grew, with beans, the beginning of March; horse-hoeing the intervals, as the growing of the beans will permit, to prepare them for potatoes, to be planted between the beans, the latter end of April, or beginning of May.

If this method should be attended with the success I expect, the land may be continually planted with a double crop, that is to say, with wheat and turnips one year, and with beans and potatoes another, in alternate succession. If this course of cropping should be found to exhaust the land more than the horse-hoeing can replenish,

plenish, which I do not think very probable, a moderate dressing of dung might be given every fourth year, as soon as the turnips are off, to prepare the land for beans and potatoes; the extra-expence of which, should it be found necessary, would probably be amply repaid by the increase of quantity. Indeed, the benefit would not terminate here; for, as one of your correspondents has, I think, rightly observed, it is far better to manure for turnips the preceding year than immediately before sowing them; and I am sure it is so for wheat, especially if the manure be not thoroughly digested, and become inoffensive.

Whether plants from new or old seed are most secure from the depredations of the fly, is perhaps a question which cannot be easily determined, even by experiments; for, concomitant circumstances are frequently so much more operative and powerful as to render the difference between them, if there be any, imperceptible.

It is, however, in the knowledge of every practical man, that new seed sprouts or vegetates several days before old, and I think more vigorously;

roufly; and it is equally well known, that the healthy and vigorous plants escape the fly, which the stunted and sickly seldom or never do. It should seem then, that new seed, *cæteris paribus*, is more secure from the fly than old, and, for my own use, I would always prefer it.

That old seed is preferred to new, in some articles, by experienced gardeners, is very true, and I believe with good reason; but this furnishes a reason against giving a preference to old turnip-feed, contrary to what it is brought for. Old melon and cucumber seed is preferred to new, because the plants from old seed are far less luxuriant, and more fruitful. In a former paper we observed, that luxuriance and fructification are very different things, and, in few genera of plants, perhaps in none, are they strictly compatible; but the roots of the turnip can never be too luxuriant, and, the more they are so, the more secure they are from the ravages of the fly.

Many are the nostrums for preventing or remedying the evils of this destructive insect; but, like charms for the cure of the ague, or the

tooth-ache, they are found to be equally fabulous and quackish. It is certainly very bad reasoning to conclude, that because certain things are disagreeable to *our* smell and taste, they must necessarily be so to creatures of a different kind; and yet, from this source their recommendation seems to originate. From the great encomiums bestowed on elder, I was in great hopes a specific remedy had been found; I therefore determined to give it a fair trial. Accordingly, I repeatedly drew elder-branches, not only over beds of young turnips, but over a variety of other plants. I whipt the ground with them, and strewed the leaves, tops, and tender shoots, over the beds. At length, finding all this totally ineffectual, I made a very strong infusion of elder in boiling water, and, when it was cold, watered the plants with it several times. All this had just as much effect, and no more, as walking round the bed in the superstitious garb of a magician, and chaunting *Abracadabra* at every turn. Yet, this elder-nostrium has disgraced almost every repository of papers, on these subjects, that has been published for many years.

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• I am of opinion,• that nothing has yet been discovered which is at all adequate to the purpose, farther than as it may invigorate and promote the growth of the plants. To this end, ashes, foot, or a rich compost of lime and dung, if used in sufficient quantities, may be deemed specific. The best way of using them is, either to sow them with the seed, or by themselves immediately before, and to harrow them in well, that they may be completely incorporated with the soil. This, for the most part, would so invigorate and encourage the growth of the plants, that they would be able to withstand the most vigorous attack of the fly.

VII. *Experiments and Observations on Ferments and Fermentation; by which a Mode of exciting Fermentation in Malt-Liquors, without the Aid of Yeast, is pointed out; with an Attempt to form a new Theory of that Process.* By Mr. THOMAS HENRY, F. R. S.

WITH A PLATE.

From the MEMOIRS of the LITERARY and PHILOSOPHICAL SOCIETY of MANCHESTER.

OF all the processes of chemistry, there is perhaps none, the phenomena of which have been less satisfactorily explained than those of fermentation. The writers on chemistry have been content to describe the several appearances, progress, and result, of fermentation, and have declined any inquiry into its primary causes, or into the mode by which the changes, induced by it, are effected in bodies which are the objects of its action.

Within

• Within these few years, great changes have taken place in the theory of chemistry. The important discoveries of Black and Priestley, and of several other philosophical chemists who have endeavoured to emulate their examples, have happily explained many of the operations of chemistry, which were before wholly unintelligible; and the present time forms one of the most distinguished æras in the history of that science. We now understand the nature of lime, and of alkalies; the difference between a metal and its calx; the cause of the increase of weight in the latter, and of its decrease when returned to a metallic form. The constitution of atmospheric air has been demonstrated. Various gases, resembling air in many points, but differing from it in others, have been discovered; and, among these, an ætherial fluid, superior in its properties to common air, and capable of supporting life and combustion more vigorously and durably. Our acquaintance with this pure fluid, which forms the vital part of common air, seems to promise much enlargement to our chemical knowledge, in the investigation of its various com-

combinations; and we have already derived much information relative to the constitution of the acids, and of water, from the researches of philosophers into the nature of pure air.

Of the gases which have so much engaged the attention of the pneumatic chemists, fixed air, or, as it has more properly been denominated by Sir Torbern Bergman, aërial acid, was that which first attracted their notice. This gas, which had been remarked, even by Van Helmont, to be discharged in great quantities from liquors in the vinous fermentation, was found by Dr. Priestley to be again miscible with them; and he proved, that on the presence of this gas the briskness and pleasantness of these liquors depended, and that, when deprived of it, they became vapid and flat.

But though Mr. Cavendish had proved the separation, and ascertained the quantity, of this gas, discharged in fermentation, and though Dr. Priestley had early made the above-mentioned observations, it does not appear to have occurred to these philosophers, that this gas was
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- the exciting cause, as well as the product, of fermentation.

It is a fact well known to brewers of malt-liquors, that wort, contrary to what takes place in liquors more purely saccharine, as the juice of the grape, cannot be brought into the vinous fermentation without the addition of a ferment; for which purpose, yeast or barm, which is a viscid frothy substance taken from the surface of other masses of fermenting liquor, has been commonly used.

But the nature of this substance, much less its mode of action, has not been considered with that degree of attention which one would have expected should have been excited by so extraordinary an agent. We are told indeed, that a vinous ferment induces the vinous, that a ferment of an acetous kind brings on the acetous fermentation, and a putrid one, that fermentation which ends in putrefaction. But we receive no more information, relative to the manner in which they produce these effects, than we do with regard to fermentation itself.

Before I endeavour to deliver any theory of ferments, or of fermentation, I shall relate a number of facts which have led to a few thoughts on the subject ; and, having mentioned the phenomena attendant on the process, as described by other chemists, shall then, with the greatest diffidence, proceed to offer an hypothesis.

Soon after Dr. Priestley had published his method of impregnating water with fixed air, I began to prepare artificial Pyrmont water by that means ; and early observed, that although water so impregnated shewed at first no sparkling, when poured into a glass, yet, after it had been in a bottle closely corked for some days, it exhibited, when opened, the sparkling appearance of the true Pyrmont water *. This I attributed, and perhaps not unjustly, to the gas, which had been more intimately combined with the water, and reduced to a kind of latent state, recovering its elasticity, and endeavouring to escape.

* Various methods have since been devised, of forcing such a quantity of gas to combine, or at least to mix, with water, as immediately to communicate to it this appearance.

Having

Having one day made some punch with this water, and having about a pint of it remaining, after my friends had retired, I put it into a bottle capable of containing a quart, and corked the bottle. On opening it, at the distance of three or four days, the liquor, when poured out, creamed and mantled like the briskest bottled cider. An old gentleman, to whom I gave a half-pint glass full of it, called out in raptures to know what delicious liquor he had been drinking, and earnestly desired, that if I had any more of the same, I would give him another glass.

Dr. Priestley, as has been already mentioned, had informed us that fixed air, thrown into wine or malt-liquor grown vapid, restored to them their briskness and pleasant taste. On impregnating some vapid ale with fixed air, I was disappointed in not finding that effect immediately produced. But, after bottling the ale, and keeping it closely stopped for four or five days, it was become as brisk as ale which, in the common way, has been bottled several months.

In the year 1778, I impregnated with fixed air a quantity of milk-whey, which I had clarified

for the purpose of preparing some sugar of milk, and bottled it. In about a week, the whey in one of the bottles, which had been so loosely corked that the liquor had partly oozed out, was remarkably brisk and sparkling. Another bottle, which was not opened till the summer of 1782, contained the liquor not in so brisk a state, but become evidently vinous, and without the least acidity perceptible to the taste.

I now began to suspect that fixed air is the efficient cause of fermentation; or, in other words, that the properties of yeast, as a ferment, depend on the fixed air it contains; and that yeast is little else than fixed air, enveloped in the mucilaginous parts of the fermenting liquor. I therefore determined to attempt the making of artificial yeast.

For this purpose I boiled wheat-flour and water to the consistence of a thin jelly, and, putting the mixture into the middle part of Nooth's machine, impregnated it with fixed air, of which it imbibed a considerable quantity. The mixture was then put into a bottle loosely stopped, and placed in a moderate heat.

The next day, the mixture was in a state of fermentation, and, by the third day, had acquired so much of the appearance of yeast, that I added to it a proper quantity of flour, kneaded the paste, and, after suffering it to stand during five or six hours, baked it, and the product was bread, tolerably well fermented.

I now determined to make a more satisfactory experiment. The wort obtained from malt, it is known, cannot be brought into a state of fermentation without the aid of a ferment; for which purpose, yeast is always used. If, therefore, by impregnating wort with fixed air, I could bring on the vinous fermentation, if I could carry on this fermentation so as to produce ale, and from the ale procure ardent spirit, I imagined that I should be able to announce to the world a mode of procuring newly-fermented liquors, in most climates, and in most situations.

I accordingly procured, from a public-house, two gallons of strong wort. It had a disagreeable bitter taste, owing either to bad hops, or to some substitute for hops. A large part of the liquor was impregnated, in Nooth's machine, with fixed
air,

air, which it seemed to absorb very rapidly, and in large quantity. When it was thus impregnated, it was mixed with the other part, and poured into a large earthen jug, the mouth of which was stopped with a cloth, and placed in a degree of heat varying from 70° to 80° . In twenty-four hours the liquor was in brisk fermentation, a strong head of yeast began to collect on its surface; and, on the third day, it appeared to be in a fit state for tuning. It was therefore put into an earthen vessel, such as is used in this country by the common people, as a substitute for a barrel, for containing their small brewings of fermented liquors. During the space of near a week, previous to the stopping up of the vessel, much yeast was collected on its surface, and occasionally taken off; and, by means of this yeast, I fermented wheat-flour, and procured as good bread as I could have obtained by using an equal quantity of any other yeast.

The vessel was now stopped up; and, in about a month, tapped. The liquor was well fermented, had a head or cream on its surface, and though, as might be expected from the description

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- tion of the wort, not very pleasant, yet as much so as the generality of the ale brewed at public-houses.

A part of the ale was submitted to distillation, and from it a quantity of vinous spirit was produced; but, the vessel being broken before the distillation was finished, the quantity it would have yielded was not ascertained. However, that which was obtained appeared not to differ much, in quantity, from what an equal portion of common ale would have afforded.

As I had lost my notes, and was obliged to make out the preceding account from memory, I designed to repeat the experiments again; but various engagements prevented me, till the latter end of August 1784. Of these experiments, the following notes are taken from my journal.

August 30, I procured two gallons of common ale-wort, two quarts of which were in the evening impregnated, but not saturated, with fixed air. The impregnated liquor was then added to the other part, and about midnight placed in a large jug within the air of the kitchen-fire, where

where it remained during the night. In the morning no signs of fermentation. At five o'clock P. M. only a slight mantling on the surface. Apprehending the quantity of gas to have been too small, a bottle with a perforated stopper and valve, containing an effervescing mixture of chalk and vitriolic acid, was let down into the wort. At nine o'clock, the discharge of air from the bottle was going on briskly, and the wort seemed to be fermenting. At eleven o'clock the bottle was withdrawn, the fermentation being commenced beyond a doubt, the surface of the liquor having a pretty strong head. Temperature of the wort 80° : at the outside of the vessel 78° .

September 1st, seven o'clock, A. M. the fire having been low during the night, the fermentation was less brisk: temperature of the wort reduced to 72° , and probably had been lower during the night, as the fire was now increased. The liquor was stirred up, placed in a situation where the thermometer pointed to 82° , and the effervescing mixture was again immersed. It was withdrawn at noon, and, the thermometer standing at 92° , the wort was removed farther from
the

cover the most simple means of keeping up, in their houses, a comfortable degree of heat, it was also necessary that this should be done with the least possible expence of fuel.

The stoves we are now about to describe, and of which we have given figures, with sections, &c. of the different parts, perfectly fulfil the above-mentioned intentions; they are also susceptible of every kind of ornament. The more surface we give to a stove constructed in this manner, the more the heat is increased; consequently, we must not be surprized to find, that this kind of stove sometimes occupies the whole height of an apartment; its width, and depth, being proportioned to its height.

Fig. 1 (Plate III.) represents a stove seen in front. A is the door by which the wood, &c. is introduced, and through which the fire is lighted.

Fig. 2 is a section of the same stove. B is the cavity in which the wood, &c. is placed, and which may properly be called the fire-place: it is separated from the ash-hole C, by an iron grating. D, D, are cavities, which serve to col-

lect and retain the heat, and also to form passages for the smoke. E is another cavity for collecting heat, but which has no communication with the inferior cavities, consequently affords no passage for the smoke: this cavity is formed in the highest part of the stove.

Fig. 3 represents a plan of the bottom or base of the stove, or that part wherein the ashes are collected: this part is shut by an iron door, at F, and there is also a small door, at G, at the other end of the ash-hole. The principal use of the last door is, to keep up the current of air necessary to make the fire burn; the door F being never opened, except to take out the ashes, or occasionally to put fire into that cavity, in order to encrease the draught of air.

Fig. 4 is a plan corresponding to the section Fig. 2.

The construction of this stove, and the direction of the smoke, will be better understood by considering Plate IV. in which Fig. 5 represents a section of the stove; HH shewing the fireplace charged with wood, and I, I, I, the course of the smoke. Plates of iron, or earthen tiles, form

- form the roofs, K, K, K, of the three lowermost cavities; two of these roofs do not reach quite across, but are continued only a little more than three quarters of the whole space, and are supported at their extremities L, L, by pieces of iron fixed in the stove. By this means, the smoke finds a free passage, and follows the current of the air.

The course of the smoke will appear more clearly by examining Fig. 6, in which M, M, M, M, represent the flues for the smoke. On a level with the upper part of the cavity for the fuel, or fire-place, and in the last of the flues, is fixed a valve N, which is to be closed when the wood is so far burnt as to be brought into the state of charcoal; by which means, all the heat is confined in the stove, from which it spreads itself into the apartment. But as, when the air of the atmosphere is very cold, it would be apt to communicate a portion of its coldness to that which is near the valve N, a second valve is placed in the exterior part of the chimney, where it is carried up beyond the roof of the building. By means of an iron wire, communicating with

both valves, the operation of opening and shutting them is rendered very quick and easy.

Figures 7 and 8 are plans of the corresponding sections above them.

If this manner of constructing stoves be compared with that which is followed in France, it will soon be perceived how much superior it is to the French method; not only with respect to the quantity of heat it produces, but also with respect to the expence of fuel. A fire lighted in one of these stoves early in the morning, and with a small quantity of fuel, retains a strong heat during the whole day; besides which, these stoves never smoke, and are free from many other inconveniencies attending the common ones. In the common French stove, the door of the fire-place and the ash-hole is in one; that is to say, a small door is made in a large one which closes both cavities; in these stoves the door of the fire-place is only opened to put in the wood, and remains afterwards constantly shut. The wood lies upon a grate, consequently it is not buried in, and stifled by, the ashes. The ash-hole is spacious, and one or two feet in height, according to the capacity

city of the stove. Two doors are placed at the extremities of the ash-hole, and the current of air is very considerable, by which the smoke is carried up with great force, and the wood burns very briskly.

Stoves of this kind may be advantageously placed in halls, at the bottom of stair-cases, and in the anti-chambers of great houses: they may also, by proportioning their size to that of the rooms for which they are intended, be made use of in the houses of private persons. It may, perhaps, be objected, that the heat produced from these stoves is unwholesome; that they deprive the air of its moisture, and that the air, by being made too dry, loses its elasticity, in consequence of which respiration becomes difficult and laborious. These objections would appear of great weight, if we had not the example of the Russians, the Swedes, the Danes, the Germans, and, in short, of all the inhabitants of the north of Europe, to shew that those who are habituated to such stoves do not find them unwholesome. If others should be sensible of inconveniencies, like those we have mentioned
above,

above, they may be easily removed by the following very simple method, which has been tried, and found to answer. Place upon your stove a vessel of glass, earthen ware, &c. which has a large surface, and is very shallow; fill it with water; this water will insensibly evaporate, and restore to the air that moisture which the heat of the stove has deprived it of: the air will then recover its elasticity, and the breathing will become free. If orange-trees are exposed to the heat of such a stove, and the fire is not properly regulated, the plants grow yellow and lose their leaves, especially if the air is not changed, which in winter is not very conveniently done; but, if a vessel of water be placed upon the stove, the evaporation of the water will preserve the trees.

Those who wish to scent their apartments, may do so, by putting rose-water, &c. in the vessel, instead of common water: but these kinds of odours affect many persons who have delicate nerves. Upon the whole, the advantage of these stoves is sufficiently proved, by the great warmth they produce, and the great saving of fuel they occasion.

Fig. 2.

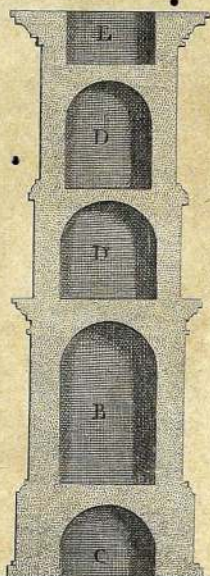


Fig. 1.

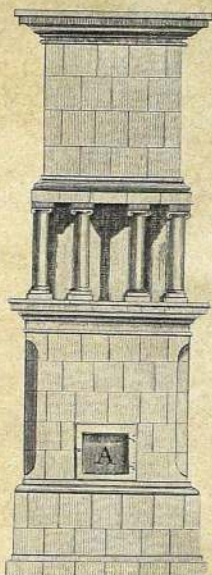


Fig. 4.

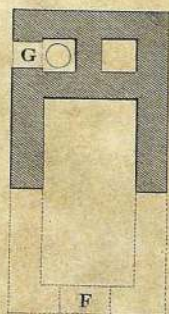


Fig. 3.



Scale of 6 Feet.

X. *List of Patents for Inventions, &c.*

(Continued from Vol. VI. Page 431.)

WILLIAM DESMOND, of Shepherd-street, Hanover-square; for a method or process of tanning all sorts of hides and skins, and of rendering more solid and incorruptible, in water, several vegetable and animal substances, such as flax, hemp, spartery, cotton, silk, hair, wool, &c. as well as the materials made thereof. Dated Jan. 15, 1796.

ISAAC WHEILDON, and JOHN BOWLER, of London; for a new method of making and working presses for packing goods. Dated April 26, 1796.

WILLIAM GOLDFINCH, of Canterbury, Chemsist; for the invention of an improved truss for the cure and prevention of ruptures. Dated May 24, 1796.

JOSEPH STACEY SAMPSON, of Tabernacle-walk, Moorfields; for the invention of an art or method of cutting up tallow-fat, spermaceti, and wax, for melting; and of making the same into candles. Dated May 24, 1796.

JOHN STRONG, of Bingham, in the county of Nottingham; for the invention of certain new improvements in the construction of piston-cylinders, suction-chambers, and valves, whereby the same may be more expeditiously repaired. Dated May 31, 1796.

JOHN HOWELL, of Oswestry, Salop; for an improved engine or machine for the purpose of boring or hollowing wooden water-pipes, or aqueducts, in a much more expeditious manner than hitherto practised, and whereby a considerable saving will be made in timber. Dated May 31, 1796.

WILLIAM BOOTH, of St. Anne's, Soho, Middlesex; for the invention of an improvement in making stays and corsets. Dated May 31, 1796.

WILLIAM LAW, of St. Anne's, Soho, Middlesex; for certain new improvements in and upon water-closets. Dated May 31, 1796.

EDWARD HASKEW, of Gloucester, Timber-merchant; for an engine for raising earth from the bottom of canals, or any other place of depth, to the surface of the earth. Dated May 31, 1796.

JOHN PEPPER, of Newcastle under Line, Builder; for the invention of a certain kiln, for drying malt, or other grain. Dated June 9, 1796.

REPERTORY
OF
ARTS AND MANUFACTURES.
NUMBER XXXVIII.

XI. *Specification of the Patent granted to the Earl of DUNDONALD; for his Method or Methods of disengaging and obtaining a Mineral or Fossil Alkali or Soda, and Vegetable Alkali or Pearl or Pot Ash, from Neutral Salts composed of those Alkalies and an Acid, or from the Solutions of those Salts, that in Processes previous to the Disengagement of those Alkalies, or in Processes connected therewith, several Articles are disengaged, or formed, which may be collected, and applied to various valuable Purposes.*

Dated Feb. 28, 1795.

TO all to whom these presents shall come, &c.
NOW KNOW YE, that I the said Archibald, Earl
VOL. VII. L of

of Dundonald, in compliance with the said proviso, do hereby describe and ascertain the nature of my said invention, and declare that the method or methods of disengaging and obtaining a mineral or fossil alkali or soda, and vegetable alkali or pearl or pot ash, from neutral salts composed of those alkalies and an acid, or from the solutions of those salts, is and are fully described in this specification; as likewise are the method or methods of performing other processes, to which these patents have reference, under the words, "that in processes previous to the disengagement of these alkalies, or in processes connected therewith, several articles are disengaged, or formed, which may be collected, and applied to various valuable purposes."

In this specification it will be necessary to begin with the description of the processes referred to in the affidavit and petition, as previous to, or preparatory to, the disengagement of those alkalies; that is, I first prepare and collect the neutral salts consisting of an alkali and an acid, and I then decompose those neutral salts, and disengage from them mineral

alkali or soda, and vegetable alkali or pearl or pot ash. My intentions likewise were, by the method of wording my affidavit and petition, to reserve to myself a power of manufacturing and disposing of the several articles made in my different processes, in a more or less finished state, particularly Glauber's salt or the sulphat of soda, and mineral alkaline hepar or sulphuret of soda; articles which, by experiments I had made, I had found might be used to advantage in various processes, particularly as manures or saline stimulants, to promote the growth of vegetables in certain soils.

My methods or processes for disengaging and obtaining alkaline salts, from neutral salts consisting of an alkali and an acid, are numerous. It will require a long and detailed account to describe them fully, as well as to describe the various articles formed, or disengaged, in processes previous to the disengagement of the alkali, or in processes connected therewith. Prudential considerations made it necessary that, in my affidavit and petition, I should study brevity as much as

possible; at the same time that what was stated in the affidavit and petition might read with, and be fully explained in, the subsequent specification. And now that the letters patent have been obtained, I shall proceed with fidelity and accuracy to describe my different processes; knowing that not only my duty to the public requires it, but that it is my interest to do so, to prevent others from encroaching on my patents, or raising a superstructure on my foundation. I shall now proceed, first, to give an index to my different processes, stating what I claim as my discoveries included in the affidavit and petition; and, lastly, I shall give the fullest possible detailed account of each process, and of the article or articles formed, and capable of being collected.

Index. The first and most important of the processes, is the making of Glauber's salt or sulphat of soda; being one of those neutral salts consisting of an alkali and an acid, from which an alkaline salt is to be procured. In this process several other articles are formed, or disengaged, and may be collected. These articles are, muriatic

riatic acid, sal ammoniac or muriat of ammoniac, and ochry matter or earth of iron, mixed with a greater or less proportion of clay, as a pigment. • Secondly, the decomposition of Glauber's salt or sulphat of soda : obtaining from it hepar sulphuris or sulphuret of soda, and mineral alkali or soda, either in a mild or caustic state. Thirdly, the decomposition of muriat of pot-ash or digestive salt of Silvius, and preparation from it of sulphat of pot-ash or vitriolated tartar. Fourthly, the procuring from the sulphat of pot-ash, either sulphuret of pot-ash or vegetable alkaline hepar, or mild or caustic vegetable alkali. The alkaline salts and sulphurets, thus formed or prepared, may be applied to various purposes, particularly for the decomposition and disengagement of mineral alkali or soda, from Glauber's salt or sulphat of soda. This process or application of the vegetable alkali and sulphuret, procured from muriat of pot-ash or digestive salt, or from sulphat of pot-ash or vitriolated tartar, in my method or methods, is not to be understood to be limited or confined to the decomposition of sulphat of soda or Glauber's salt made according to my

my processes, but embraces and includes the decomposition of Glauber's salt or sulphat of soda, in whatever manner it has been made or procured. Fifthly, the sulphat of pot-ash or vitriolated tartar, re-produced in the decomposition of the Glauber's salt or sulphat of soda, is recovered by me, after each process, in the state of an alkaline salt or saline matter, fit to decompose more Glauber's salt or sulphat of soda, and to disengage from it mineral alkali. Sixthly, the decomposition of, or change produced on, sulphat of barytes or terra ponderosa. The result of this preparation to be applied to the decomposition of sulphat of pot-ash or vitriolated tartar, and sulphat of soda or Glauber's salt, or to the decomposition of preparations containing these salts, or their solutions. The sulphat of barytes, re-produced in this process, may be recovered, and made to undergo again the same process, so as to fit it for the decomposition of more sulphat of pot-ash or vitriolated tartar, or sulphat of soda or Glauber's salt, or preparations or solutions containing these salts. Lastly, the decomposition of muriat of soda or sea-salt, or salts or substances containing sea-salt, by alkaline
salts

salts prepared by me, or according to my processes.

I shall now proceed to describe these processes, and the nature of the different articles or saline matters formed, or obtained.

General description of the Glauber's salt or sulphat of soda process.—I have discovered that sea-salt or muriat of soda is decomposed by sulphat of alumine or alum, by sulphat of iron or green vitriol or vitriol of iron, and by sulphat of magnesia or Epsom salt, with the aid of heat, when a due proportion of clay or ferruginous argillaceous earth is mixed with the salts which are intended to be operated upon. I have likewise discovered that muriat of soda or sea-salt is decomposed, in considerable proportion, by sulphat of magnesia or Epsom salt, with the aid of heat, without the intervention of clay or argillaceous earth. I have also discovered that muriat of soda or sea-salt may be decomposed by sulphat of lime or gypsum, with the aid of heat, when a due proportion of clay or argillaceous earth, containing much iron, is mixed with the sea-salt and gypsum or sulphat of lime.

The above account of my discoveries and processes is intended by me to embrace and include, not only all the saline matters above mentioned, when used singly, but likewise when these saline matters are found mixed, or when they are mixed together, in different proportions, as when they are contained in alum-rock or schist, calcined or uncalcined, in alum raw liquor, obtained by lixiviating alum-rock or schist, calcined or uncalcined, lixiviated either with fresh or salt water, in alum boiled liquor, mother-liquor, alum-washings or tun-liquor, or in alum-slam or the refuse saline matters of alum-works; in vitriolic, sulphureous, or pyritous schist, or substances, or in their solutions, such as are, or may be, used for making sulphuric or vitriolic salts, with metallic or earthy bases. In this description I include the saline matters arising from a mixture of substances capable of producing any of the above saline matters, such as sulphur and iron, or sulphur and the earth of iron, with or without water. And lastly, under the article of muriat of soda or sea-salt, I include rock or fossil salt, and all other substances

substances containing it, such as, kelp, sandiver or the refuse from glass-works, soapers leys, salts, ashes, or refuse materials, or the solutions of any of these substances.

Particular or detailed description of the Glauber's salt or sulphat of soda process. — Take a given quantity of sea-salt or rock-salt or muriat of soda, or any salt containing sea-salt or muriat of soda, or sea-water, or solutions of salts containing muriat of soda or sea-salt. Add to any of the above salts, or their solutions, such a quantity of sulphat of alumine or alum, or sulphuret of alumine, sulphat of iron or green vitriol or vitriol of iron, sulphat of magnesia or Epsom salt, or sulphuret of magnesia, or salts, or saline mixtures, or solutions containing any one or more of these salts or substances, as that the sulphuric acid or vitriolic acid, contained in the particular substances, salt or salts, or solutions used, shall be sufficient to produce the effect hereafter described. Let the muriat of soda or other salts first mentioned, or their solutions, and the sulphuric substances or salts above described, or their solutions, be mixed to-

gether: add to or mix with them a due proportion of argillaceous earth or clay, or rather ferruginous argillaceous matter. The materials are then to be dried, or deprived of moisture, ground to a powder, the finer the better, and then submitted to the action of heat, in a reverberatory or other furnace, pot, or crucible, until the muriatic acid is expelled. The residuum after calcination consists of sulphat of soda or Glauber's salt, of clay and the earth of iron, or clay and the earth of magnesia, according to the nature of the sulphuric salt or salts used in the process. The Glauber's salt or sulphat of soda is to be separated by lixiviation or washing; it may be crystalized, or boiled to dryness, or kept in a state of solution, according to the particular purposes to which it is to be applied. The earthy matter, when it contains much iron, when properly levigated, washed, and dried, may be used as a pigment. The muriatic acid, expelled in the before-described process, may be collected, using the vessels or apparatus adopted for that purpose by chemists, or others that may be found proper for

for the purpose : or the muriatic acid may be applied for making the muriat of ammoniac or sal-ammoniac, by conducting or conveying the muriatic acid, or muriatic acid gas, with volatile alkali, or volatile alkaline gas, obtained from coal, tar-water, bones, foot, urine, or other materials, into a proper receiver. This patent is intended to include all and every one of the products above mentioned.

I likewise decompose muriat of soda or sea-salt, or solutions of salts containing muriat of soda, by the means of sulphat of magnesia or Epsom salt, without the use of clay or earth of iron, simply by the application of a properly-regulated degree of heat ; but the decomposition in this process is not so complete as in the processes above mentioned. Muriat of soda or sea-salt is likewise in part to be decomposed by sulphat of lime or gypsum, with the aid of heat, when a due proportion of ferruginous clay is used, proceeding in all other respects, in these two last-mentioned processes, as when sulphat of iron, of clay, or of magnesia is used. The more free the clay or

M 2

argillaceous

argillaceous earth, used in the above-described process, is from quartzose or siliceous earth, the better it answers for promoting the expulsion of the muriatic acid. What I have found to answer best is, alum schist or rock, particularly that part which abounds most in sulphat of iron or vitriol of iron: the more earth of iron it contains, the more readily and completely the process succeeds. I have operated with so large a proportion of the earth of iron, that, to guard my patent from encroachment, I must here, to the former directions for the addition of clay or argillaceous earth to muriat of soda or sea-salt, and any of the before-mentioned sulphuric or vitriolic salts, subjoin the words, earth of iron; in which case my specification will run, clay, ochre, or earth of iron, or clay and ochre, or earth of iron in any different proportions.

Decomposition of sulphat of soda or Glauber's salt, and disengagement of mineral alkali or soda. —Take sulphat of soda or Glauber's salt, made in any of the above-described processes: add to it such a proportion of pearl-ash or pot-ash or vegetable

ble

ble alkaline salt, as will combine with the sulphuric acid of the sulphat of soda or Glauber's salt: let the liquor be properly concentrated by boiling or evaporation, and the separation of the sulphat of pot-ash or vitriolated tartar be performed by crystallization and cooling. The proportion of the mineral alkali adhering to, or which humects the surface of, the crystals of sulphat of pot-ash or vitriolated tartar, may be separated by washing the crystals of sulphat of pot-ash or vitriolated tartar with a small proportion of cold water: the mineral alkali may then be crystallized, or boiled to dryness, or submitted or not, as may be required, to the action of a reverberatory, or other furnace. I do not lay claim to the exclusive privilege of applying pearl or pot ash or vegetable alkali, for the disengagement of mineral alkali from sulphat of soda or Glauber's salt, a process well known to every chemist; but I lay claim to the exclusive application of pearl or pot ash or vegetable alkali, for the separation of the alkali contained in sulphat of soda or Glauber's salt, when the sulphat of soda or Glauber's

salt is made according to any of my processes. It is the more necessary to insert this claim here, as I may have occasion to dispose of large quantities of sulphat of soda or Glauber's salt, or preparations from sulphat of soda or Glauber's salt, for other purposes than for making mineral alkali; and it is intended that the claim here lodged shall guard my interest, against those who should attempt to manufacture mineral alkali, in the manner above described, or in any manner or method, from the sulphat of soda or Glauber's salt prepared by me, or by others under my patent, and sold or disposed of.

Thirdly. The decomposition of muriat of pot-ash or digestive salt of Silviu's, and preparation from it of sulphat of pot-ash or vitriolated tartar, come next in order to be described, and is to be performed, in all respects, and with the same materials, as have been stated and enumerated for preparing Glauber's salt or sulphat of soda, from muriat of soda or sea-salt; substituting only muriat of pot-ash for muriat of soda or sea-salt. The results or products of the process

processes are, sulphat of pot-ash or vitriolated tartar, muriatic acid, muriat of ammoniac or sal-ammoniac, when volatile alkali or ammoniac is used, and ochre or earth of iron, mixed with a greater or less proportion of clay.

Fourthly. The process which comes now to be described, is the procuring, from sulphat of pot-ash or vitriolated tartar, sulphuret of pot-ash, and mild or caustic vegetable alkali. These are to be procured by several different processes; and this sulphuret, and these alkalies, may be applied for the decomposition of sulphat of soda or Glauber's salt. The same processes may be extended to the procuring sulphuret of soda or mineral alkaline hepar, as well as mild and caustic mineral alkali, from sulphat of soda or Glauber's salt. Take sulphat of pot-ash or vitriolated tartar, produced in the last process, or produced in disengaging the mineral alkali from sulphat of soda or Glauber's salt, or take sulphat of pot-ash prepared in any other manner; add to it a due proportion of carbonaceous, ligneous, vegetable, or inflammable matter. Let the materials be brought to fusion

in

in a pot, crucible, reverberatory, or other furnace, and the fusion continued until a proper hepar or hepatic alkaline salt is formed; let the melted matter be run or taken out of the furnace, pot, or crucible; let it cool; break the hepar into pieces, or grind it to powder. To sulphat of soda, or to a solution of sulphat of soda, made in any of the before-described processes, or to sulphat of soda, or a solution of sulphat of soda, made in any other process, or any how procured, add as much of the hepar or alkaline liver of sulphur, or hepatic alkaline salt above described, as shall be requisite to decompose the sulphat of soda. The sulphat of pot-ash, formed in the process, may be separated by priority of crystallization. After the separation of the sulphat of pot-ash, there will remain a carbonat of soda or mild mineral alkali, and a sulphuret of soda or mineral alkaline liver of sulphur. These remaining salts may be applied in the manufacture of soap, although the alkali is not so pure as that which is procured in processes formerly and afterwards to be described.

Fifthly.

Fifthly. Under this head are included a variety of processes for recovering and procuring a perfectly pure vegetable alkali, from sulphat of pot-ash or vitriolated tartar, however procured; and those processes may also be applied for making a sulphuret of soda or mineral alkaline liver of sulphur, from sulphat of soda or Glauber's salt, made in any of my different processes; as well as for making, from sulphat of soda or Glauber's salt, prepared in my processes, or made or procured in any other manner, a mild or caustic mineral alkali or soda; substituting only, where necessary, the words sulphat of soda or Glauber's salt, and sulphuret of soda or mineral alkaline hepar, for sulphat of pot-ash or vitriolated tartar, and sulphuret of pot-ash or vegetable alkaline hepar, respectively.

Ligneous process, in the wet way, in close vessels. —Take hepar or liver of sulphur, made from sulphat of pot-ash or vitriolated tartar; dissolve it, when newly made, in water; add a due proportion of sawings of wood, or any ligneous or vegetable matter, their juices, gums, resins, or ex-

tracts, or vegetable matter, such as peat; or the hepar or sulphuret or liver of sulphur may be mixed with the before-described vegetable substances, and then dissolved in a due proportion of water. The materials, when thus mixed, must be kept from the action of air; and, in that situation, a due degree of heat may be applied to them. The liquor, after standing a due time, is to be drawn off, and the residuum repeatedly lixiviated with water, to separate the saline matter. The lixivia or leys must be boiled to a due consistence: the proportion of sulphat of pot-ash (if any) contained in them must be separated by crystallization; and the remaining liquor must be boiled to dryness, and then calcined in a reverberatory or other furnace. The saline matter, remaining after calcination, will consist of mild vegetable alkali or carbonat of pot-ash.

Ligneous process, in the wet way, in open vessels.—This process is performed with the same materials, and is in all respects similar to the process last described, excepting that the access of air is not excluded. A less proportion of vegetable alkali,
and

and a larger proportion of fulphat of pot-ash or vitriolated tartar is obtained in this, than in the last-described process, which is therefore preferable.

Ligneous process in the dry way.—Take hepar or liver of sulphur or sulphuret, recently made from fulphat of pot-ash or vitriolated tartar; dissolve it in water; draw off the clear liquor, and mix it with a due proportion of sawings of wood, or any ligneous or vegetable matter, their juices, gums, resins, or extracts, or vegetable matter, such as peat; boil the materials to dryness, or otherwise bring them to a dry state; submit them to calcination in a pot, crucible, or reverberatory or other furnace; lixiviate the ashes; boil down the lixivium or leys to a dry salt, which will consist of mild vegetable alkali, with a proportion of fulphat of pot-ash or vitriolated tartar. The salts may be separated by solution, and priority of crystallization. The preparations of fulphat of pot-ash or vitriolated tartar, according to these three ligneous processes, may be used with greater advantage than hepar or sulphuret of pot-ash, in

decomposing sulphat of soda or Glauber's salt, or muriat of soda, and disengaging from them the mineral alkali.

Ligneous preparation of sulphat of soda or Glauber's salt. — Let sulphat of soda or Glauber's salt be made into a hepar or sulphuret, and treated either by the first, second, or third ligneous process, directed for the sulphat of pot-ash or vitriolated tartar; the result will be carbonat of soda or mild mineral alkali, and sulphat of soda or Glauber's salt. But I do not so much recommend this process, from the difficulty of separating the mineral alkali from sulphat of soda: but, as the same objection does not apply to the separation of mineral alkali from sulphat of pot-ash or vitriolated tartar, I recommend that the above processes, for treating the solution of hepar with vegetable matter, shall either be applied to hepar or sulphuret made from sulphat of pot-ash or vitriolated tartar, for the purpose of afterwards decomposing the sulphat of soda or Glauber's salt, or that both the hepar of the sulphat of pot-ash, and that of the sulphat of soda,

soda, shall be treated in the same manner with vegetable matters; their solutions afterwards mixed in the proportions requisite to produce a complete double decomposition, and the ultimate formation of only two salts, to wit, the carbonat of soda, and the sulphat of pot-ash, which are capable of being easily separated.

The discovery of making use of vegetable matter, and of the combination of the alkali of the hepars with the previously-not-disengaged acid or acids of vegetable matter, is perfectly new, and has been made by me. A patent, therefore, not only secures to me the use of such vegetable matter with hepars of sulphat of soda formed in my processes, and sulphat of pot-ash recovered, and sulphuret of pot-ash formed in my processes, but likewise for sulphat and sulphuret of soda, and sulphat and sulphuret of pot-ash, however made or procured.

Besides the use of the ligneous and vegetable substances above mentioned, containing an acid not disengaged, I claim an equal right with others to the use of the vegetable acid, or acids produced
by

by fermentation, or of the carbonic acid, for the purpose of separating sulphur from hepars of pot-ash and soda; such hepars of pot-ash and soda being made of their respective sulphats, got or prepared in the processes now practised by others; but I claim the exclusive use of the vegetable, or fermented, or carbonic acids, for separating sulphur from the sulphurets or hepars of soda and pot-ash, made from the respective sulphat of soda and pot-ash, procured in the already-described processes. This patent is likewise intended to protect me in my invention or discovery of disengaging the carbonic acid or fixed air from calcareous earth, by the means of muriatic acid, or muriatic acid gas, expelled from muriat of soda, or muriat of pot-ash, in the processes for making the respective sulphats already described; of exclusively applying the carbonic acid, thus disengaged, to any purpose I may think proper; and of exclusively making, using, and disposing of the muriat of lime formed in the process, which is thus described. The muriatic acid, or muriatic acid gas, expelled from the muriats of soda

soda and pot-ash, is to be conveyed into a vaulted chamber, vessel, or receiver, constructed for the purpose, containing a sufficient quantity of chalk or mild calcareous earth, and of water; carbonic acid gas will be expelled, which may be collected, and applied to the purposes above described, or any other. Exclusive of the uses already mentioned, and several others not here particularized, the muriatic acid, or muriatic acid gas, disengaged in my processes, may be converted into oxygenated muriatic acid, or oxygenated or dephlogisticated muriatic acid gas, by means of manganese. I claim the exclusive benefit of this, as well as other modes of applying or using the muriatic acid, or muriatic acid gas, disengaged in my processes.

Process for decomposing hepar or sulphuret of soda, or of pot-ash, by mould or soil. — Take a quantity of rich black vegetable mould; provide a vat or cistern, having a tap-hole at the bottom; fill it with the mould, to within a foot of the top, putting it in as loosely, and keeping it as open, as possible. The cistern is then to be filled

filled with a solution of hepar or sulphuret of pot-ash, or of soda; observing, as the liquor is run in, that it does not run too fast, so as to sadden, furrow, or compress the mould, which is best prevented by causing the ley to run first into a vessel of a sufficient size, sunk to the level of the mould in the lixiviating cistern. The cistern should have a cover to exclude the action of air. The liquid should be kept on the mould without being run off, until, by trial, it is found to have combined with the vegetable acid, and that the sulphur is precipitated, or left in the mould. The liquor is then to be boiled down to dryness, and submitted to calcination; previous to which, it may be proper to separate the phosphoric acid formerly contained in the mould, and with which the alkali may be combined, by the means of lime or calcareous earth, and then to boil down and calcine the clear ley with vegetable matter, to give the carbonic acid. The process answers best when a proportion of carbonat of soda, or of pot-ash, or mild mineral or vegetable alkali, is mixed with the solution of the hepar or sulphuret,

before

before pouring it on the mould; in which case, when the vegetable acid of the mould combines with the alkali, the carbonic acid is expelled, and acts in separating the sulphur from the solution of the hepar or sulphuret.

Sixthly. Preparations of fulphat of barytes or heavy spar.—Sulphat of barytes or heavy spar, when formed into a sulphuret or hepar, more especially when that hepar is made to undergo one of the ligneous processes, may be used for the decomposition of fulphat of soda, or fulphat of pot-ash, or their sulphurets. Carbonat of barytes is, in part, to be procured by making it undergo, first the hepar, then the ligneous process. I therefore claim this discovery, and the exclusive application of the carbonat of barytes or aerated ponderous earth, thus obtained, to the decomposition of all fulphat of soda and fulphat of pot-ash, whether made in my processes, or procured in any other manner. And I likewise claim the exclusive application of carbonat of barytes, however procured, whether native or artificial, for the purpose of decomposing

and disengaging the alkalies from fulphat of soda or Glauber's salt, and fulphat of pot-ash or vitriolated tartar, made in any of my processes. I farther claim the exclusive application of hepar or sulphuret of barytes, to the decomposition of fulphat of soda, or fulphat of pot-ash, made in my processes.

Besides the claims now and formerly stated, I claim the exclusive application of all the methods now known of decomposing fulphat of soda, or of pot-ash, or hepars of soda and pot-ash, when those fulphats and hepars or sulphurets are formed of the materials, and in the processes, described in this specification. I apply the fulphat of soda or Glauber's salt, fulphat of pot-ash or vitriolated tartar, and their respective hepars or sulphurets, formed in the processes described in this specification, for the decomposition or solution of peat, fossil coal, and undecomposed inert vegetable matter, frequently greatly superabundant in soils, or for acting on ground on any other principle. I claim the exclusive application of the above-mentioned saline substances,

substances, prepared by me, for the purposes of improving ground. They are all manufactured by me, under the patents, and may be applied to purposes which I have discovered; as is more fully explained in letters patent, obtained by me, for the preparation of fundry manures, and other articles.

Lastly. The last process requisite to be described in this specification, is the disengagement or separation of mineral alkali from muriat of soda or sea-salt, by the means of pearl-ash pot-ash or vegetable alkali.—Take sea-salt, or a saturated solution of sea-salt, or of salts or substances containing sea-salt or muriat of soda, such as, kelp, sandiver, soapers waste-leys, or soapers salts; add to any of these, as much vegetable alkali or pearl-ash or pot-ash as will disengage the mineral alkali, and combine with, and neutralize, the muriatic acid of the muriat of soda. Then boil down the solution, and separate the salts by priority of crystallization. The disengagement of mineral alkali from muriat of soda, by vegetable alkali, is a fact well known to

every chemist; therefore a patent is not claimed for this process in general, but only for the application of such vegetable alkali, to this process, as is manufactured and prepared from muriat of pot-ash, and sulphat of pot-ash, under the patent.

Remarks on some of the above processes.—In describing the process for disengaging mineral alkali, from sulphat of soda or Glauber's salt, by vegetable alkali, I limited my claims, on that process, to the exclusive manufacture of alkali, from sulphat of soda or Glauber's salt made in my processes. But, in all repeating processes, in which the same sulphat of pot-ash or vitriolated tartar is recovered, and manufactured into a hepar or sulphuret, or into an alkaline salt, as has been described, I lay claim to the exclusive use of such hepar, or such vegetable alkaline salt, for the purpose of decomposing sulphat of soda or Glauber's salt, however prepared or procured, and for disengaging from it the alkali, or for any other use in the arts, to which the said sulphat of pot-ash or hepar, or vegetable alkaline salt, prepared by me, is capable of being applied. This
method

method of recovering the vegetable alkali, or vegetable alkaline fulphuret or hepar, after each process, must be considered as an important discovery; as the vegetable alkali first used is thereby rendered capable of producing the same effect, an indefinite number of times. As in the ligneous processes, the alkalies, or great part of the alkalies, enter into a state of combination with the vegetable acid, this acid may be in part recovered by distillation, and a proper application of heat; and, by a farther degree of heat, it may be converted into the carbonic acid; both of which acids may be applied for separating sulphur from sulphat of pot-ash, or of soda. In witness whereof, &c.

XII. *Specification of the Patent granted to Mr. JOHN FALCONER ATLEE, of Wandsworth, in the County of Surrey, Distiller; for his Invention of an improved Method of condensing and cooling Spirits, in the Process of Distillation, by Means of Machinery not before used for that Purpose.*

WITH A PLATE.

Dated Feb. 7, 1797.

TO all to whom these presents shall come, &c. NOW KNOW YE that, in compliance with the said proviso, I the said John Falconer Atlee do hereby declare, that my said invention is described in the following description, and plan hereunto annexed. In witness whereof, &c.

The Figure A A A A (Plate V.) represents a worm-tub.

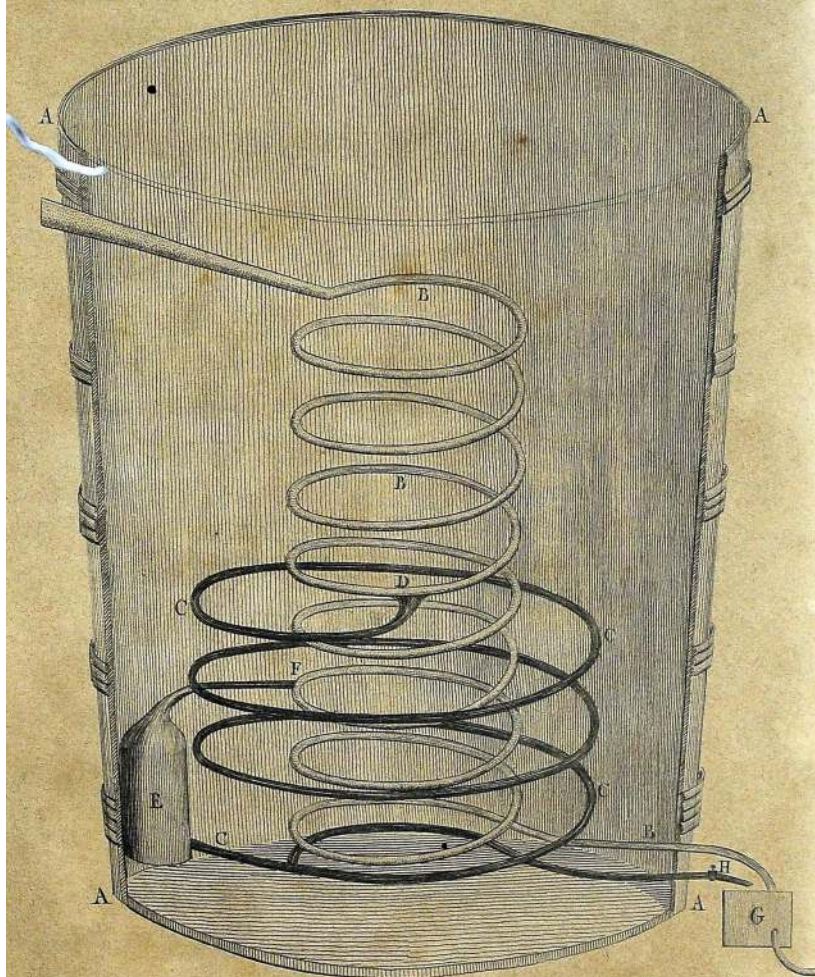
B B B represents a worm, like one of those worms that are used at present.

CCCC

CCCC represents my invention of a worm: the same is connected and attached to the worm BBB, at the under-part of a coil of the worm, with a tundish or funnel-like communication, as at D. The worm CCCC, commencing from the point D, goes in a circular or other form or course to the refrigerator E; (the application of this refrigerator being my invention;) which is fixed at the bottom, or nearly so, of the worm-tub, and may be made of pewter, or any other metal fit for the purpose. The size and figure of the refrigerator may be made to vary, as the nature of the business may require, or convenience of situation may admit. From the refrigerator, the worm CCCC is continued ascending, by a circular or other form or manner, till it is again connected and joined to the worm BBB, as at F: the same being introduced into the side or upper part of the coil. The coil to which this junction is formed, must be lower than that coil whence the worm CCCC first branched off, as at D. A branch of the worm CCCC is carried through the side of the worm-tub, to the saveall G. At the end of this branch is a stop-cock H, which, when opened, discharges

discharges and clears the worm CCCC, and the refrigerator E, of their contents.

The purpose and intention of this my invention are, to condense, to cool, and refrigerate steam, vapour, or any evaporation, either from wash, low wines, spirits, and every other kind of liquor undergoing the process of distillation, in a more efficacious, complete, and cheap method than any now used and practised. The present construction of worms not admitting the spirits or low wines to remain a sufficient length of time, or in proportionate quantity, to the exposure of the cooling medium; nor are the parts of the present worms so arranged that they can be acted upon so immediately, and to such an effect, as my invention professes to do.



XIII. *Specification of the Patent granted to Mr. WILLIAM REDMAN, of Salisbury, in the County of Wilts, Tin-Plate Worker ; for his Invention called the Salisbury Portable Kitchen, for roasting, boiling, or baking any Kind of Provision, in any Room, or in the open Air, without the Assistance of a common Fire-Place, and which may be moved from Place to Place at Pleasure.*

Dated June 9, 1780.—Term expired.

TO all to whom these presents shall come, &c. Now KNOW YE that, in pursuance of the said letters patent, and in conformity to the proviso therein contained, the said William Redman hath described and ascertained, and by these presents doth fully and particularly describe and ascertain, the nature of his said invention, and in what manner the same is to be made ; that is to say, the body or furnace is made oval, or round, of wrought or cast iron, tin, or copper ; within it is placed a grate for the fire, and in the upper

part a pot for boiling, with water and steam, or a plate for baking. Underneath the fire is a vacuity, open in the front, serving as a receptacle for the ashes, as well as admitting a current of air to pass through the fire, thereby carrying off any smoke or dust through a tube or funnel affixed. A front is fixed to the furnace before the fire, which joins close to a reflector, purposely to confine the heat, so as to roast and boil, or do either separately, with a very small quantity of fire. The reflector is made of tin, brass, or copper; a spit goes through it, and at the bottom a dripping-pan is so fixed as to draw off the gravy, that the meat may be easily basted, at a door which is made on the top, or any other convenient part. A gridiron may be fixed occasionally in the place of the spit, for broiling, with an additional reflector placed obliquely underneath it, or occasionally an iron plate may be placed in the reflector, for the purpose of baking. They may also be made with two reflectors, to fix to the same body, for roasting two or more joints at once; which is a full and true description of the said invention. In witness whereof, &c.

XIV. *Specification of the Patent granted to Mr. MARK NOBLE, of Lambeth, in the County of Surrey; for his new Invention or Improvement of a Pump or Engine for raising Water.*

WITH A PLATE.

Dated Jan. 29, 1784.

TO all to whom these presents shall come, &c. NOW KNOW YE that, in compliance with the said proviso, he the said Mark Noble doth hereby describe and ascertain the nature of his said invention, and in what manner the same is to be performed, by a plan or drawing hereunto annexed, that is to say;

A, A, (Plate VI.) two cylinders or chambers.

B, B, two fixed or stop boxes.

C, C, C, C, four working-boxes, two in each chamber, wherein the whole of the improvement consists; two boxes continually working alternately in the same chamber.

P 2

D, D, D, D,

D, D, D, D, little ring-bolts, one to one valve of each box, to be opened by a small hook, to enable the boxes to be drawn with more ease.

E, E, two round spears, to which the middle boxes are fixed, which traverse through a hole in the foot of the spears F, F, which foot crosses the middle of the upper boxes.

F, F, the two spears to the two upper boxes.

G, G, G, G, four centre-bars, with a hole in the middle, for the spears of the boxes to pass through, to keep the boxes perpendicular.

H, H, H, H, four crank-irons, fastened to each of the spears E, E, and F, F, by four little bolts and keys, as I, I, I, I.

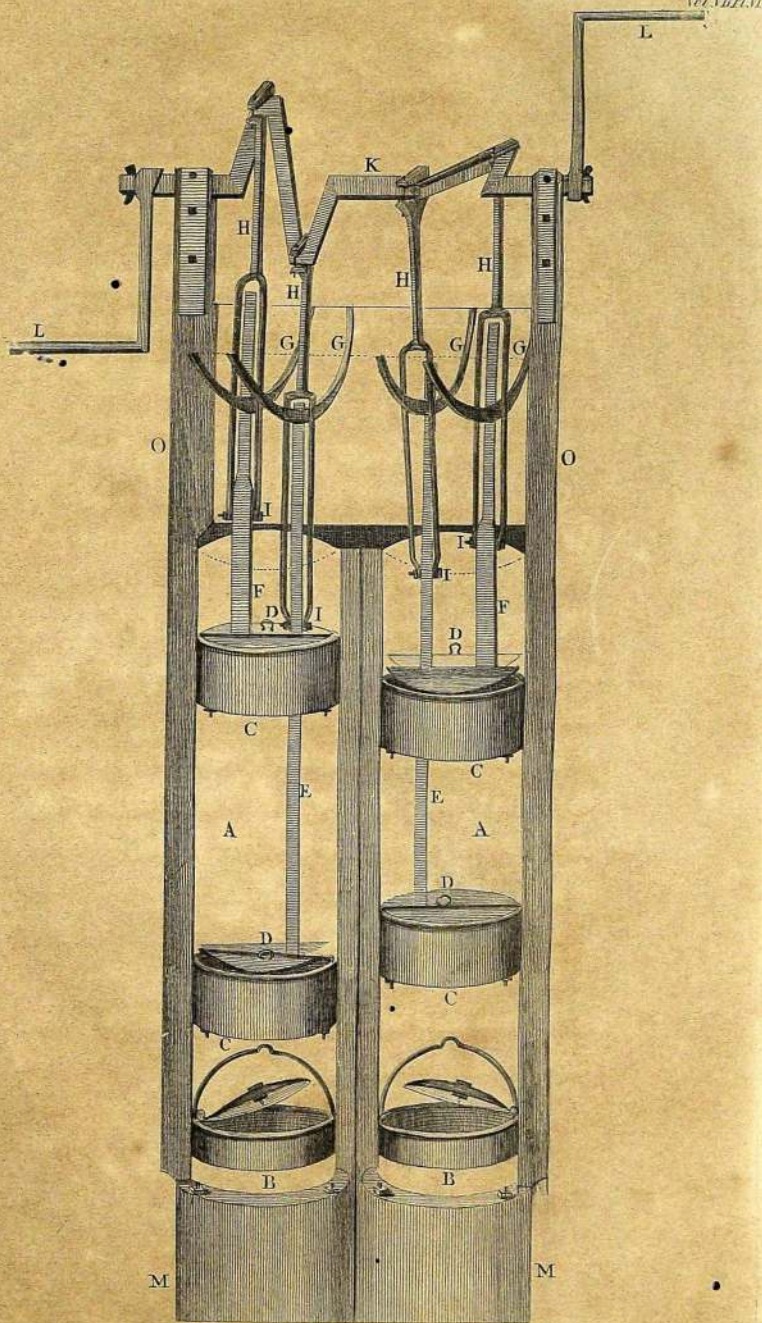
K, the crank, with four throws, two opposite the other two, also opposite each other, but crossing the former two in direct angles.

L, L, the handles or winches.

M, M, the trees.

O, O, the bearings.

Motion may be effected with any other power. In witness whereof, &c.



XV. *Observations on a Pendulum described in the Third Volume (Page 15) of this Work. In a Letter to the Editors.*

WITH A PLATE.

OBSERVING, in the third volume of the Repository of Arts, &c. an account of a pendulum on a new construction, by the Rev. J. Pine, and which is said to completely compensate the expansion or contraction of the rod; as the plausibility of the contrivance may lead uninformed persons into useless expence, and loss of time, I beg you will allow me to demonstrate its fallacy.

Let ac (Plate VII. Fig. 1.) represent the compensation-rod, ab the connecting bar, and bd the pendulum-rod. Mr. Pine's principle is, that as the rod ac is fixed at g , its expansion or contraction will affect the point a only, and consequently

quently raise or lower the connecting bar ab , as well as the pendulum-rod bd ; but, as the pendulum-rod itself expands or contracts equally with the rod ac , it is clear that the bob d will always remain at the same point, which is perfectly just. Now, to maintain the pendulum constantly at the same length, he interposes a fixed cock, in the direction of the dotted line ef , through which the spring of the pendulum passes, so that the expansion or contraction takes place above this cock. This would evidently have the desired effect, could there be any method of establishing two invariable points e and g ; but, could this be done, it is clear that the compensation would be useless, for we should only need to apply the same substance which connects the points e and g to the construction of the pendulum-rod itself.

I do not wish to be thought to impeach Mr. Pine's veracity, when he asserts the perfect equality of the rate of going of his clock, but it is evident he must have been inaccurate in his observations. As the substance he uses to connect the points e
and

and *g* is mahogany, probably straight-grained and well-seasoned, the alteration in length is certainly not very considerable, and may in some measure account for his prevention; but it is evident that a pendulum-rod of the very same mahogany would have answered every effect produced by his machinery.

A compensation equally fallacious with the above, as it is entirely founded on the same principle, is inserted in the same volume of the *Repertory*, being an extract from the *Transactions of the Royal Irish Academy*, and may, with strict propriety, be termed an *Irish compensation*.

I am, &c.

A. B.

XVI. *Description of a simple but effectual Method of relieving Cattle and Sheep, when, from eating too voraciously of Clover, or any other succulent Food, they become swollen, or, in the Language of the Farmer, hoven. By Mr. RICHARD EAGER, of Graffham Farm, near Guildford.*

WITH A PLATE.

From the TRANSACTIONS of the SOCIETY for the Encouragement of ARTS, MANUFACTURES, and COMMERCE.

A Bounty of Fifty Guineas was voted to Mr. EAGER for the Communication of his Method.

AS young clover, rape, and turnips, are of a succulent nature, cattle are induced to eat more than they otherwise would do: the quantity of fixed air which that sort of food produces, more than common grass, makes the cattle more liable to be blown with that than with any other food.

The

The extra-quantity of air taken down occasions the necessity of more wind being discharged from the paunch of the beast upwards; this forces the broad leaves before the passage at the entrance of the paunch, which stop the wind from going upwards in its regular course; the paunch immediately begins to swell; the heat of the body rarifies the air in so rapid a manner that it stops the circulation of the blood; and the beast, whether bullock or sheep, is dead in half an hour.

Previous to the discovery of the method herein described, the cure used to be attempted by stabbing the animal in the paunch; a method of proceeding always dangerous, and very frequently fatal.

EXPLANATION of the Figures of Mr. EAGER'S
INSTRUMENTS for relieving hoven CATTLE
and SHEEP.

(See Plate VIII.)

A A. Fig. 2. The knob of wood, and part of the cane to which it is fixed, of a proper size for oxen: the length of the cane to be at least six feet.

B B. Fig. 3. The knob of wood, and part of the cane, for sheep: the length of the cane to be about three feet.

Directions for using Mr. EAGER's Instrument
for Cattle.

Let one person take hold of the beast by the nostril and one horn; let another hold his tongue fast in one hand, putting the cane down his throat with the other. Be careful not to let the animal get the knob of the cane between his grinders: observe also to put the cane far enough down; the whole length will not injure. You will find the obstacle at the entrance of the paunch: push the cane hard, and, when you perceive a smell to come from the paunch, and the animal's body to sink, the cure is performed, and nature will act for itself.

Annexed to the foregoing account is a letter from Lord Egremont, in which his lordship says, that he is convinced Mr. Eager is right in thinking that the disorder of cattle, herein described,
is

Fig. 2

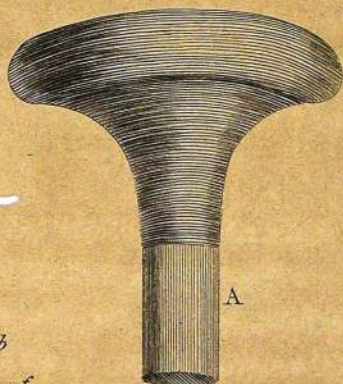


Fig. 3.

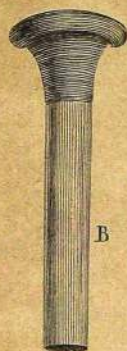


Fig. 1.



is occasioned solely by the vent upwards, for the wind, being obstructed; and that Mr. Eager's instrument removes the obstruction; which removal he believes to be an easy and infallible cure.

There is also a certificate signed by Mr. Charles Ellis, of Noar Farm, in the parish of Bramley, and three other persons, stating, that Mr. Ellis had an ox violently strung or hoven, so that he must have died in a short time; but that Mr. Eager applied his instrument, which effectually cured him in two minutes. The animal returned to his food, and, in less than half an hour, ate as heartily as he had done before.

In a subsequent letter, Mr. Eager mentions another instrument, which he says he has found very useful for removing turnips or potatoes, when a bullock, fed with either of those roots, gets them into his throat. He adds, that he has thereby saved two of his own in the last winter, but does not describe the instrument, nor is there any figure of it.

XVII. *On the Danger of using Vessels of Lead, Copper, or Brass, in Dairies.* By Mr. THOMAS HAYES, Surgeon, of Hampstead.

From the Letters and Papers of the Bath and West-of-England Society for the Encouragement of Agriculture, &c.

MANY eminent physicians have asserted, that butter is very unwholesome; while others, equally eminent, have considered it as not only innocent, but as a good assistant to digestion; and each have been said to ground their opinions upon experience. Perhaps both may be right; and butter may be innocent or mischievous, according as it contains many or few adventitious materials, collected from vessels, &c. used in the process of making it.

I am led to these conjectures by observing, that in almost all the great dairies, the milk is suffered to stand in lead, brass, or copper vessels,
to

to throw up the cream. The closeness of the texture of these metals, and their coldness and solidity, contribute to separate a greater quantity of cream from the milk than would be done by wooden trundles, or earthen pans, both of which are also sometimes made use of.

As I wish to establish the possibility of the fact, that milk may corrode or dissolve particles of the vessels above-mentioned, and therefore be liable to communicate pernicious qualities to the butter, I beg leave to submit the reasons from which I draw this conclusion.

Whoever has been much in great dairies must have observed a peculiarly sour frowly smell in them, although they be ever so well attended to in respect of cleanliness, &c. In some, where the managers are not very cleanly, this smell is extremely disagreeable, owing mostly to the corrupted milk. In some it arises from the utensils being scalded in the dairy, and in others, from a bad construction of the building itself, the want of a sufficient circulation of air, water, &c. but, in all, a great deal of the lighter or more volatile parts

parts of the milk fly off from the surface of the pans, and furnish a great quantity of acid effluvia to the surrounding air and ceiling; which is again deposited on every thing beneath it, and, of course, often on the vessels, after they have been put by clean, at the times of their being out of use. This may be observed to give a dull sort of appearance to brass and copper, as if you had breathed on them; for, if you rub your finger lightly over the vessels, you will have both the taste and smell of the metal.

It also happens sometimes, that after the vessels are washed, they are not carefully rinsed, nor perfectly dried by the fire; so that some of the milk, &c. is left on the surface of them, which dissolves the metals, either by its animal, oily, or acrescent qualities.

This is not the only way, nor the worst, by which the butter may become impregnated with mischief. The greater the quantity of cream thrown up from the milk, the larger profits accrue to the dairy-man; therefore he keeps it in the vessels as long as he can, and it is frequently kept till it is very sour, and capable of acting upon

upon them; if they are of lead, a calx or fugar of lead is produced; if of brass or copper, verdgris.

It is true, the quantity cannot be very great; this however will depend upon the degree of sourness, and length of time which the milk stands; but, independent of the acid, the animal oil in the cream will dissolve brass and copper.

That an acid floats in the atmosphere of a dairy, may be proved, by placing therein a basin of syrup of violets for a little time, which will be found to turn red.

If then I am right in my conjectures, as I think I am, from the innumerable experiments and observations which I have made to satisfy myself of the fact, and which it would be trifling to relate here, may not the reputation of the wholesomeness or unwholesomeness of butter depend upon, or be owing to, some of the above causes? And may not many a casual, nay obstinate complaint, which physicians have in vain laboured to account for, have originated from this source? Butter is found very frequently to occasion much disorder to very weakly, delicate, and

2 irritable

irritable stomachs, yet these stomachs will bear olive-oil: this cannot easily be accounted for, but from metallic impregnation.

I will not contend, that all the ill effects attributed to butter are caused by the mineral particles which it gains by the means above stated. I only insist that it is possible, and indeed very probable; and that, when butter is free from these particles, it is not so unwholesome as some have asserted; though, when it does contain them, it is found to disorder very tender persons.

To enlarge upon the subject, or attempt to explain the many ways by which a very small quantity of the above metals may prove injurious to the human frame, in some particular constitutions, would be only to repeat what has already been said by abler writers*. Some will perhaps say, that my ideas are very far-fetched, and others, that my opinions are ill-founded; but, I trust, whoever has read the industrious researches of Sir

* See Sir George Baker's papers on the effects of lead, in the Medical Transactions; Dr. Percival's paper in the same; and Dr. Falconer on copper vessels.

George Baker on the effects of lead, and the melancholy case of a young lady, who died from eating pickled samphire very lightly impregnated with copper, and which others ate without being diseased, as related by Dr. Percival, will receive my opinions with less objection. If I have erred, I have done it in honourable company.

I shall be very glad if the foregoing observations have sufficient influence on the dairy-men to induce them to change their utensils. Very commodious vessels may be made of cast-iron, equally well fitted for the purposes of the dairy, which will not be expensive, and will be more innocent and cleanly.

XVIII. *Conclusion of Mr. HENRY's Experiments and Observations on Ferments and Fermentation, &c.*

(From Page 58.)

I FLATTER myself that these experiments may be of extensive utility, and contribute to the accommodation, the pleasure, and the health, of men in various situations, who have hitherto, in a great degree, been precluded from the use of fermented liquors; and be the means of furnishing important articles of diet and of medicine. Not only at sea, but in many situations in the country, and at particular seasons, yeast is not to be procured. By the means I have suggested, in these experiments, fresh bread and newly-fermented malt, or saccharine liquors, may, at any time, be procured. Of how much importance this may be, and how great an improvement to the malt-decoctions recommended by the late Dr. Macbride,

Macbride, I shall not at present stay to expatiate on; but, in domestic œconomy, its uses are very obvious, and perhaps none more so than the ready mode which the preceding experiments teach, of reviving fermentation when too languid. The sinking of a bottle, such as I have described in my *Essay on the preservation of water at sea, &c.* (printed at London, 1781,) with an effervescent mixture of chalk and vitriolic acid, appearing to be fully adequate to the purpose; and it would, I believe, be sufficient for impregnating the wort, without any other contrivance. (See Plate VIII.) This discovery therefore may, perhaps, be of no small utility in public breweries, and I would recommend it to the attention of persons concerned in the brewing-trade.

Let us now proceed to state the circumstances necessary to, and the phænomena attending on, fermentation, as described by chemical writers; and then endeavour to form some theory which may account for them.

Sugar, the juices of ripe fruit, and malt, are all more or less disposed to run into fermentation. But, before this can take place, it is necessary

they should be diluted with water, so as to bring them to a liquid state. A due degree of heat is also requisite, as the fermentation succeeds best when the temperature varies from 70 to 80 degrees.

When the fermentation takes place, a brisk intestine motion is observable in the liquor; it becomes turbid, some fæculæ subside, while a frothy scum arises to the surface. A hissing noise is observed, and a quantity of gas is discharged, which has been proved to be fixed air. The liquor acquires a vinous smell and taste; and, from being heavier, becomes specifically lighter, than water. During the progress of the process, the temperature of the liquor is higher than that of the surrounding atmosphere, with which it is necessary that a communication be preserved.

After some days, these appearances begin to decline. If the process be rightly conducted, and stopped at a proper period, a liquor capable of yielding vinous or ardent spirit is the result. If the process has been too slow, and the degree of heat insufficient, the liquor will be flat and spiritless: if these have been too rapid and excessive,

five, it will pass into the acetous fermentation, to which indeed it is continually tending; but, the more ardent spirit is generated, the less speedy will be the change to the acetous state.

During the progress of the acetous fermentation, which will even proceed in closely-stopped vessels, no separation of air is observable, nor any striking phenomena. The liquor gradually loses its vinous taste, and becomes sour, and a gross sediment falls to the bottom; while a quantity of viscid matter still remains, enveloping the acid, which may be separated from much of the impurity, by distillation.

The progress of these processes is accelerated by the addition of ferments, to the action of which it has been supposed necessary, that they should have passed through the state of fermentation into which they are intended to bring the liquor to which they are added; and, that it was not possible to bring the farinaceous infusions into the vinous fermentation, without the aid of matter already in that state. This, the preceding experiments have proved to be an ill-founded notion; as it appears that fixed air, obtained from calcareous

calcareous earth by means of acids, produces the effect as perfectly as when the ferment has been taken from a fermenting liquor.

In fermentation, it is said, new arrangements take place in the particles of the liquor, and the properties of the substance become different from what it before possessed; but what these arrangements are, or how these properties are changed, we are not told. Dr. Black, I am informed, declares he is unacquainted with any satisfactory theory.

But perhaps facts, especially some late chemical discoveries, may throw light on the matter, and enable us to advance some conjectures that may tend, at least, to lay the foundation of a theory.

1. Sugar is an essential salt, containing much oily viscid matter. During its combustion it repeatedly explodes: a proof that it contains not only much inflammable matter, but also a quantity of air. Malt is saccharine, united to much viscid mucilaginous, matter.

2. If nitrous acid be added to sugar, the inflammable principle of the latter is seized by the acid;

acid; the whole, or at least one of the constituent parts, of which, is thereby converted into nitrous gas, and flies off in that form. By repeated affusions of this acid, more gas is formed, and the remainder of the sugar is changed into crystals, having the properties of an acid *sui generis*, and which has been denominated, by Bergman, saccharine acid *.

3. Saccharine acid is resolvable by heat into some phlegm, a large quantity of inflammable and fixed air, both of which contain latent heat, and a brownish residuum, amounting to $\frac{1}{10}$ of the weight of the acid. Fixed air is supposed to consist of pure air united to phlogiston; and inflammable air, to be almost pure phlogiston.

4. Water is found to be formed by the union of pure air and inflammable gas, deprived of their latent heat; for, if these two elastic fluids be exploded together, in a close vessel, over mercury, the whole is converted into water, of the same weight as that of the air and gas jointly.

* Bergman. *Opuscula Chemica*. Vol. I. Art. de Acido Sacchari.

In the process, much heat is evolved. Again, if water, in the form of steam, be forced to pass through a tube containing iron-shavings, strongly heated, the water, according to Messrs. Watt and Lavoisier, is decomposed; the phlogiston passes off, united with heat, in the form of inflammable gas, while the *humor*, or dephlogisticated water, unites to the calx of the metal; from which it may be again obtained, in the form of pure air, or of aërial acid, according to the degree in which the calx has been dephlogisticated. It has been already observed, that saccharine matter cannot be brought to ferment without water.

5. A vinous liquor, on distillation, yields an ardent spirit.

6. Spirit of wine has had the whole of its inflammable part dissipated by combustion; after which, M. Lavoisier found the watery part increased in weight, from sixteen to eighteen ounces, by the absorption of the air decomposed by the combustion.

7. The residuum after the distillation of ardent spirit, from fermented liquors, is *acid*.

8. M.

8. M. Lavoifier has supposed pure air to be the acidifying principle of all the acids; and that their difference, from each other, consists in the basis united to this pure air.

As our experiments were made with an infusion of malt, and with fixed air, employed as a ferment, let us endeavour to account for the several phænomena and results of fermentation, as appearing in these experiments.

The wort being impregnated with fixed air, and placed in such a situation as to bring it to the degree of heat at which wort is commonly mixed with yeast, the gas for some time remains in a latent or quiescent state; but, from its tendency to recover its elastic form, aided by heat, it presently begins to burst from the bonds in which it was confined. By this effort, the mucilaginous parts of the infusion are attenuated; the saccharine matter is developed; and, the same cause continuing to act, the constituent parts of that matter are separated, and the particles of the component principles, being by this means placed beyond the sphere of their mutual attraction, begin to repel each other. A large quantity of

phlogiston is discharged, together with some pure air. The greatest part of the inflammable principle enters into a new combination, joining the phlogistic part of the water, and, in proportion, separating from it the pure air; while another, but much smaller, portion, uniting in its nascent state with this pure air, forms fixed air; which, in its attempt to escape, carries up with it much of its viscid confinement. In the conversion of the pure into fixed air, a considerable portion of heat is rendered sensible; and this heat contributes to the farther decomposition of the saccharine substance. The viscid matter, collecting on the surface, prevents the escape of too much of the gas, and promotes its reabsorption, that thereby the brisk and agreeable taste of the liquor may be formed; while the inflammable principle, accumulating and becoming condensed in it, forms the ardent spirit.

Thus, a decomposition of the water takes place, somewhat similar to what Mr. Watt has supposed in the production of pure air from nitre. The nitrous acid, seizing on the phlogiston of the water, dephlogisticates the *humor*, or other part
of

of the water, which, combining with the matter of heat, passes off in the form of pure air.

- . The vessel being stopped, some of the saccharine matter being not decomposed, the liquor will continue to have a sweetish taste; but, the fermentation still going on in a more gradual manner, the liquor will become less sweet, and proportionably more impregnated with ardent spirit; and the *fæculæ* subsiding in the form of lees, it will be now fully fermented, mellow, and pellucid *.

But, if the saccharine matter be too much diluted, or the vessel be placed in a warm situation, the liquor will then pass from the vinous to the acetous fermentation.

In the formation of the saccharine acid, by means of nitrous acid, the last is supposed, by carrying off the phlogiston of the sugar, to develope

* In the fermentation of wine, a substance is deposited at the sides and bottom of the cask, called tartar; which is lately discovered to consist of pure vegetable alkali, united to a superabundant quantity of a peculiar acid. As this is not produced by malt-liquors, it has not been noticed.

the saccharine acid : or, according to M. Lavoisier's hypothesis, one of the constituent parts of the nitrous acid performs this office, while the other, or pure air, uniting to the peculiar basis contained in the sugar, forms saccharine acid.

So, in the acetous fermentation, if it happen that the phlogiston is not in sufficient quantity, or the force with which it is combined in the liquor be weakened by a long application of heat, or other causes, it will begin to separate from the other constituent parts of the liquor. The ardent spirit, thus decomposed, disappears gradually; the *humor*, or dephlogisticated water, or, in other words, the basis of pure air, predominates; and this, combining with the saccharine basis, but still retaining some portion of phlogiston, forms the acetous acid.

Thus, the acetous fermentation acts in a manner, in some respects, analogous to the action of nitrous acid on sugar. In the latter case, the phlogiston is separated more rapidly; and the acid resulting from the process is that called saccharine acid. In the former, the changes are more slowly produced; the phlogiston flies off

more gradually; and, from a different modification, in consequence of these varieties, the product is not saccharine acid, but vinegar. Perhaps it may serve to give some appearance of probability to the above theory, to recollect that the residuum of fermented liquors, after the separation of the ardent spirit, which appears to be water supersaturated with phlogiston, is *acid*.

I have avoided carrying these reflections to the phenomena which appear in the putrid fermentation, as not so immediately connected with saccharine substances, and from a conviction that I have already engrossed too much of the Society's time. If I have contributed any thing to their entertainment, or that may tend to enlarge the bounds of science, I shall esteem myself happy; and more so, if what has been advanced may prove useful and advantageous to my fellow-creatures. Sensible that one such fact is of more real worth than the most ingenious and well-wrought hypothesis.

APPARATUS for impregnating WORT and other
fermentable LIQUORS with fixed AIR.

(See Plate VIII.)

Fig. 1. A A. The cask, or other vessel, in which the wort is to be impregnated.

C C. The strings by which the air-vessel B is to be let down.

D D. The pegs to which the strings are to be fastened.

Fig. 2. E. The air-vessel, similar to the bottom part of Dr. Nooth's glass machine, to be made of glass or earthen ware.

F. A glass stopper, ground in to fit the mouth of the vessel, having a number of capillary tubes running from bottom to top, in a diverging direction, so as to spread the air in its passage through the liquor.

Fig. 3. The stopper viewed separately, to shew its capillary tubes.

Fig. 1.

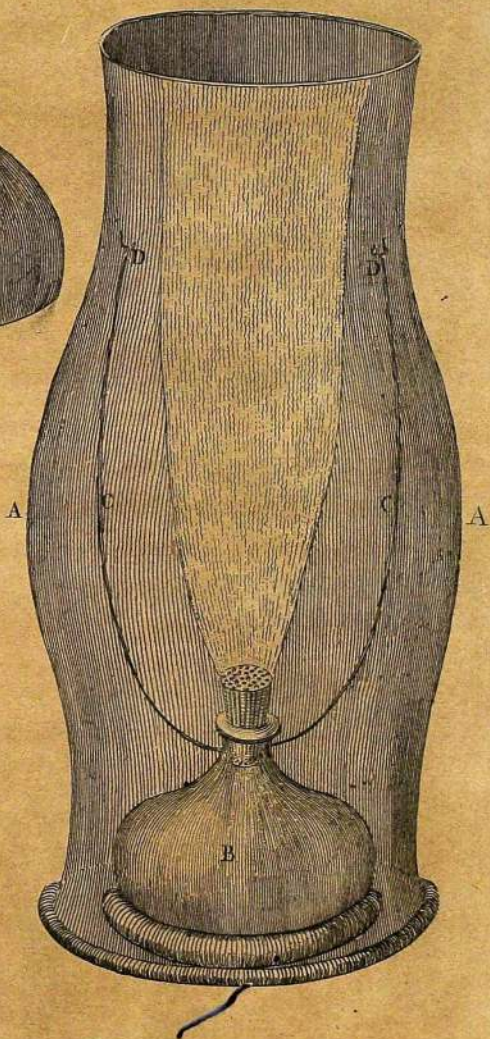


Fig. 2.



Fig. 3.



XIX. *Account of a Method of increasing the Effects of Gunpowder; shewing also the Necessity of certain Precautions in loading Fire-Arms.*

From the *JOURNAL DES SCIENCES, DES LETTRES, ET DES ARTS.*

WE have been informed by Mr. Humbold, Counsellor of the Mines to the King of Prussia, that the effects of gunpowder, in mines, &c. have been found to be very much increased by leaving a considerable space between the powder and the wadding. He also informs us, that the person who made this discovery was led to it by the consideration of a fact well known, but which cannot be too often published, namely, that a musket, fowling-piece, &c. is very apt to burst, if the wadding is not rammed down close to the powder *.

* Hence it is obvious, that in loading a screw-barrel pistol, care should be taken that the cavity for the powder be entirely filled with it, so as to leave no space between the powder and the ball.

Without

Without undertaking to shew how far these two circumstances are analogous to each other, we think it may not be amiss to mention two other facts of a nature similar to the above.

First, if a bomb or shell is only half filled with gunpowder, it breaks into a great number of pieces; whereas, if it is quite filled, it merely separates into two or three pieces, which are thrown to a very great distance.

Secondly, if the trunk of a tree is charged with gunpowder, for the purpose of splitting it, and the wadding is rammed down very hard upon the powder, in that case, the wadding is only driven out, and the tree remains entire; but if, instead of ramming the wadding close to the powder, a certain space is left between them, the effects of the powder are then such as to tear the tree asunder.

XX. *On the Influence of Vital Air in colouring Vegetable Substances, and on a new Preparation of solid Colours for painting; by M. DE FOURCROY.*

FROM THE *ANNALES DE CHIMIE.*

THE discoveries of modern chemists have thrown so much light on the analysis of vegetables, as to have shewn that it was necessary to undertake a fresh examination of them, in every point of view, and to adopt new ideas, not only with respect to their composition, but also with respect to the nature of their constituent principles. These discoveries have demonstrated, that the primitive and formative bases of these organized beings are much more simple than they were supposed to be, and that the difference of their *immediate principles*, however remarkable it may be, or however varied, depends almost entirely on a diversity in the proportion of their con-

stituent principles. They have also shewn us how, by means of a small number of different elements, (that is to say, water, atmospheric air, caloric, the contact of the solar rays, and some gases disengaged from the surface of the earth,) vegetable bodies grow, and form, by successive combinations, all the substances of which they are composed. Thus, extracts, mucilages, saccharine substances, acids, oils, resins, *gluten*, and all other substances which can be extracted from vegetables, by simple processes, or such as do not change their nature, and which substances have, on that account, been called the *immediate principles* of plants, are chemical compositions, formed, almost all of them, of the same primitive principles, and differ from each other only in the proportion of those principles, and sometimes by their having more or less numerous combinations of them. They are always compounds of hydrogen, carbon, and oxygen, to which azote, in some of them at least, is united.

Many modern chemists have had doubts respecting the presence of oxygen in these productions of nature; but the formation of acid, which

which so often takes place in vegetables, the number of different acids, and the considerable quantity of acid found in some vegetables, seem to announce the presence and permanence of this acidifying principle. It is indeed true, that vital air, and particularly its base or oxygen, has so striking an action upon many of the principles extracted from vegetables, and seems by its action to cause so great and so quick a change in them, that they appear not at all to have felt its influence during the work of vegetation. This remark particularly applies to the colouring matter of vegetables, respecting which the discoveries of Mr. Scheele and Mr. Bergman have furnished many new ideas.

The first mentioned of these chemists found, that most of these substances were deprived of their colour by the oxygenated muriatic acid. M. Berthollet has carried this discovery much farther; having proved, by many new and ingenious experiments,

First, that every kind of colouring matter in vegetables, except yellow, had its colour destroyed by the oxygenated muriatic acid.

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Secondly,

Secondly, that the oxygenated muriatic acid, used to deprive these substances of their colour, was thereby brought into the state of common muriatic acid.

Thirdly, that the substances which had lost their colour had absorbed the oxygen; and appeared to have suffered that loss merely from a superabundance of that principle.

Fourthly, that the oxygenated muriatic acid became, in consequence of this property of taking away colour, a sort of touch-stone, by which the stability of colours and dyes might be ascertained.

Fifthly, that it might also be employed to bleach cloth made of linen, or cotton, or any other vegetable substance. This last way of using it has given rise to a new art, which is practised in many of our provinces, and also in England, with a degree of success which gives its inventor every possible claim to the gratitude of the public; as, in consequence of his discovery, the old method of bleaching has given place to a new one, which may be practised with the advantages of a considerable diminution of time, space, and labour.

It seemed, therefore, very probable, from the above-mentioned experiments, (in which oxygen appeared to have so much influence upon the principles of vegetables, and to produce so great a change in their properties,) that they did not contain any of that principle in their natural state; and this opinion agreed perfectly well with that property which had been discovered in leaves, of exhaling vital air, and not retaining it in their composition. But it appeared to me to be going too far, to consider vital air as the principle which always deprived vegetables of their colour. My attention had been long directed to several phenomena of nature and the arts, which had led me to suppose that vital air had great power upon the colouring matter of certain vegetable substances. I considered that cloths, &c. which are dyed with indigo, come from the vat of a green colour, and become blue only by the contact of the air; that the black dye of wool does not acquire its proper shade till it has been exposed to the air; that various sorts of *byssus* and *mucor* are white when they grow *in vacuo*, and afterwards acquire colour in the air; that all vegetable infusions

and

and decoctions grow darker in colour by the contact of the air; that white-wine acquires colour by exposure to the air. In short, almost all the phenomena of dying, and even those of painting, kept me in suspense; and, although I could not doubt, after the experiments of M. Berthollet, that vital air, and the absorption of oxygen, were really the causes of that loss of colour which takes place, more or less rapidly, in all vegetable bodies, I still thought I observed, that before this loss of colour was completed, the shades of colour altered, some grew darker, others, after having absorbed a certain quantity of oxygen, appeared to be more fixed and stationary than at first.

TO BE CONCLUDED IN OUR NEXT.

XXI. *List of Patents for Inventions, &c.*

(Continued from Page 72.)

JAMES KEELING, of Hanley, in the county of Stafford, Potter; for a substitute for white-lead, red-lead, or any other preparation of lead, in glazing and enamelling all manner of earthen and China wares, &c. Dated June 20, 1796.

WILLIAM WHITTINGTON, of Sheffield, in the County of York, Wheelwright; for a portable baking-stove. Dated June 28, 1796.

WILLIAM BUNDY, of Pratt-place, Camdentown, in the county of Middlesex, Mathematical Instrument maker; for a machine for cutting and making combs. Dated June 28, 1796.

JAMES PARKER, of Northfleet, in the County of Kent, Gentleman; for a cement or terras, to be used in aquatic and other buildings, and stucco work. Dated June 28, 1796.

JOHN CHING, of Launceston, in the County of Cornwall, Chemist and Apothecary; for a medicine

dicine for destroying worms. Dated June 28, 1796.

ROBERT MILLER, Callico-printer, at Milton Printfield, in the county of Dumbarton, Scotland; for a method of weaving all kinds of linen, cotton, woollen, and worsted cloths, by looms wrought by water, steam-engines, horses, or any other power. Dated June 28, 1796.

WILLIAM BATLEY, of Manchester, in the county palatine of Lancaster, Engineer; for an improvement in the working of steam-engines. Dated June 28, 1796.

DANIEL DAVIS, of the parish of St. Giles in the Fields, Middlesex, Surveyor; for an apparatus or machinery for cleansing or sweeping of chimneys, and extinguishing them when on fire, without sending any person up the chimney. Dated July 4, 1796.

WILLIAM SABATIER, of the Parish of St. Mary-le-bone, Middlesex, Gentleman; for a method of retaining cotton, hemp, flax, hops, hay, and other articles, in nearly the same compass in which they can be compressed. Dated July 4, 1796.

REPERTORY
OF
ARTS AND MANUFACTURES.
NUMBER XXXIX.

XXII. *Specification of the Patent granted to SAMUEL BENTHAM, Esquire, of Queen-square, Westminster; for his new Method of performing and facilitating the Business of divers Manufacturing and Economical Processes.*

Dated Jan. 24, 1795.

TO all to whom these presents shall come, &c.
Now KNOW YE that, in compliance with the
said proviso, I the said Samuel Bentham do
hereby declare, that my said invention is de-
scribed in manner following; that is to say, my
invention consists in the idea of applying to the
VOL. VII. U purposes

purposes of art and manufacture, in the large way, the practice that has been so long in use, of extracting and excluding the air in the way of philosophical experiment. Air, necessary as it is to the ordinary functions of life, is either known to be, or suspected of being, an obstacle to art and manufacture, in a great variety of ways; whether with reference to bodies taken singly, or with reference to bodies considered in their application one to another; whether in virtue of its mechanical or chemical properties; and, in both cases, whether in relation to processes of a mechanical nature, or processes of a chemical nature; whether in the capacity of a cause of deterioration, or in that of an obstacle to amelioration and improvement; whether in relation to colour, or relation to substance; and, in the case of the application of body to body, whether the bodies in question be in the state of solidity, liquidity, or vapour, and, if in a solid state, whether in masses, or in bodies. It may, in short, be considered in the capacity of an obstacle to preservation, to separation, (as in the way of distillation,) to the effectuation of contact, to intromission, to impregnation,

nation, to transmissiion and percolation, to mixture, or to the regulation of heat by the degree of pressure. By way of exemplifying the uses that may be made of this my invention, I shall proceed to give particular examples of the several processes included in the above general denominations, shew in what way the presence of the air may be an obstacle to the accomplishment of the end in view, and thence, in what ways advantage may be reaped from the extraction and exclusion of it.

I. *Preservation, in point of substance.* There are few substances but what, when exposed, as in the natural course of things almost every thing is, to the action of the atmospheric air, are subjected to certain alterations, which are understood to depend in great measure upon the presence of that element, and which, so far as that is the case, may be prevented by its extraction and exclusion. Such, for example, are the putrefaction of animal and vegetable substances in general, the alteration which causes rancidity in oil, the rusting of metals, &c. The practice of potting solid substances, in a substance which, like fat, is fluid in the de-

gree of heat at which it is applied, seems to owe its preserving quality, in good measure, to the exclusion of the air, by means of the fat insinuating itself into all the vacuities. Where, by an air-pump, or otherwise, the air can be perfectly extracted from all such vacuities, and the subject kept inclosed in an exhausted chamber, a degree of preservation as perfect as in the former case may be expected.

Preservation, in point of colour. Many of the changes to which bodies are subject, in point of colour, are known to result from the action of the air. An exhausted chamber affords the means of preserving them from all such changes, for any length of time, care being taken to exclude the light, when the presence of that element also is found to influence the result. Thus, tarnishing, fading, and other such injuries, may be prevented.

II. *Distillation.* The greater the quantity of air in the still, the greater the pressure upon the substance whence the distillation is to be performed, and the greater the quantity of heat necessary to enable any portion of that substance, whether it

be in a solid or in a liquid state, to assume an elastic state, and so pass into the receiver. Extract the air from the whole of the inclosed space, (still and receiver,) you subtract in proportion from the pressure, and, by that means, from the quantity of heat necessary to the distillation. From the reduction that may, in this way, be made in the quantity of heat necessary to the distillation, a variety of advantages may be derived; 1st, the injuries which various substances are apt to sustain from certain degrees of heat (the burnt flavor, for example, called empyreuma, in the distillation of oils and spirits) may be prevented from taking place; 2dly, less fuel may be consumed, and a similar saving may be made in applying to this purpose the superabundant heat of fuel consumed for other purposes, and, in some cases, heat obtained from other sources than that of combustion, as from the rays of the sun, from fermentation, and from chemical mixtures.

III. *Effectuation of contact.* The presence of air is an obstruction to many processes which consist in the bringing about a uniformly close, though simple, contact betwixt body and body; whether
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junction

junction by cohesion or configuration be the result intended. Hence, the expulsion of the air may be made to give facility to the operation of coating the surfaces of metals, stones, glasses, pottery, wood, horn, ivory, bone, or other hard substances, melted or unmelted, of metal or other materials, as in plating, tinning, gilding, silvering, painting, varnishing, and the like. So likewise to the operations of casting, whether of metal, glasses, wax, plaster of Paris, *papier maché*, miscellaneous compositions, or any other materials, simple or compound, capable of being made fluid or ductile, by fusion, solution, or otherwise.

IV. *Intromission into tubular or other cavities*, may be regarded as a modification of the process of producing simple contact. Hence, the expulsion of the air may be made to give facility to such operations as those of filling thermometer and barometer tubes, filling beads for necklaces, hollow globes for mirrors, and to all other instances of intromission, whether either the smallness of the orifice, or the irregularity of the canal, oppose difficulties to the expulsion of the air, otherwise than by exhaustion.

V. *Impregnation.* By the expulsion of the air, this process may be facilitated in every instance, whatever be the design of impregnation, the nature of the solid to be impregnated, or of the fluid with which it is to be impregnated. Thus, facility may be given to the process of dying filamentous or other fibrous or porous substances, woven or unwoven, where, according to the present method, the presence of the air operates as an impediment to the equal application of the mordant, or the dye, to all the surfaces, or all the pores; so likewise to the staining of wood, straw, bone, marble, &c. So, for example, to the impregnating of skins with an infusion of tanners' bark, or other astringent or preservative ingredients, for the purpose of preserving them from putrefaction. So, for example, to the impregnating any substance with any other, whether in a liquid state or vapour, with a view to preserving the substance in question, by the exclusion of atmospheric air. So, for example, to the impregnating of meat, fish, and other kinds of provision, with saline solutions, or other antiputrescent applications; in which instance, the laborious, tedious, and

and imperfect uncleanly operation of rubbing may be saved. So, for example, to the impregnating of wood, or other fibrous and cellulated masses, with any substance, for any purpose; for instance, with saline solutions, to preserve them from putrefaction and combustion; with oleaginous matters, to preserve them from putrefaction; or with poisonous matters, to preserve them from corrosion by the sea-worm or other insects.

VI. *Transmission and percolation.* By the same means, the process of percolation or filtration may be rendered comparatively instantaneous; whether the object in view be the purification of the fluid transmitted, or the purification of the substance through which it is to be transmitted. Thus, water, for example, may be filtered through stone, natural or artificial, in masses or graduated powders, with a small apparatus, in a short time, in quantities sufficient for large consumption, as in a ship at sea: thus also may water, or any other fluid, be driven through skins, for example, to prepare them to receive the tan, or through wood, to cleanse it from its putrifiable juices. The expedition thus given is attended with farther advantages,

vantages, where the liquid, if not speedily transmitted, may grow solid by abatement of heat, before the process is completed, as in the case of portable soups, glues, and other gelatinous solutions that run into crystalization; or destroy or injure the filter, as in saline or other chemical solutions and mixtures.

VII. *Mixture, viz. of fluid masses, with powders, or heaps of small-sized bodies.* By the same means, may this process be accelerated, and, in some instances, with the advantage of an increased degree of uniformity and compactness given to the mixed mass. Thus, for example, the operation of mixing malt or grain with water, for the purpose of brewing, may be rendered comparatively instantaneous. So, for example, the mixture of water with lime or plaster of Paris, and with sand or tarras, or other powders, for making mortar, stucco, or other mortar-like cements; and the mixture of oils with different powders, for the making of glaziers putty, and paints.

VIII. *Regulation of heat.* By the process of distillation, when carried on in vacuo, a means is afforded of producing a balneum in which any

degree of heat may be maintained at pleasure, and for any length of time, from a degree somewhat higher than the lowest at which the liquid can be made to distil in vacuo, up to a degree any thing less than that which would cause the vapour of the liquid (whatever it may be) to burst the still. For this purpose, conceiving the contents of the still (whether the liquid, or the vapour, or both together,) to constitute the balneum, nothing more is necessary than to stop the passing of the vapour out of the still into the condenser, by a valve, so loaded by determinate weights, or other means, as to confine the vapour till it has acquired the intended degree of heat. By means of the extension thus given to the scale of temperature, by the removal of air, a balneum of regulated heat will be produced; such as, beside the many chemical purposes to which the existing expedients for the regulation of heat have been applied, may be applicable with advantage to a variety of objects, as well of a mechanical as of a chemical kind, hitherto unattempted; for instance, to the preserving motions in mechanism, clock-work for example, from the irregularities

to which, under the ordinary fluctuations of temperature, they stand exposed.

• IX. *Exsiccation.* Distillation may be applied likewise, and in some cases with advantage, to the purpose of separating fluids from solids, and thereby drying substances impregnated with water or other fluids; wood, for example, may perhaps be dried in this way in a small degree of heat, and in a short space of time.

Several of these operations being such for the performance of which the experimental apparatus that forms the common accompaniment to a philosophical air-pump could not, by the mere enlargement of its dimensions, be made to suffice, in the way of instruction, to shew how an apparatus of that sort may be modified, for the purpose of adapting it to those purposes, may be found of use.

As to the vacuum-chamber or receptacle, which is to be exhausted of its air, and into which the subjects of the several processes are respectively to be introduced; the bulk of it will of course be regulated by the scale on

which it is proposed to operate; like the vessels of a large brewery, it may be of the size of a large room. In general, it should be no larger than necessary, since the greater the space left unoccupied by the subject in question, the greater the quantity of air to be extracted. In the same view, there may be an advantage in adapting the form of the chamber, in some measure, to the form of the subject to be contained in it; of course, it would not be made in the same shape for a plank of timber, as for a barrel of provisions; where flatness is not necessary, convexity will be preferable, on account of the advantage it gives in point of strength. To enable the operator to see the processes as they go on, the chamber may have glass-windows to it; but it is evident the glass must be thick, to enable it to resist the pressure of the atmosphere, and must be fitted in the closest manner. Whatever apertures the particular process in view may require to be made in it, the smaller they are made the better, the difficulty of close fitting increasing with the size: for the closing of these apertures,

apertures, the expedients already in use may suffice.

• For the accomplishment of such a variety of purposes, a variety of operations may respectively require to be performed; to some of which, a variety of machinery, and that more or less complicated, may be necessary; as, in all or most of these instances, the source of motion will be exposed to the external atmosphere, while the subject to be operated upon will be in the vacuum-chamber, the most commodious means of transmitting the motion from the one of these situations will, on this account, be an object of attention. The methods already in use in the way of experiment, such as the collar of leathers, will in general be found sufficient, however large the scale. A spindle, sliding in such a collar, gives rectilinear motion; a spindle, turning round on its axis, gives circular motion: from one or other of these two, or indeed from either of them, any other motions may be produced at pleasure. Agitation, or pressure, by stampers, rollers, or screws, may serve for examples, amongst a thousand

and others. The friction that may appear essential to such a communication, will naturally render it advisable that the motion should, at that stage of it, be slow; but, within the chamber, any degree of quickness may be obtained by the well-known contrivances of acceleration. Of the friction, so much as depends upon the pressure of the external air may be got rid of, by substituting to the pressure of a close-fitting collar, like that of leathers, that of a column of mercury, of a height sufficient to counterbalance the greatest weight of a column of the atmosphere, forming by this means an annular stopple, in which the axis of communication plays.

To facilitate the extrication of air from bodies in different states, different operations may come to be requisite. Where the substance of the body is of an adhesive nature, the particles of an inferior stratum of it may come to be forced together, by the pressure of the superior strata, in such manner as to form a kind of cells; within which small masses of air may be pent up. In proportion as a mass is thus dis-

posed

posed to keep air entangled in it, to extricate the air, it becomes necessary to break up the whole mass, in such manner that the boundaries of the several cells may be broken down. This may be done by making the mass, in its way from the vessel that contains it to the vacuum-chamber, pass in a highly divided state; for instance, through a kind of colander, or sieve, or filtering stone. If the mass is too viscous to be treated as above, so much so as to form, for example, a kind of paste, butter for instance, it may be kneaded by a kind of stampers; or the whole mass may be forced through slits or holes, like vermicelli or macaroni; or passed between rollers, spreading it out into ribbons of any degree of thinness. From the apparatus thus employed in the comminution, the subject-matter, at the close of the operation, may fall into the vessel (a cask, for example,) in which it is to be packed. The path of its descent may be inclined, in order to leave room for a perpendicular descent, for the purpose of pressure. This pressure may be performed, for example, by a kind of stamper or piston,

piston, so ordered as that the frequency of its descent shall correspond with the rate at which the cask is fed, as above. When the cask has thus been filled, the cover, being conveyed by a movement from its station within the chamber to the top of the cask, may then be pressed down upon the cask, by the same apparatus with which the mass is pressed in; leaving the fastening to be secured at leisure, by screws, or otherwise, after the chamber has been opened, but before the pressure has been removed. If the subject-matter is in small masses of a yielding nature, for example, in the form of minced-meat, more or less dried, it may be discharged into the cask by tilting, for example, from a vessel of larger content suspended above the cask; the rate of feeding being regulated as before, in correspondency with the strokes of the pressing-machine. The use of the packing thus close is, partly to prevent the air from insinuating itself into the mass through the vessel, so that an ordinary cask may suffice; partly to prevent the component parts of the cask from being unequally forced in, and thus

thus forced afunder by the preffure of the atmosphere; partly to prevent the air from re-infinuating itfelf into the mafs, when the package is opened for ufe; and partly to fave ftowage.

To affift perfecting the bufiness of cementation, by the exclufion of the air, it may be of ufe that the operation of applying the cement fhould be performed in the vacuum-chamber itfelf, after the air has been extricated from the pores of the fubftance into which the cement is intended to be introduced. Thus, for the gluing of two boards together, for example, one may be flat upon the bottom of the vacuum-chamber, the other remaining fufpended directly over it, and at fuch a diftance above it, as there be fufficient room to admit a brush to apply itfelf between them. This brush may either have been previously impregnated with the glue, or it may contain in the handle, for example, a refervoir of the fluid, which may be difcharged when wanted.

In many cafes of impregnation and tranfmiffion, the fluid, which it is intended fhould be forced through or into the fubject-matter, finds its in-

tended place already occupied by another fluid, which it must consequently drive out. In these cases, an advantageous way of effecting the exchange is, so to order matters, that the inclosure of the subject-matter in the vacuum-chamber shall be partial only, leaving one part exposed to the pressure of the external atmosphere, with no other covering than that of the impregnating fluid: suppose it, for example, a skin which is to be impregnated with the liquids respectively used for tanning and currying; at the top, the materials for the vacuum-chamber, instead of being air-tight, are of a permeable texture, in the manner of a sieve, of a convenient degree of fineness, with a support of a strength proportioned to its extent, and composed, for instance, of bars or grating: upon this sieve, the skin, being stretched, is covered with the fluid. The figure of the skin, however, being irregular, will never exactly cover the whole of the permeable part of the chamber: if it is equally extensive in its greatest dimensions, it will fall short in other places; so far as this is the case, the deficiency must be supplied

plied by another cover, impermeable to air, such as oiled silk, leather, or some ductile cement; which supplemental covering must be made to apply itself as accurately as possible to the edge of the skin, that the air may find little or no space at which it can insinuate itself between them. Suppose now, the body into or through which the fluid is intended to be forced be a log of wood, the varieties of which the construction of the apparatus is susceptible, may be comprized under two principal cases; either the whole of the log, one end excepted, will be within the chamber, that end only remaining exposed to the fluid without; or the whole of it, one end excepted, will be exposed to the fluid without, that one end alone being introduced within the chamber. In the first case, the chamber must be large enough to contain the log. In the other case, there must indeed be, without the chamber, a vessel large enough to contain the log, together with the fluid with which it is to be encompassed, but the chamber itself need only be of such a size as to have one of its boundaries

daries large enough for the log to fit into; what the log wants of filling up the aperture thus left in the chamber to receive it, must of course be filled up air-tight, at each operation, for instance, by wedges of wood with a cement.

It is scarce necessary to observe, that wherever air is intended to be, or happens to be, extricated, gradually or at successive periods, there the operation of exhaustion will, in proportion, require either to be continued or repeated. Where heat is to be transmitted from without the vacuum-chamber to a body within it, the intervention of an intermediate body or mass, for the more ready conducting of the heat, such as a metallic substance, or sand, for instance, may sometimes be of use. In witness whereof, &c.

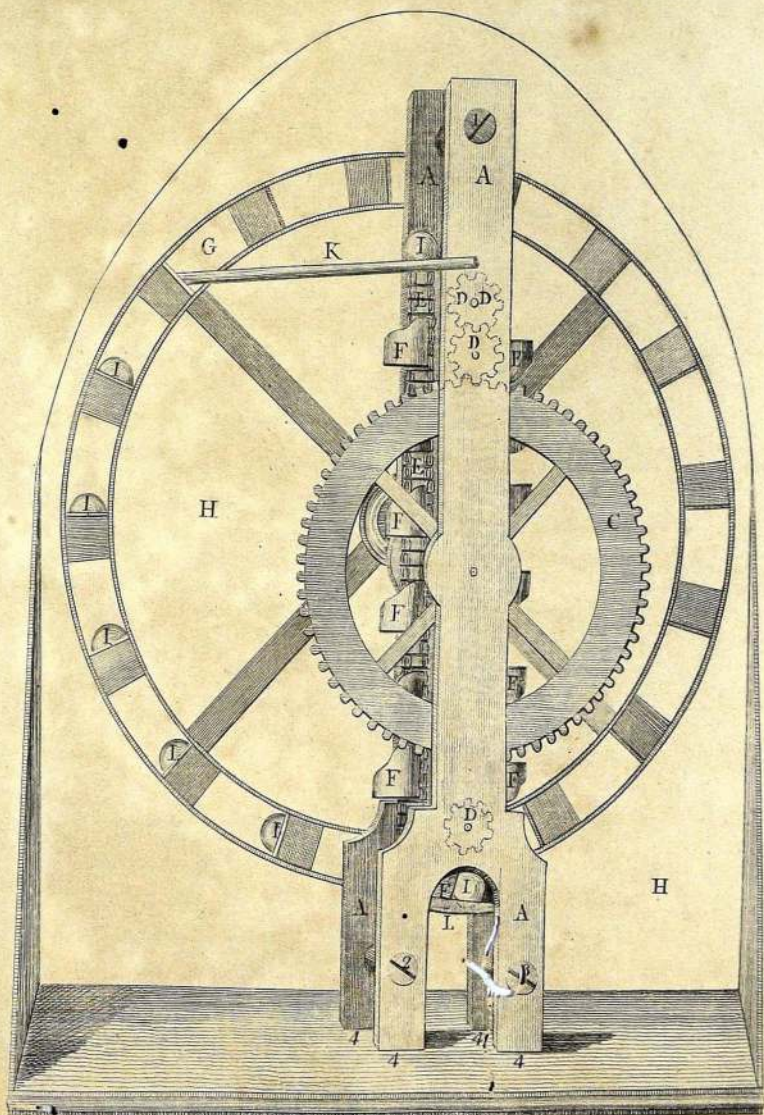
XXIII. *Specification of the Patent granted to CONRADUS SHIVIERS, of Hoxton, in the County of Middlesex, Doctor in Divinity, and Mr. ISAAC BLYDESTEYN, of Harp-lane, Tower-street, London, Merchant; for their Invention of a Machine on a self-moving Principle, or perpetual Motion.*

WITH A PLATE.

Dated April 21, 1790.

TO all to whom these presents shall come, &c. NOW KNOW YE that, in obedience of the said letters patent, I the said Conradus Shiviers do hereby declare, that my said new-invented self-moving principle, or perpetual motion, is made and performed in manner following; that is to say, two stiles or uprights, marked in the plan hereunto annexed (see Plate IX.) A, A, &c. and fastened together by the screws 1, 2, 3, and to the base at 4, 4, 4, 4; between which stiles or uprights, run the wheel C, and the pinion D, and the two double pinions D D, &c. over which double pinions runs the double chain E E, &c. to which chain are fixed the buckets F, F, &c. The chain

chain is made with joints on each side, and bars running across, equal in number to the cogs of the wheel C. Upon the same axle with the wheel C, on the farther side of the inner stile A, runs the wheel G, whose diameter is full double that of the wheel C; and the pivot of the wheel G runs in the back H H, as the other pivot of the same axle runs in the front stile A. The wheel G is divided, near the periphery, into receptacles, in number equal to the buckets on the chain; which receptacles are supplied with metal balls I, I, &c. from the buckets F, F, &c. by means of the gutter K; which balls, by their weight, forcing round the wheel G, and thereby lifting up the buckets F, F, &c. on one side, as they go down on the other side, discharge themselves again at the gutter L, where they are taken up by the buckets F, F, &c. and discharged again at the gutter K; and are so repeated, in a constant succession, as often as any receptacle is vacant in the wheel G, at the gutter K; for their reception. By that means the perpetual revolution is obtained; the upper ball being, at the same time, discharged from one bucket, when the lower ball is taken up by another. In witness whereof, &c.



XXIV. *Specification of the Patent granted to Mr. FRANCIS UNDERWOOD, of the Parish of St. Mary-le-bone, in the County of Middlesex, Plumber and Glazier; for his Invention of making and ornamenting all Sorts of Railing, Balusters or Balustrades, and Pannels, for Staircases, Balconies, Galleries, Altars, or any other Parts of Churches, Houses, and Buildings, and of making and ornamenting Chimney-Pieces.*

Dated April 20, 1782.—Term expired.

TO all to whom these presents shall come, &c. NOW KNOW YE that, in pursuance of the aforementioned proviso, I the said Francis Underwood do, by this present instrument in writing, under my hand and seal, intended to be inrolled in his Majesty's said Court of Chancery, declare and make known, that my said new invention consists of the several materials, and is made and performed in manner following; that is to say, by
preparing

preparing a composition made of grain or block tin, regulus of antimony, and copper, or zink, mixed together, in such proportions of the harder and softer metals as are requisite, to bring the mass or composition to the degree of hardness and stiffness which the nature or purpose of the work requires. Then, by making or providing moulds of iron, brass, copper, or other hard metal, or stone, either plain or for ornaments, as scrolls, leaves, husks, shells, flowers, or whatever ornaments the work or drawings after which I am to work may require; within which moulds I place plain rods, bars, or wires, of iron, brass, copper, steel, or other strong or hard metal, the length or size of the railing or balusters, or of whatever form or size may be requisite to strengthen the work. I then cast the composition first mentioned upon those rods, bars, or wires, in the moulds; and I afterwards form the work, thus prepared, by bending, setting, and foldering it, to whatever form is wanted, either by way of frame, for the reception of basso-relievos of plaster of Paris, paintings, drawings, or ornaments of any other kind; or to exhibit the ornaments of this composition.

fition. And, in the setting or fixing of balustrades upon wood or stone, with a pediment or base, I first set the baluster plain, or without its plinth, into the wood or stone, and then, being provided with the proper mould for the plinth to go round the foot of the rail or baluster, I cast the composition round the baluster when fixed. And, in order to the making and ornamenting of chimney-pieces, I make use of small rods or wires, upon which to cast the before-mentioned composition; which I bend or turn, and solder, so as to become a frame, of whatever figure or dimensions I want, to receive plate or other glass, either plain or silvered; behind which, if plain, I place paintings, drawings, bass-reliefs, or other ornaments; and which chimney-pieces I finish round with mouldings, strengthened with bars or rods, as aforesaid, if requisite; and with pediments of the same metal, or composition, cast in moulds, and cased or covered behind with a plate of the same, or any other kind of metal, or other body. In witness whereof, &c.

XXV. *Specification of the Patent granted to Mr. JAMES SADLER, of the City of Oxford, Engineer; for his Invention of an Engine for lessening the Consumption of Steam and Fuel, in Steam or Fire Engines, and gaining a considerable Effect in Time and Force.*

WITH A PLATE.

Dated June 10, 1791.

TO all to whom these presents shall come, &c.
Now KNOW YE that, in compliance with the said proviso, I the said James Sadler do hereby declare, that my said invention of an engine for lessening the consumption of steam and fuel, in steam or fire engines, and gaining a considerable effect in time and force, is described in the plan and description thereof hereunto annexed. In witness whereof, &c.

EXPLANATION OF THE FIGURES.

(See Plate X.)

Fig. 1, the steam generated in the boiler A is conveyed, by the steam-pipe B, into the spindle of the rotative cylinder CCCC, which is left hollow for that purpose, and connected with the pipe B, by means of a stuffing-box at N, which admits of the rotative motion of the spindle, without loss of steam; it there passes along the arms of the rotative cylinder, nearly to the ends thereof, where it meets with a jet of cold water, whereby it is condensed. This jet is introduced by the small pipes O, O, which communicate with the spindle M, which is hollow, and receives the water by a hole at L. The water falls through the bottom of the case D D, into the pipe E; and is, together with the air, admitted into the pipe G, through the cock F; and, descending when the valve H is open, into the pipe I I, which has a rotative motion round the end of the pipe G, it is thereby ejected through the valves K, K. The air which is left in

the upper end of the pipe G is, by turning the cock F, suffered to escape; whilst an equal portion of water takes its place, out of the reservoir P. Otherwise the steam is admitted into the case D D, and, rushing into the arms of the rotative cylinder, is therein condensed; whilst the external steam, by its action on the arm, causes a rotative motion. These arms may also be included in the boiler A, which will prevent the necessity of a case.

Fig. 2, is a section of the machine, across the spindle of the rotative cylinder before described. A, A, are two small pipes, which convey the cold water for injection into the ends of the cylinder arms at B, B; which, as described before, passes down the pipe E, through the cock F and valve H, into the rotative arms I, I; it is ejected from them through the valves K, K, as before described.

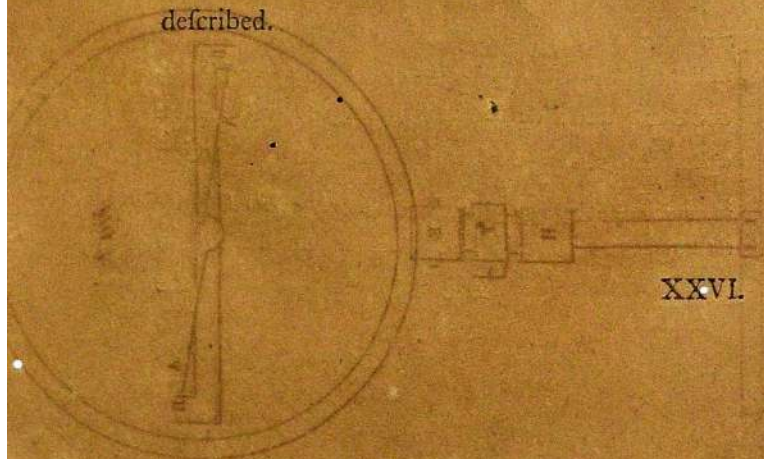


Fig. 1.

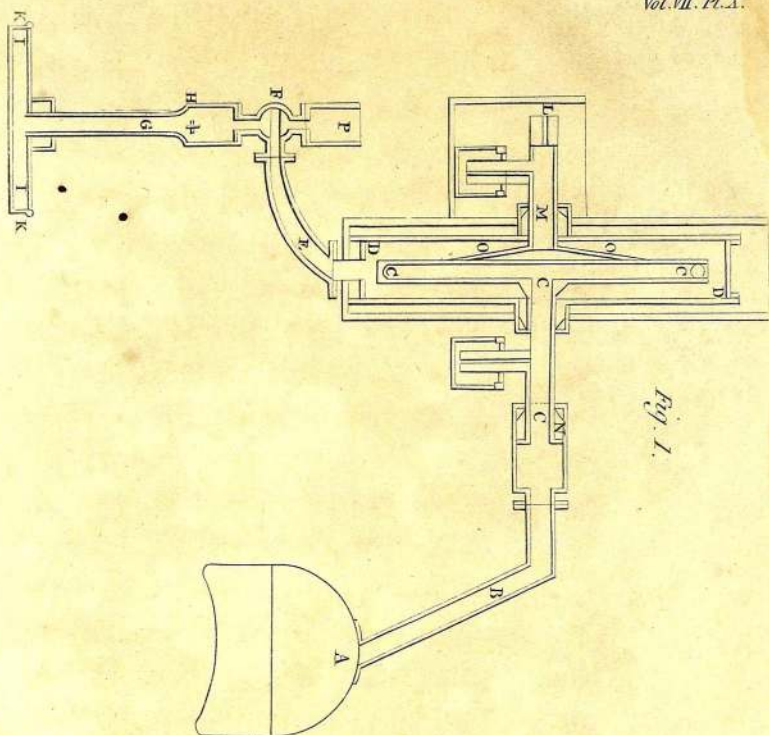
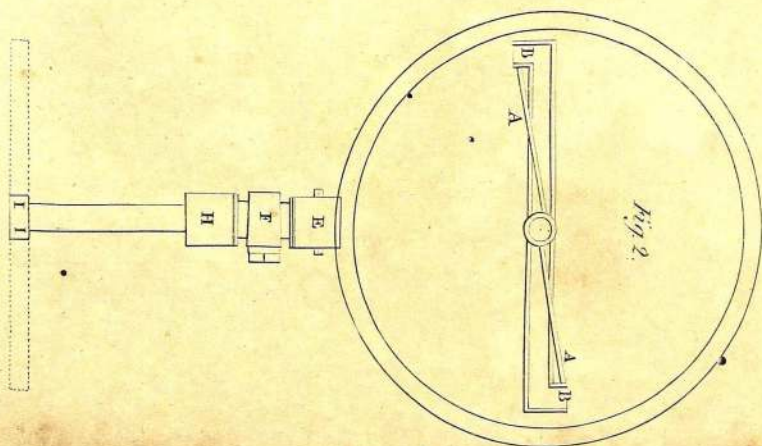


Fig. 2.



- XXVI. *An Attempt to compare and connect the Thermometer for strong Fire * with the common mercurial ones. By Mr. JOSIAH WEDGWOOD, F. R. S. Potter to her Majesty.*

WITH A PLATE.

From the TRANSACTIONS of the ROYAL
SOCIETY of LONDON.

THE thermometer for measuring the higher degrees of heat has been found, from extensive experience, both in my manufactories and experimental enquiries, to answer the expectations I had conceived of it, as a measure of all degrees of common fire above ignition; but, at present it stands in a detached state, not connected with any other thermometer, as it does not begin to take place, till the heat is too great to be measured or supported by mercurial ones.

* This thermometer is described in our sixth volume, page 255.

What is now therefore wanting, to give us clear ideas of the value of its degrees, is, to connect it with one which long use has rendered familiar to us; so that, if the scale of the common thermometer be continued indefinitely upwards, as a standard, the divisions of mine may be reduced to that scale, and we may thus have the whole range of the degrees of heat brought into one uniform series, expressed in one language, and comparable in every part, from the lowest that have hitherto been produced by any artificial freezing mixtures, up to the highest that can be obtained in our furnaces, or that the materials of our furnaces and vessels can support.

This attempt is founded upon the construction and application of an intermediate measure, which takes in both the heats that are measurable by the mercurial thermometer, and a sufficient number of those that come within the province of mine to connect the two together. The manner of doing which will be apparent from Figs. 1, 2, and 3, of Plate XI; wherein F represents Fahrenheit's thermometer, with a continuation of the scale; W my thermometer; and M the intermediate

mediate measure, divided into any number of equal parts at pleasure *.

• For, if the heat of boiling water, or 212 degrees of Fahrenheit, be communicated to M, and its measure upon M marked, as at *a*; and if the heat of boiling mercury, or 600° of Fahrenheit, be also communicated to M, and marked, as at *b*; it is plain that the number of degrees upon M, between *a* and *b*, will be equal to the interval between 212 and 600°, that is, to 388° upon Fahrenheit.

In like manner, upon exposing M to two different heats above ignition, along with my thermometer-pieces, if a certain degree of my scale be found to correspond with the point *d*, and another degree of mine with the point *e*, then the interval, between those two degrees upon mine, must be equal to the interval *d, e*; and how many of Fahrenheit's that interval is equivalent to, will be known from the preceding comparison. Thus we can find the number of Fahrenheit's degrees contained in any given extent of mine, and the de-

* The dimensions of our figures are just two-thirds of the original ones.

gree of Fahrenheit's with which a given point of mine coincides ; whence either scale is easily reducible to the other, through their whole range, whether we suppose Fahrenheit's continued upwards, or mine downwards.

For obtaining the intermediate thermometer different means were thought of ; but the only principle which, upon attentive consideration, afforded any prospect of success, was the *expansion of metals*. This, therefore, was adopted, and among different methods of measuring that expansion, which either occurred to myself, or which I can find to have been practised by others, there is no one which promises either so great accuracy, or convenience in use, as a gage, like that by which the thermometer-pieces are measured. The utility of this gage had now been confirmed to me by experience ; and the machines and long rods, which have been employed for measuring expansions on other occasions, were absolutely inadmissible here, on account of the insuperable difficulties of performing nice operations of this kind in a red-heat, and of communicating a perfectly equal heat through any considerable extent.

To give a clearer idea of this species of gage, which, simple as it is, I am informed has been misunderstood by some of the readers of my former paper, a representation of one used on the present occasion is annexed, in Fig. 4; where A B C D is a smooth flat plate, and E F and G H are two rulers or flat pieces, a quarter of an inch thick, fixed flat upon the plate, with the sides that are towards one another made perfectly true, and a little farther asunder at one end E G than at the other end F H; thus they include between them a long converging canal, which is divided, on one side, into a number of small equal parts, and which may be considered as performing the offices both of the tube and scale of the common thermometer. It is obvious that if a body, so adjusted as to fit exactly at the wider end of this canal, be afterwards diminished in its bulk by fire, as the thermometer-pieces are, it will then pass farther in the canal, and more and more so, according as the diminution is greater; and conversely, that if a body, so adjusted as to pass on to the narrow end, be afterwards expanded by fire, as is the case with metals, and applied, in that expanded

state, to the scale, it will not pass so far; also that the divisions on the side will be the measures of the expansion of the one, as of the contraction of the other, reckoning, in both cases, from that point to which the body was adjusted at first.

I, is the body whose alteration of bulk is thus to be measured, which, in the present instance, is a piece of fine silver: this is to be gently pushed or slid along, towards the end FH, till it is stopped by the converging sides of the canal.

K, is a little vessel, formed in the gage, for this particular series of experiments, the use of which will appear hereafter.

The *contraction* which the thermometer-pieces receive from fire is a permanent effect, not variable by an abatement of the heat, and which accordingly is measured commodiously, and at leisure, when the pieces are grown cold. But the *expansion* of bodies is only temporary, continuing no longer than the heat does that produced it; and therefore its quantity, at any particular degree of heat, must be measured in the moment while that heat subsists. And farther, if the
heated

heated piece was applied to the cold gage, the piece would be deprived of a part of its heat on the first contact; and, as the gage receives some degree of expansion from heat, as well as the piece, it is plain that in this case the piece would be diminished in its bulk, and the gage enlarged, before the measurement could be taken. It is, therefore, necessary that both of them be heated to an exact equality; and, in that state we can measure, not indeed the *true expansion of either*, but the *excess* of the expansion of one above that of the other; which is sufficient for the present purpose, as we want only an uniform and graduated effect of fire; and it is totally immaterial whether that effect be the absolute expansion of one or the other body, or the difference of the two, provided only that its *quantity* be sufficient to admit of nice measurement.

Some difficulties occurred with respect to the choice of a proper *matter* for the gage; the essential requisites of which are, to have but little expansibility, and to bear the necessary fires without injury. All the metals, except gold and silver, would calcine in the fire: those two are indeed

free from that objection, and accordingly it is of the most expansible of them that the piece is made. But, if the gage also was made of the same, the measure itself would expand just as much as the body to be measured, and no expansion at all would be sensible; and, though the gage was made of one of those metals, and the piece of the other, the difference between their expansions would be too small to give any satisfactory results, as more than two-thirds of the real expansion of either would be lost or taken off by the other.

For these reasons, I had recourse to earthy compositions, which expand by heat much less than metallic bodies, and bear the necessary degrees of fire without the least injury. I made choice of tobacco-pipe clay, mixed with charcoal in fine powder, in the proportion of three parts of the charcoal to five of the clay, by weight. By a free access of air, in the burning by which the gage is prepared for use, the charcoal is consumed, and leaves the clay extremely light and porous; from which circumstance it bears sudden alternations of cold and heat, often requisite in these operations, much better than the clay alone. Another and

more important motive for the use of charcoal, was, that in consequence of the remarkable porosity which it produces in the clay, it would probably diminish the expansibility, by occasioning the mass to contain, under an equal surface, a much less quantity of solid or expansible matter. It may be objected to this idea, that the expansions of metals, in Mr. Ellicott's * and Mr. Smeaton's † experiments, do not appear to have any connection at all with their densities; but the cases are by no means parallel; for, there the comparison lies between different species of matter; but here, between one and the same matter, in different states of compactness. If a metal could be treated as clay is in this instance, that is, if a large bulk of any foreign matter could be blended with it, and this matter afterwards burnt out, so as to leave the metallic particles at the same distances to which they had been separated by the mixture of it, we may presume that the metal, thus enlarged, would not expand so much

* See Philosophical Transactions, vol. XLVII. p. 485.

† Ibid. vol. XLVIII. p. 612.

as an equal volume of the solid metal. Such at least were the ideas which determined my choice to a composition of clay and charcoal-powder; and, being afterwards desirous of satisfying myself whether they had any foundation in fact, I have, since the experiments were made, prepared two pieces of clay, one with, and one without charcoal: having burnt them at the same fire, I ground them at the files, to make them both fit exactly to the same division, near the narrow end of the gage; then, examining their expansions by equal heats, I found the piece with charcoal to expand only one-third part so much as that without; and thus was fully satisfied with the composition of the gage.

To ascertain a fixed point on the scale, for the divisions to be counted from, the silver-piece and gage were laid together for some time in spring-water, of the temperature of 50° of Fahrenheit; the point which the piece went to, in this cold state, is that marked o near the narrow end of the gage. The adjustment is re-examined at the beginning and end of every succeeding experiment, lest the repeated attrition, in sliding the
the

the piece backwards and forwards, should wear off so much from the surface of this soft metal, as to occasion an error in the minute quantities here measured.

The apparatus is then exposed successively to different degrees of heat, with the piece lying always in a part of the canal at least as wide as it is expected to fill when expanded, otherwise the sides of the gage would be burst asunder by its expansion, as I experienced in some of my first trials. When the whole has received any particular degree of heat desired, the piece is cautiously and equably pushed along, till it is stopped by the convergency of the sides, of which I always find notice given me, by the gage itself (which is small and light) beginning to move upon the continuance of the impulse. A flat slip of iron, a little narrower than the piece, bent down to a right-angle at one end, and fixed in a long handle at the other, makes a convenient instrument for pushing the piece forward, or drawing it back again, whilst red-hot: this instrument, at every time of using, is heated to the same degree as the piece itself.

The heat of boiling water is taken without difficulty, by keeping the apparatus in boiling water, during a sufficient space of time for the full heat to be communicated to it. The water I made use of was a very fine spring-water, which, on chemical trials, appeared very nearly equal in purity to that of rain or snow; and I had previously satisfied myself, by trials in the cold, that the gage and piece being wet, or under water, made no difference in the measurement. The expansion of the silver by this heat, that is, by an increase of the heat from 50° to 212° , or a period containing 162° of Fahrenheit, was just 8° of the gage, or intermediate thermometer M; whence, one of these degrees, according to this experiment, contains just $20\frac{1}{4}^{\circ}$ of Fahrenheit's. The operation was many times repeated, and the result was always precisely the same.

For the boiling heat of mercury, it was necessary to proceed in a different manner; not to convey the heat from the mercury to the instrument, but to convey it equally to them both, from another body. I made a small vessel for holding the mercury in the gage itself, seen at K, Fig. 4,

and more distinctly in Fig. 5, which is a transverse section of the gage through this vessel. The plate C D, which forms the bottom of the canal, serves also for the bottom of the vessel, which is situated close to the side of the canal, and as near as could be to that part of it in which both the silver-piece, and the divisions required for this particular experiment, are contained. By this arrangement it is presumed, that all the parts concerned in the operation will receive very nearly an equal heat.

The gage, with some mercury in the vessel, was laid upon a smooth and level bed of sand, on the bottom of an iron muffle kept open at one end; the fire encreased very gradually till the mercury boiled, and then continued steady, so as just to keep it boiling, for a considerable time. The boiling heat of mercury was thus found to be $27\frac{1}{2}^{\circ}$ of the intermediate thermometer, which, answering to an interval of 550° of Fahrenheit, makes one degree of this equal to just 20° of his; a result corresponding, even beyond my expectations, with that which boiling water had given.

These standard-heats of Fahrenheit's thermometer are obtained, with little difficulty, on a common fire; but it is far otherwise with the higher ones, in which mine begins to apply; and all the precautions I could take, by using a close muffle, surrounding it as equally as possible with the fuel, varying its position with respect to the draught of air, &c. proved insufficient for securing the necessary equality of heat, even through the small space concerned in these experiments. Nor had I any idea, before the discovery of this thermometer, of the extreme difficulty, not to say impracticability, of obtaining, in common fires, or in common furnaces, an uniform heat through the extent even of a few inches. Incredible as this may appear, at first sight, whoever will follow me in the operations I have gone through, placing accurate measures of the heat in different parts of one and the same vessel, will soon be convinced of its truth; and that he can no otherwise expect to communicate, with certainty, an equal heat to different pieces, than by using a fire of such magnitude as to exceed, perhaps, some hundreds of times, the bulk of the matters required to be heated.

To such large body of fire, therefore, after many fruitless attempts in small furnaces, not a little discouraging by the irregularity of their results, I at length had recourse; fitting up for this purpose an iron oven, used for the burning-on of enamel colours upon earthen-ware, about four feet long, by two and a half wide, and three feet high, which is heated by the flame of wood conducted all round it. An iron muffle, four inches wide, two inches and three-quarters high, and ten inches long, containing the gage and piece, was placed in the middle of this oven, and the vacancy between them filled up with earthen-ware, to increase the quantity of ignited matter, and thereby communicate the heat more equally from the oven to the muffle. In such a situation of the muffle, in the centre of an oven more than five hundred times its own capacity, it could not well fail of being heated pretty uniformly, at least through the small space which these experiments required, nor have I found any reason to suspect that it was not so.

The gage being laid flat upon the bottom of the muffle, with the silver-piece in the canal, as

before, some of the clay thermometer-pieces were set on end upon the silver-piece, with that end of each downwards which is marked to go foremost in measuring it; that is, they were in contact with the silver, in that part of their surface by which their measure is afterwards ascertained. I was led to this precaution by an experiment I had made upon another occasion, in which a number of thermometer-pieces having been set upright upon an earthen-ware plate, over a small fire, till the plate became red-hot, all the pieces were found diminished, (some of them more than two degrees,) at the lower ends which rested upon the plate; whilst the upper ends were as much enlarged, not having yet passed the stage of extension, which, as observed in the former paper, always precedes the thermometric diminution; thus we see how punctually every part of the piece obeys the heat that acts upon it.

The fire about the oven was slowly increased for some hours, and kept as even and steady as possible, by an experienced fire-man, under my own inspection. Upon opening a small door, which had been made for introducing the apparatus,

ratus, and looking in from time to time, it was observed, that the muffle, with the adjacent parts of the oven and ware, acquired a visible redness at the same time; and, in the progress of the operation, the eye could not distinguish the least dissimilarity in the aspect of the different parts; whereas, in small fires, the difference, not only between the two ends of the muffle, but in much less distances, is such as to strike the eye at once.

When the muffle appeared of a low red heat, such as was judged to come fully within the province of my thermometer, it was drawn forwards, towards the door of the oven, and, its own door being then nimbly opened by an assistant, I immediately pushed the silver-piece as far as it would go. But, as the division which it went to could not be distinguished in that ignited state, the muffle was lifted out, by means of an iron rod passed through two rings made for that purpose, with care to keep it steady, and avoid any shake that might endanger the displacing of the silver-piece.

When

When grown sufficiently cold to be examined, I noted the degree of expansion which the silver-piece stood at, and the degree of heat shewn by the thermometer-pieces measured in their own gage; then returned the whole into the oven as before, and repeated the operation with a stronger heat, to obtain another point of correspondence on the two scales.

The first was at $2\frac{1}{4}^{\circ}$ of my thermometer, which coincided with 66° of the intermediate one; and, as each of these last has been before found to contain 20 of Fahrenheit's, the 66 will contain 1320; to which add 50, the degree of his scale to which the 0 of the intermediate thermometer was adjusted, and the sum, 1370, will be the degree of Fahrenheit's corresponding to my $2\frac{1}{4}^{\circ}$.

The second point of coincidence was at $6\frac{1}{4}^{\circ}$ of mine, and $92\frac{1}{4}^{\circ}$ of the intermediate; which 92 being, according to the above proportion, equivalent to 1840 of Fahrenheit, add 50° , as before, to this number, and my $6\frac{1}{4}^{\circ}$ is found to fall upon the 1890th degree of Fahrenheit.

It appears from this, that an interval of four degrees upon mine is equivalent to an interval of 520° upon his, consequently 1 of mine to 130 degrees of his; and that the 0 of mine corresponds to his $1077\frac{1}{2}^{\circ}$. Several other trials were made, which gave results so nearly alike, that I have little apprehension of any material error.

From these data, it is easy to reduce either scale to the other, through their whole range; and, from such reduction it will appear, that an interval of near 480° remains between them, which the intermediate thermometer serves as a measure for; that mine includes an extent of about 32000 of Fahrenheit's degrees, or about 54 times as much as that between the freezing and boiling points of mercury, by which mercurial ones are naturally limited; that if the scale of mine be produced downwards, in the same manner as we have supposed Fahrenheit's to be produced upwards, for an ideal standard, the freezing-point of water would fall nearly on 8° below 0 of mine, and the freezing-point of mercury a little below $8\frac{1}{2}^{\circ}$; and that, therefore, of the extent of now measurable

furable heat, there are about $\frac{5}{16}$ ths of a degree of my scale from the freezing of mercury to the freezing of water; 8° from the freezing of water to full ignition; and 160° above this to the highest degree I have hitherto attained.

As we are now enabled to compare, not only the higher degrees among themselves, and the lower degrees among themselves, upon their respective scales, but likewise the higher and lower with each other, in every stage, it may be proper to take a general view of the whole range of measurable heat, as expressed both in Fahrenheit's denominations and in mine: for this purpose, I have drawn up a little table of a few of the principal points that have been ascertained, to shew their mutual relations, or proportions, to each other. Any other points that have been, or hereafter may be, observed, by these or any other known thermometers, may be inserted at pleasure.

Extremity

Fahrenheit. Wedgwood.

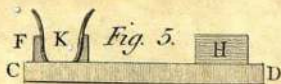
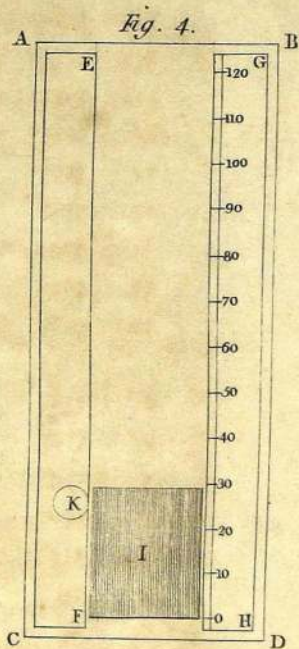
Extremity of the scale of my thermometer,	32277°	240°
Greatest heat of my small air-furnace,	21877	160
Cast iron melts,	17977	130
Greatest heat of a common smith's forge,	17327	125
Welding-heat of iron, greatest,	13427	95
————— least,	12777	90
Fine gold melts,	5237	32
Fine silver melts,	4717	28
Swedish copper melts,	4587	27
Brass melts,	3807	21
Heat by which my enamel-colours are burnt on,	1857	6
Red-heat fully visible in day-light,	1077	0
Red-heat fully visible in the dark,	947	1
Mercury boils,	600	31 ⁵⁷ / ₁₀₀
Water boils,	212	6 ⁵⁸ / ₁₀₀
Vital heat,	97	71 ⁶² / ₁₀₀
Water freezes,	32	81 ⁴² / ₁₀₀
Proof-spirit freezes,	0	81 ²⁸ / ₁₀₀
The point of which mercury congeals, consequently the limit of mercurial thermometers,	} about 40 81 ⁵⁸ / ₁₀₀	

To assist our conceptions of this subject, it
may be proper to view it in another light, and

endeavour to present it to the eye; for numbers, on a high scale, are with difficulty estimated and compared by the mind. I have therefore completed the scales of which a part is represented in Figs. 1 and 3, by continuing the same equal divisions, both upwards and downwards, as far as the utmost limits of heat that have hitherto been attained and measured *.

In a scale of heat drawn up in this manner, the comparative extents of the different departments of this grand and universal agent are rendered conspicuous at a single glance of the eye. We see at once, for instance, how small a portion of it is concerned in animal and vegetable life, and in the ordinary operations of nature. From freezing to vital heat is barely a five-hundredth part of the scale; a quantity so inconsiderable, relatively to the whole, that, in the highest stages of ignition, ten times as much might be added, or taken away, without the least difference being discer-

* Mr. Wedgwood presented this, in the form of a very long roll, to the Royal Society.



nible, in any of the appearances from which the intensity of fire has hitherto been judged of. Hence, at the same time, we may be convinced of the utility and importance of a physical measure for these higher degrees of heat, and the utter insufficiency of the common means of discriminating and estimating their force. I have too often found differences, astonishing when considered as a part of this scale, in the heat of my own kilns and ovens, without being perceivable by the workmen at the time, or till the ware was taken out of the kiln.

XXVII. *Description of an Implement for transplanting Turnips; with some Observations on their Cultivation.* By JOSEPH KIRKPATRICK, Esq. of the Isle of Wight.

WITH A PLATE.

From the Letters and Papers of the Bath and West-of-England Society for the Encouragement of Agriculture, &c.

FROM the simplicity and cheapness of the instrument herein described, and the very easy manner of using it, (two great recommendations in all implements in husbandry,) I cannot but think it may become generally useful. As it frequently happens in turnip-fields, that large spots fail, it is used for filling up those spots, from the adjoining parts of the same field. It may also be useful in gardens, for transplanting plants of different kinds.

The method of using it is as follows; hold the long handle A (Plate XII. Fig. 1.) with the left hand,
and

and the short handle B with the right, drawn up; put the instrument over the plant that is to be taken up, and with your foot force it into the ground; then give it a twist round, and, by drawing it gently up, the earth will adhere to the roots of the plant in a solid body. Afterwards, with another instrument of the same size, take the earth out where the plant is to be put, and, bringing the instrument with the plant in it, put it into the hole which has been made by the other; then keep your right hand steady, and draw up your left, and the earth and plant will be left in the hole, with the roots undisturbed.

When turnips are to be transplanted in a field, there are two men employed, each with an instrument; one man taking up a plant, while the other fills his instrument with earth only, thereby making room for depositing the plant; and the hole which is made by taking up the plant, is filled with the earth taken out where the plant is to be put. The other man, having deposited the earth, takes up a plant, and returns to the place he first set out from; the first man, at the same time, returning with earth only; so that each
man

man is alternately the planter; and each being employed both ways, the work goes on briskly.

This instrument was invented by Mr. Cubitt Gray, of Southrepps, in Norfolk, a person who has given a great deal of attention to husbandry, and particularly to the cultivation of turnips; for which he prepares his land in a different manner from most of his neighbours. They harrow their land immediately after each ploughing, and then roll it, in order (as they say) to keep in the moisture. He, on the contrary, never rolls his land, nor harrows it, till he is going to plough it again, but leaves it as open as possible, in order to warm it, as he thinks land can never be too warm or dry for turnips; and he has always had the best crops, even when the season has been dry when sown. This method he has followed sixteen years, and never once failed of a crop of turnips, though his neighbours frequently have. He has sold turnips at five guineas and a half *per* acre, to be fed off on his land; he always hand-hoes twice, as indeed do all the farmers in that country; his land is a sandy loam, a very free working soil.

XXVIII. *Description of a Comb-Pot, to be used with Pit-Coal.* By Messrs. DANIEL and THOMAS DYKE, of Sarum.

WITH A PLATE.

From the Letters and Papers of the Bath and West-of-England Society for the Encouragement of Agriculture, &c.

THE comb-pot herein described was invented by John Ashman, who has been in our service about six months: he worked it two years and a half at Abbey Milton, and three years and a half at Blandford.

It is represented in Plate XII. Fig. 2. In which A is the furnace for water, which contains a smaller one, keeping the fuds of the second washing of the wool, to be used with the next quantity of wool, the first way.

B. A chimney for conveying the smoke, made of tin, and may be carried higher in any direction: the lower part of it is almost globular, for the better conveniency of taking the four smaller

ones

ones C, C, C, C, from the top of the furnace, to clean the same tubes continued through the furnace, close to the side, at equal distances, and directly over each fire-place.

D, D. The fire-place doors. There are two more on the other side.

E, E. Cocks for drawing off the water and fuds.

F, F. Covers to the furnaces.

G, G. Spaces between each fire-place, (with two more on the other side,) for receiving the combs to heat on a cast-iron plate.

H, H. Large wires on iron plates, (with two more,) projecting a distance sufficient to prevent the wool from being singed in the combs, while heated; each plate heating one pair of combs.

I I. An iron plate for making the fire on, with holes to let the ashes through.

K K. A stone to receive the ashes; and, at four equal distances, bricks to support the upper part.

L L. A place for the pit-coal, supporting in like manner the ashes, plate, &c.

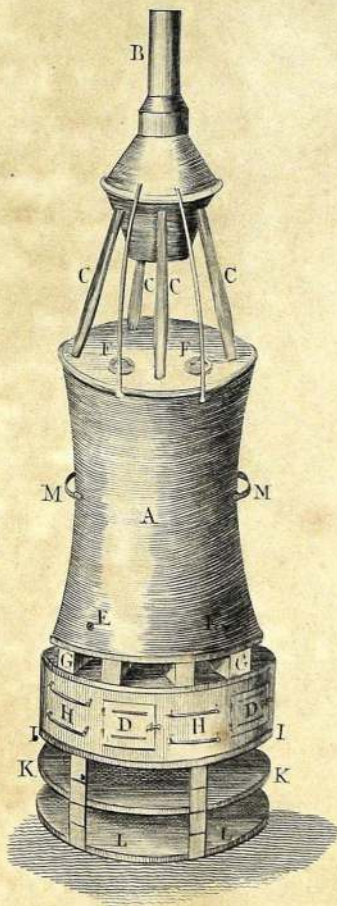
M, M. Handles for taking off the furnace.

The pot here described is of a circular form, lessened in the middle, for receiving the handles of the combs while heating.

Fig. 1.



Fig. 2.



XXIX. *Conclusion of M. DE FOURCROY's Observations on the Influence of Vital Air in colouring Vegetable Substances, and on a new Preparation of solid Colours for painting.*

(From Page 142.)

AFTER having reflected upon what I had observed in the above-mentioned phænomena, it appeared to me that oxygen had a real influence upon the colouring matter of many vegetable principles. This it is my intention, if possible, to demonstrate: if I should fail in doing so, what I have to say upon the subject may at least induce philosophers to make it the object of their attention and experiments. In order to render that influence more evident, I shall observe, that it is not at all probable that vital air, in which vegetables are more or less immersed, should not have some particular ac-

tion upon their principles, when we see that those vegetables which grow where they are not exposed to the air are weakly, and without colour; and that those which grow in an exposed situation, provided it be not too cold for them, are vigorous and full of colour. Leaves, when they first come out of the bud, are of a pale green colour, but they grow darker, when, by being fully expanded, they are exposed to the action of the air. Flowers, while folded up within their *calices*, have frequently no other colour than white, with a shade of green, but their expansion soon colours them; it is true, that it is to their disadvantage, in some respects, as they are soon withered by the contact of the air, which often causes their colours to change three or four times, before they are entirely faded.

Indeed the absorption of oxygen by vegetables, though considered for some time as a doubtful circumstance, appeared to me no longer so when I reflected that acids, so frequent and so plentiful in vegetables, cannot exist in them without this principle; for, the artificial formation of
these

these acids, by means of nitrous acid, which evidently furnishes oxygen to vegetables, puts this last-mentioned fact out of doubt. But, besides this formation of acids, it appeared to me, that among the various effects of oxygen, one of the most remarkable was its influence upon the colour of vegetable substances.

If the circumstances which I have already mentioned in support of this opinion leave any doubts, I think it is in my power to remove them, by experiments which are more decisive, and whose results are more evident, than what passes in the organization of vegetables, during the concealed process of vegetation. Plants, and their various products, exposed to the action of atmospheric oxygen, when vegetation is interrupted, and when the obscurity of its mechanism no longer embarrasses our reasoning, are altered in such a manner as not to leave any doubt respecting the influence of this agent. The colour of green leaves changes; they grow pale, and turn to a dull yellow colour, in which they remain during a long space of time, without any farther alteration. The

fæculæ of indigo, and of woad, after having undergone a certain degree of decomposition, acquire a beautiful blue colour by the absorption of oxygen; for, the formation of the blue-colour is only brought about by exposure to the air, and beating. This truth is still more confirmed by the action of oxygenated muriatic acid; which shews us, at the same time, that a difference in the quantity or proportion of the oxygen causes a difference in the colours of this product; for, if a certain portion of oxygen be added to the blue, it changes it to green; if the oxygen be taken away, it turns to blue again; if a greater quantity of oxygen be added, it becomes yellow; and then this new combination has so altered the internal texture of the substance, that it cannot be again turned blue. If a tincture or syrup of violets, and an aqueous tincture of turnsol, are shut up from the air, both of them almost entirely lose their colour; but, if they are afterwards exposed to atmospheric air, or, what is still more powerful, to vital air, their blue colour appears again, as bright as at first: other elastic fluids produce

no such effect. Here it is to be observed, that the production of this colour depends upon a particular proportion of oxygen; for, if that proportion be augmented, the blue colour disappears, and there remains only a yellow tinge. This fact has been demonstrated by Mr. Scheele and M. Berthollet.

The effects of the contact of air, upon decoctions of yellow or red woods and barks, present a very remarkable phaenomenon, and one from which great advantages may be drawn, respecting the preparation of colours useful in painting. Most of the decoctions of these substances, when exposed to the air, grow turbid, and are covered with a pellicle, the colour of which passes successively through shades of dark brown, brownish purple, reddish chesnut, orange, and yellow: at this last, the colour ceases to change, and remains permanent. The shades above mentioned, in the order in which they take place, are owing to different proportions of oxygen; which proportions, as they encrease, change the colour from dark brown to yellow. At either of the fore-mentioned

tioned stages, the oxygen may be fixed in the coloured substance, and the colour retained, by separating it from the water, (to which much of the change of colour is owing,) and drying it quickly.

In the manner here described, I prepared, from two kinds of Jesuit's bark, one from Peru, the other from St. Domingo, (which last is the *Cinchona caribbæa* of Linnæus,) chefnut-brown, red, and purple colours, all of which are very brilliant and permanent, and have been tried and approved of by a painter, who employed them for the purposes of his profession.

What led me to believe that the above-mentioned changes of colour were produced by different proportions of oxygen, was, that by taking the first deposition of the decoction of bark, which, as mentioned above, is of a dark brown colour, and treating it with oxygenated muriatic acid, it may be made to pass through all the shades above enumerated, in proportion as it absorbs more oxygen; and, at last, it may be brought into the form of a yellow substance,
of

of a pretty good colour, which is very permanent. This substance, when yellow, is fusible in the fire, is of a resinous nature, and is soluble in alcohol; whereas, while it is of a chefnut colour, or red, it is not soluble either in boiling water or alcohol. To produce the alterations of colour here spoken of, in the precipitated or evaporated product of Jesuit's bark, it is necessary to expose that product, in bottles of water saturated with it, to the contact of oxygenated muriatic acid gas; for, if this acid, in a liquid state, be poured upon the substance after it is dried, the shade of colour is very little or not at all changed; yet the deepest coloured carmine, however well it is prepared, immediately loses its colour, and becomes white, by the contact of oxygenated muriatic acid, in a liquid form.

What I have said shews how to procure five or six shades of beautiful colours, which are permanent when dried, from one vegetable substance, impregnated with different proportions of oxygen. By the same experiment, applied to decoctions of such woods, barks, and roots as are employed

in dying, we may obtain (as I perceive by some trials I have made) decompositions of various kinds; which, by means of the oxygenated muriatic acid, may be formed into coloured *fæculæ*, more or less of a resinous nature, and which would be very useful to those who profess the art of painting. This, if I am not mistaken, will furnish a new branch of industry, for which we shall be indebted to chemistry. But, without examining any farther what advantage this new process promises to the above-mentioned art, or without entering into details which will be more proper in another place, I shall here only mention those inferences which may be deduced from these facts, with respect to the theory of chemistry, and which also apply immediately to the practice of those arts in which colours are made use of.

It appears to me to be proved, by the facts which I have taken notice of, and by the experiments of which I have given only the more general results,

First, that oxygen, when combined with vegetable substances, changes their colour.

Secondly,

Secondly, that different proportions of this principle produce different shades in coloured vegetable matter.

Thirdly, that these shades pass, by a sort of degradation, from the darkest colours to the lightest; and that the extreme point of the latter may be considered as a complete deprivation of colour.

Fourthly, that, in many vegetable substances, this degradation does not take place, as M. Berthollet has observed.

Fifthly, that many red, violet, purple, chestnut, and blue vegetable colours are produced by different proportions of oxygen; but that none of these are completely saturated with this principle.

Sixthly, that the complete saturation here spoken of generally produces yellow colours, which are the least changeable of all.

Seventhly, that vegetable substances coloured by oxygen, not only change their colour according to the proportion of oxygen they have imbibed, but that they also change their nature,

in the same proportion, and approach more to a refinous state, as they become nearer to a yellow colour.

Lastly, that the cause of the changeability of the red, brown, and violet colours, procured from vegetables, is such as I have stated above ; that there exists a method of fixing them, or rendering them permanent, by impregnating them with a certain quantity of oxygen, by means of the oxygenated muriatic acid ; imitating, by this process, the method pursued by nature, who never forms fixed and permanent colours, except in substances which have been long exposed to the open air.

XXX. *Experiments upon the Composition of Flint-glass, with some Observations upon the Means of rendering it more perfect.* By M. MACQUER.

From the Memoirs of the ACADEMY of
SCIENCES of PARIS.

I HAVE made, during the course of some years, a great number of experiments upon flint-glass; chiefly with a view to find out the cause of those defects to which this kind of glass is so very liable. I thought it right to determine, in the first place, whether the matter of the pot or crucible, in which the glass is melted, might not (by being corroded in certain parts, and thereby mixing with the glass) be the cause that it is so apt to be glutinous and stringy. To ascertain this, I made some glass which consisted only of red-lead and sand, and to which I was certain that the crucible, in which it was melted, could

not contribute the smallest portion of its substance, because I had taken the precaution to coat the inside of it with a pretty thick coating of very pure ground sand. The glass I obtained, in many experiments of this kind, was very yellow; and, although it was very brilliant, and very transparent, I observed that it had the same defects as are found in flint-glass when made in the common way, without those precautions I had used in my experiments. It seems to me, therefore, to be ascertained, by the forementioned trials, that the imperfections of this kind of glass are not owing to any mixture of argillaceous earth, acquired from the pot in which the glass is melted; and, although my experiments did not furnish me with a kind of flint-glass free from defects, as I had flattered myself they would have done, they have at least served to determine a point respecting which there would otherwise always have remained doubts, which appeared well founded, and which were of a nature to produce great uncertainty, with regard to the above-mentioned imperfections of flint-glass.

As my intention, when I undertook the investigation of this matter, was to examine, in succession, every circumstance relative to the making of this kind of glass, in order to discover those upon which its good or bad qualities depended, I had many other objects to bring under examination. The principal of these were, the degree of fluidity which it was necessary to give to the matter, at different periods of the melting; and the nature of the different calces or preparations of lead, which might be made use of as ingredients in its composition.

Although I had reason to believe, from the result of a great number of experiments, that the last-mentioned circumstance was of little consequence, with respect to the nature of flint-glass, yet, the small success I had obtained from a method in which I had more confidence (but which, as appears from the experiments above related, I found to be of no avail,) determined me to undertake an enquiry into the effects of the different preparations of lead; and, considering that there were several which had never yet been tried, I

I resolved

resolved to make trial of them all, one after the other.

As I had always attributed the want of a complete dissolution of the sand, by the calces of lead, to the inflammable principle still remaining, in too great quantity, in those calces, I endeavoured to prepare some which should be more perfectly calcined; and, as the mineral acids have a very powerful effect in depriving metals of their phlogiston, it was by their means I tried to deprive more completely of that principle those calces of lead which it was my intention to make use of in my future experiments.

TO BE CONCLUDED IN OUR NEXT.

XXXI. *List of Patents for Inventions, &c.*

(Continued from Page 144.)

JOHN LUKE, of Treviles, in the County of Cornwall, Esq.; for machinery for lifting, drawing, and conveying loaded and light vessels from one canal to another. Dated July 4, 1796.

VALENTINE CLOSE, of Hanley, in the county of Stafford, Merchant, and JAMES KEELING, of the same place, Potter; for improvements in ovens, kilns, and firing-places, for firing, hardening, and baking, porcelain and earthen wares, &c. Dated July 5, 1796.

GABRIEL AUGHTIE, of Cheapside, Hardwareman; for a coffin, so secure as to render it impracticable either to break, cut, or otherwise open the same. Dated July 20, 1796.

ROBERT HOAKESLEY, of the city of Chester, Merchant; for making British pot-ash, for all kinds of manufactures in which foreign pot-ash, or any alkali, is useful. Dated July 20, 1796.

HENRY

HENRY WALKER, of Thurmaſton, in the County of Leiceſter, Gentleman; for a method of erecting houſes, &c. in one entire maſs or body. Dated July 20, 1796.

THOMAS POTTS, of Sanctuary, in the county of Glamorgan, Farmer; for a machine attached to the ſtern of any veſſel, boat, or barge, for moving the ſame. Dated July 20, 1796.

CHARLES HALEY, of Wigmore-ſtreet, Cavendiſh-square, Watchmaker; for a marine time-keeper, for the better aſcertaining the longitude at ſea. Dated Auguſt 17, 1796.

SAMUEL GUPPY, of the city of Briſtol, Merchant; for a method of cutting and heading nails, whereby much labour is ſaved. Dated Auguſt 19, 1796.

ARNOLD WILDE, and JOSEPH RIDGE, of Little Sheffield, in the county of York, Saw-makers; for a method of making ſaws, and divers other articles, of iron and ſteel united, alſo of iron or ſteel. Dated Auguſt 25, 1796.

FRANCIS LOWNDES, of St. Paul's Church-Yard, Medical Electrician; for a machine for exerciſing the human body. Dated September 9, 1796.

REPERTORY
OF
ARTS AND MANUFACTURES.
NUMBER XL.

XXXII. *Specification of the Patent granted to Mr. THOMAS CLIFFORD; of the City of Bristol, Merchant; for his Invention of an entire new Mode of manufacturing Nails of every Kind, by Machinery never before made use of for that Purpose.*

Dated July 17, 1790.

TO all to whom these presents shall come, &c.
Now KNOW YE, that my invention of an entire new mode of manufacturing nails of every kind, by machinery never before made use of for that purpose, is described in manner following; that is to say, the principle on which the invention is
VOL. VII. F f founded,

founded, and by which it appears to be altogether new, is that the nails are to be made by having a die, or the impressi^{on} of them, cut into one or more pieces of iron, steel, or other metal; and the iron, or other metal, of which the nails are to be made, drawn, or rolled, into a proper form or thickness; and, by force, pressed into such cavity or die, so as to form the nails, either complete, or so nearly completed as that they can be finished with but little labour. The operation of manufacturing the nails on this principle may be done several different ways; the first that I shall describe, and what I esteem the best mode, is by the use of rollers, made of iron or steel, and worked either by water, steam, wind, cattle, or any other power. A pair of rollers should be made of iron, cased with steel, each of the same diameter, and the diameter proportioned to the length and size of the nail intended to be made: each roller should have one or more cog wheels, and the cogs of one roller should work in the cogs of the other; so that the rollers may both perform the same exact revolution. One-half the impressi^{on} of the nail should be cut in

one

one roller, the other half in the other; so as that the two impressions form a cavity or die, of the exact form of the nail, extending the lengthways of the nail, round or on the circumference of the rollers; and as many impressions of the same kind cut in the rollers, one at the end of the other, as will complete their circumference, and continue the cavity all round the rollers; the point of one nail joining the head of the next, or the two points and two heads joining each other: the rollers must be made to work very true and exact, and close to each other. A rod of iron, or other metal, rolled or drawn to the most convenient size, is to be heated, and, while hot, the end of it put between the rollers, into the cavity or die which forms the impression of the nail. The rollers, being put in motion, will draw the iron or other metal through, pressed into the cavity, so as to form what may be called a string of nails, the one joined to the other; which must afterwards be separated from each other, and may be separated by instruments acting as nippers, shears, chisels, &c. The rollers being made to work close to each other, where the edge of the

nail is formed, will prevent much of the metal from being pressed out on each side of the nail; what is pressed out may be cut off by instruments of various kinds, acting as nippers, shears, chisels, &c. The same operation may be performed by means of three, four, or more rollers working together, and part of the impression of the nail cut in each or several of the rollers. A pair of rollers may have several rows of dies, or the impression of nails, cut on them, so as to form the impression for several strings of nails; and a rod of iron, or other metal, being put into each of them, will roll out as many strings of nails, with one revolution of the rollers. A pair of rollers may also have the greater part of their surface cut with dies, or the impression of nails, and a flat bar, or piece of iron, or other metal, be made to pass between the rollers, so as to form what may be called a sheet of nails; the whole of them connected to one another by thin plates of the iron, or other metal, of which they are composed, and would require each nail to be cut out, or separated from the sheet, and which may be done by various instruments for the purpose. Nails may
also

also be made on this principle, by having the die, or impression of them, cut in one or more pieces of iron, steel, or other metal, either of a flat, round, or circular surface, and the metal pressed into such cavity or die, by any mechanical powers, by means of levers, prizes, screws, stamps, or otherwise. Although I have minutely described one mode of operation for the making of nails, on the principle of my invention, and have in general terms pointed out other modes, there are such a variety of alterations which may be made in the machines used for the purpose, and so many different ways of working them, that I do not confine this specification to any particular machine or mode of operation described, but include all the various machines, and different modes of working them, by which nails of every kind and sort may be made upon the principle of the invention, as in the foregoing is set forth, and claimed by me. In witness whereof, &c.

XXXIII. *Specification of the Patent granted to Mr. ROBERT FULTON, of the City of London; for his invention of a Machine or Engine for conveying Boats or Vessels, and their Cargoes, to and from the different Levels in and upon Canals, without the Assistance of Locks, or the other Means now known, and used for that Purpose.*

WITH A PLATE.

Dated May 8, 1794.

TO all to whom these presents shall come, &c.
 NOW KNOW YE, that, in obedience to the said letters patent, and the proviso therein contained, I the said Robert Fulton do hereby describe and ascertain the nature of my aforesaid invention, and the manner in which the same is to be performed, in manner following; that is to say,

First, the ends of the two levels in and upon canals, which are to be united by means of my said invention,

invention, so far as respects the use thereof where a double inclined plane is preferred, must be brought as near each other as the nature of the ground will admit, so as to obtain a plane of any angle from twenty to ninety degrees elevation. Stone foundations are then to be laid from one level to the other, on an angle with the plane, and covered with timber, braced at proper distances, so as to render it secure: the timbers to be faced with grooves or segments of cast-iron, on which the wheels of the cisterns after mentioned are to run.

II. Two cisterns are to be constructed, watertight, and of a capacity to contain water sufficient to preponderate against any weight which it may be thought proper to raise from one to fifty tons. The cisterns to be mounted on four, six, or eight wheels: the hind wheels being either large enough in diameter, or fixed to timbers, so as to keep the body of the cistern parallel with the horizon, as in figures 7 and 8, contained in the plan or drawing of my said invention annexed hereto. (See Plate XIII.) Each cistern to have two valves; one to receive the water at the upper level,

level, and one to discharge it at the level beneath.

III. At each end of the plane, and on the end or side of the canal, whichever presents itself to the plane, a basin is to be formed, of stone, or brick, to keep in the water. The basin on the upper level to have a recess, long and wide enough to receive the two cisterns, as in Fig. 4; from each end of which a plane is to descend into the canal, as represented at B and C, for the purpose of raising the boats on the cistern. The lower basin may be constructed exactly similar to the said Figure 4, or as Figure 5; where a stage may be erected to support the side planes, and the cisterns descend into the lower canal.

IV. A strong frame of timbers must be erected over the upper basin, to support the weight of the cisterns, boats, cargoes, preponderating power, leading ropes, and machinery.

V. The cylinders or pulleys being rendered secure, the leading ropes are to run over the backs of the outside pulleys; but they may or may not take a coil round the centre-shaft, as in Fig. 11. A, being the shaft, on which a wheel is placed, and

and over it a lever ; which lever, by being pressed on the wheel, will create friction, and stop the velocity of the descending body, as at B and C in the said Fig. 11.

VI. The cisterns being placed on the planes at A and B, in Fig. 1, the leading-ropes are to be stretched over the pulleys, (as described in the preceding or fifth article of the description of my said invention,) and secured to the cisterns by brace-blocks, to draw up the slack rope, should either of them stretch, as in the said Fig. 8.

VII. Each cistern is to have a small carriage, on which the boat is to float, and be drawn out of the canal, up the side-plane on the cistern, as in Fig. 12.

VIII. The power to draw the boat on the cistern, may be obtained either by a capstan or a water-wheel. The first wheel being placed as at C, in Fig. 1, near the upper level, a portion of water is to be let on the wheel, out of the upper level, until a power is gained to draw the boat out of the canal on the cistern ; the water which passes over this wheel is caught in a cistern at E, and, passing down the tube F, will put the

wheel D in motion, to draw the boat out of the canal beneath the lower cistern; which water ultimately enters the lower canal.

IX. Fig. 13 shews the mode of the leading-rope passing over the body of the cistern, for the purpose of raising the boat on the cistern.

X. The component parts of my said invention, so far as respects the use thereof where a double inclined plane is preferred, from the different levels in and upon canals, being described, Fig. 1 exhibits a front-view, and Fig. 2 a side-view, of a double inclined plane, with the moving cisterns; and the following is the mode of passing the boats from one level to the other. The upper cistern being made fast to the timbers, the loaded boat is to be drawn out of the lower canal on the cistern beneath, and an empty or loaded boat out of the next ascending level on the upper cistern. Should the weight above not be sufficient to preponderate against the weight beneath, water must be let into the upper cistern, from such next ascending level, or some neighbouring stream, to create a preponderating power; which, descending the plane, will draw its opponent to such next ascending

ascending level. The cisterns are then to be made fast; the boats let off from them into the different levels, and others taken on the cisterns; the water to be discharged from the descended cistern, either into the lower or next descending level, or to waste; water to be taken into the upper cistern, as before, and so on alternately. This operation may be performed without a descending boat, as the body of the cistern is sufficiently large to contain water enough to preponderate against any weight which it may be thought proper to raise by this means.

In the operation of this machine, all boats over fifteen feet in length, moving on an inclined plane of above twenty degrees elevation, must rise and descend end to end, as exhibited by the cisterns in Fig. 9; and all boats under fifteen feet in length, when the plane is under forty-five degrees elevation, may rise and descend side by side, and the cistern be placed accordingly.

XI. In cases where it may be thought proper to use my said invention in a perpendicular lift, in preference to one on an inclined plane, such per-

pendicular lift is to be obtained as follows. The side of the hill must be cut down, or a shaft sunk, equal to the perpendicular difference between the two levels. The shaft may be either round, square, or oblong, and of a width and length to let two cisterns pass each other; which cisterns are to be of a size that each may receive a boat, either in or on its body, as at A and B, fig. 3. To meet the bottom of the shaft, a tunnel must be driven into the side of the hill, as exhibited in the said Fig. 3, the tunnel and shaft to be walled with stone or brick.

XII. In this case, the two cisterns are to be constructed without wheels; each having their valves as described in article the second herein before contained.

XIII. Two inclined planes must descend from the edge of the shaft into the upper level, for the purpose of raising the boat on the cisterns, as at A and B, Fig. 6; which represents the top of the shaft on the lower level: similar planes must be constructed to raise the boat on the lower cistern.

XIV.

XIV. On the top of the shaft, a strong framework must be constructed, to support the weight of the work, as described in article the fourth.

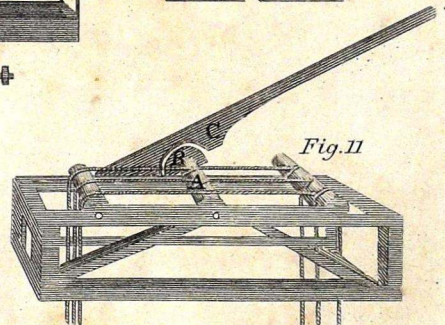
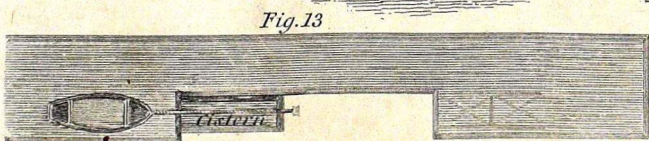
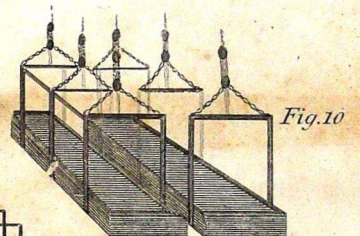
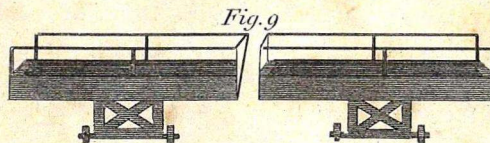
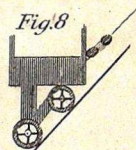
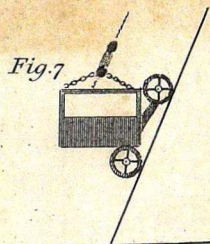
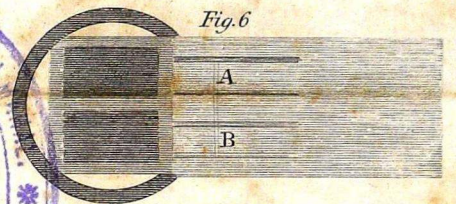
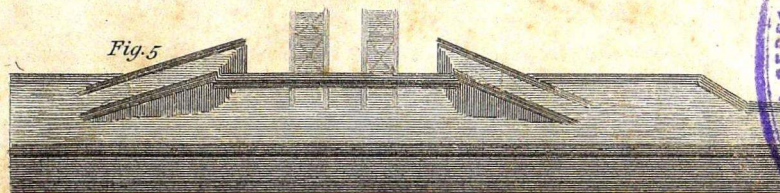
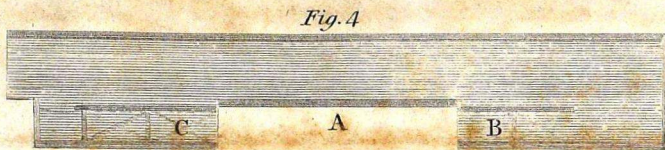
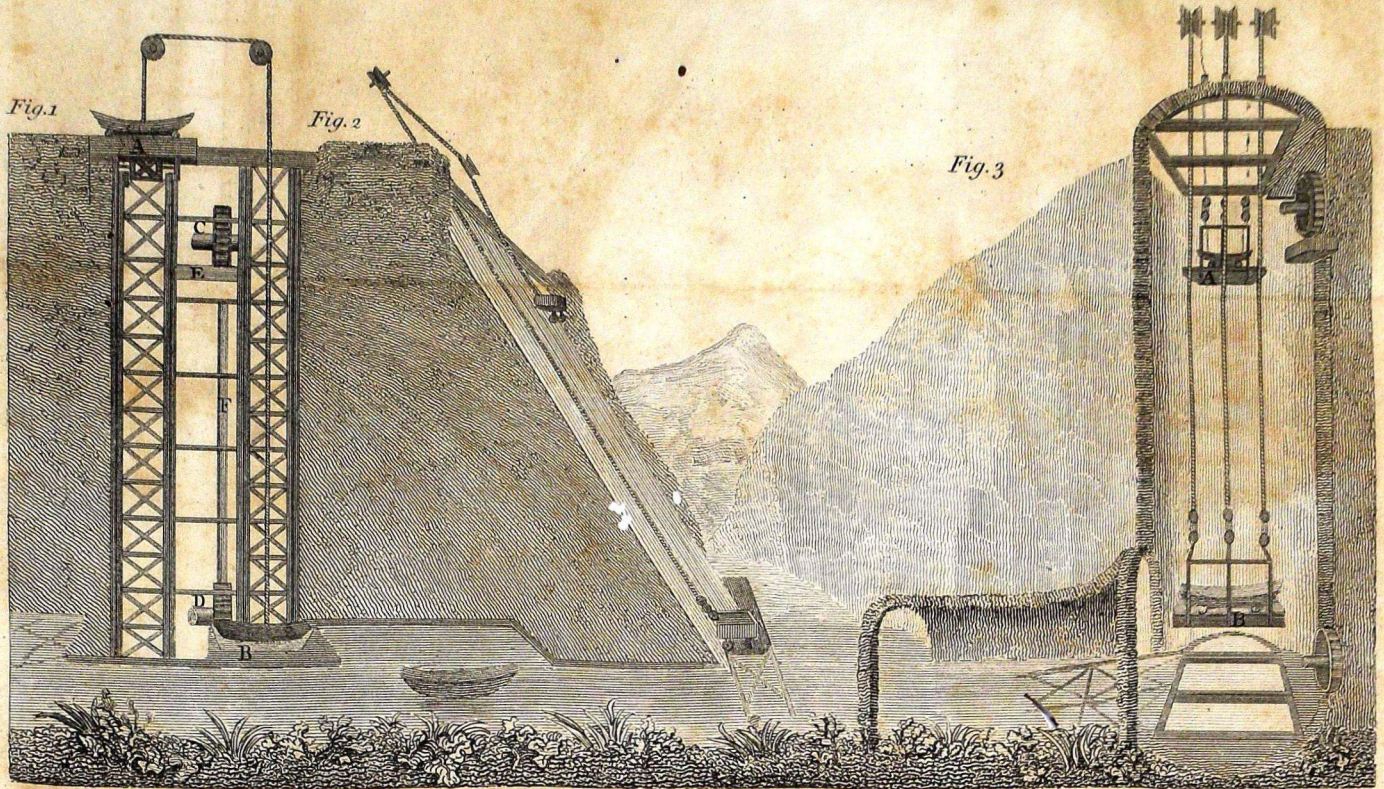
XV. One cistern being placed at the lower level, and one at the next ascending level, the leading-ropes are to be stretched, as described in article the fifth, and secured to the cisterns by brace-blocks; the cisterns will then play alternately from the lower to the upper level, as in the said Fig. 3. Two small carriages are to be used to raise the boats on the cistern, as in article the seventh.

XVI. The power to raise the boats on the cisterns may be obtained by a capstan, or water-wheel, as described in article the eighth: the water-wheels being placed in the shaft, as in the said Fig. 3.

XVII. The component parts of my said invention, so far as respects the use thereof in a perpendicular lift, being described, the said Fig. 3 exhibits the lift with its cisterns. In this case, the boats are to be drawn on the cisterns, as described in article the tenth, and water sufficient let into
the

the upper cistern to preponderate against the weight beneath; which, descending the shaft or lift, will draw its opponent to the next ascending level. The boats are then to be let off into the different levels, and others raised on the cisterns; the water to be received and discharged in and from the cisterns, as described in article the tenth, herein before contained, and so on alternately.

XVIII. Lastly, in the operation of the perpendicular lift, the two cisterns, with their boats, must pass each other side by side, and be worked either with ropes or chains, of which Fig. 10 exhibits the cisterns. In witness whereof, &c.



XXXIV. *Specification of the Patent granted to Mr. GEORGE CUMMINGS, of Ludgate-street, London, Toyman; for his Invention of a Composition to put on all Sorts of Skins, Paper, or Linen, for drawing or writing on with Pen and Ink, or Pencil, and rubbing clean off again*.*

Dated March 31, 1764.—Term expired.

TO all to whom these presents shall come, &c. Now KNOW YE, that in compliance with the said proviso, I the said George Cummings do hereby declare, that my said invention of a composition to put on all sorts of skins, paper, or linen, for the use of drawing or writing on with pen and ink, or pencil, and rubbing clean off again, and to form it into a memorandum-book, distinguished by putting the name of each day of

* This is what was called German *asses-skin*.

the week on the top of each leaf of the book, and for other uses and purposes, is to be performed in manner following; that is to say, take either vellum, parchment, very fine cloth, or paper, and stretch it in a frame as tight as possible. Then take twelve pounds of white-lead, and pound it very fine; add thereto one-third part of the best plaster of Paris, and one-fourth part of the best stone-lime; pound them well, mix them well together, and grind them very fine with water. Then take a new glazed vessel, and dissolve six or seven pounds of the best double size, over a fire, and mix the above ingredients in this, till it is of such a consistence as to lay on with a brush. Then lay three or four layers on the skin or cloth, as smooth as possible; observing that the skin is dry each time, before a second layer is put on. Then take the best nut or linseed oil, and to every pound of this oil add four ounces of the best white varnish, and mix them well together. Then put on three or four layers of this oil, thus prepared, each time exposing it to the air till it is thoroughly dry: this is for the white sort. For a brown or yellow, add to every pound of the
above,

above, three or four ounces of the best stone-
oker, or orpiment, or Dutch pink, and three or
four ounces of litharge. These must be well ground
with very old linseed-oil, and laid on, as smooth
as possible, ten or twelve times; exposing it each
time to the air, to be thoroughly dry, before a se-
cond layer is put on: observe you do not put it
where any dust or dirt can fall upon it. It may
be, by the same process, altered to any colour: as
for instance; to a red, by tincturing it with ver-
milion, or the like; to a blue, Prussian blue;
and for a black, by pounding slate, grinding it
very fine, and mixing with it as much ivory-
black as will turn it to a fine black colour. When
it is thoroughly dry, you may write on it with
a slate-pencil, or black or red lead. In witness
whereof, &c.

XXXV. *Specification of the Patent granted to Mr. THOMAS BINNS, of Barlow-street, in the Parish of St. Mary-le-bone, Carpenter; for his Invention of a Machine or Apparatus for Water-Closets and Privies; which, upon a self-acting Principle, will introduce Water into the Bason, and empty and cleanse the same, leaving a proper Portion of clean Water therein, without the Assistance or Attention of any Person thereto.*

WITH A PLATE.

Dated March 15, 1793.

TO all to whom these presents shall come, &c.
NOW KNOW YE that, in pursuance of the said letters patent, and of the above-mentioned proviso therein contained, I the said Thomas Binns do hereby particularly disclose, discover, describe, and ascertain, the nature of my said invention, in manner following; that is to say, I do hereby
refer

refer to the drawing hereunto annexed, which I consider as a part of this my specification, and the several letters thereon as references to the description hereafter more particularly mentioned, and which is as follows. First, A (Plate XIV.) is the vase or basin under the seat. BB is the water-cistern, which may be in any part of the house where it will be most convenient. C is a box or vessel of lead, copper, or any other proper material; which is to contain the quantity of water necessary for the process, and no more, and may be called the *measurer*: at the top of it is a valve, at D, to let the water in from the cistern, and at the bottom, at E, another valve, to let the water out. Y is a cock, which, according as it may be more or less turned, will regulate the length of time within which the given portion of water shall run through, and perform the subsequent operations. The cock at Y is not to be turned by any person for the purpose of using the water-closet, but to be set in the same manner as though merely a space left for the water to pass through; only, by having a cock there, it may be at any time regulated as to the time within which, after

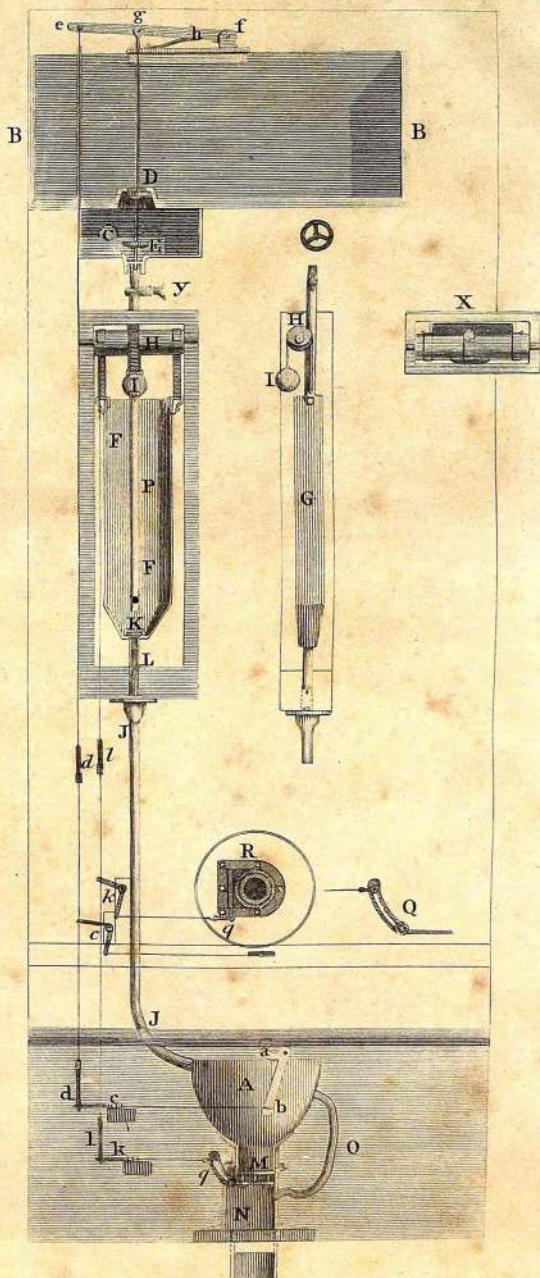
the closet is used, the operation herein after described shall take place. FF is a section of the newly-invented part, a trunk or cylindrical vessel, which I call the *sliding-conveyer*; by which one of the principal effects of the machine is performed. G is a side-view of the same vessel, shewing how it is hung to a roller at H, and balanced by a weight at I; both of which are fixed at the roller by straps of leather or joint-chain. At X is a plan of the *conveyer*, with the roller, and frame in which they are fixed and act. At K is a valve, at the bottom of the *conveyer*, which is tapered, as in the annexed drawing, to let out of it into the vase, (by means of a leaden pipe JJ,) the water which it receives from the *measurer*, through the valve at E. The *conveyer*, when it moves, descends to the bottom of the frame at L, about two inches, and forms a valve there, which prevents the water from rising into the frame while it is discharging it into the vase. At M is a valve, fitted to the bottom of the vase, through which the foul water is conveyed into the soil-pipe before the seat at N, and is conveyed into the common-

mon-

mon-sewer or cess-pool. O is a leaden pipe to carry off the waste water.

The performance of the process is by sitting down and rising up from the seat. The former measures out the quantity of water from the cistern, by means of the seat descending about a quarter of an inch; and, by pressing the lever-crank at *a*, the other end, at *b*, draws back three quarters, and pulls the crank at *c*, which is horizontal, and that communicates with a vertical one at *d*; which, by a wire, draws down the end of the lever at the top of the cistern by the end *e*, which opens the valve at D, at the bottom of the cistern, and closes that at E, in the *measurer*. The lever-crank below, with the valves, &c. are parts of the new invention. At R is a plan, which exhibits a section through the neck of the vase, and shews how the lever *q*, fixed to the valve, draws the cranks at *k* and *l*, answering to those at *k* and *i* below. On rising from the seat, the valve of the cistern is closed, and that of the *measurer* opened; which discharges its contents into the *conveyer*, causing it to descend with
the

the weight of the water it has received, which is discharged into the vase by the leaden pipe JJ; which being done, it rises again by the weight at I, (the roller being so contrived, by making it elliptical where the strap or chain by which it is hung embraces it,) and thereby loses its power or weight, in respect of the *conveyer*, when down; but recovers it again to the full diameter when it is up, and, by its superior weight, drawing back the lever at q, shuts the valve at M, and keeps it water-tight. Mean while, the water from the *conveyer* is injected by the pipe JJ into the vase, which rinses it clean; part of which is retained by the closing of the valve at M; after which, the remaining water in the *conveyer* descends through a small notch in the valve at K, filling the vase with the due quantity of water for the next occasion. As witness my hand and seal, &c.



XXXVI. *Appendix to Mr. WEDGWOOD's Attempt to compare and connect the Thermometer for strong Fire with common mercurial ones* *.

WITH A PLATE.

From the TRANSACTIONS of the ROYAL
SOCIETY of LONDON.

SINCE my former experiments were made, I have seen a very curious memoir by Messrs. Lavoisier and De la Place, containing a Method of measuring heat by the quantity of ice which the heated body is capable of liquefying. The application of this important discovery, as an intermediate standard-measure between Fahrenheit's thermometer and mine, could not escape me; and I immediately set about preparing an apparatus, and making the experiments necessary for that purpose, in hopes either of attaining, by this

* See our last Number, p. 173.

method, a greater degree of accuracy than I could expect from any other means, or of having what I had already done confirmed, by a series of experiments upon a different principle.

But, in the prosecution of these experiments, I have, to my great mortification, hitherto failed of success; and I should have contented myself for the present with saying little more than this, if some phænomena had not occurred, which appear to me not unworthy of farther investigation.

The authors observe, that if ice, cooled to whatever degree below the freezing point, be exposed to a warmer atmosphere, it will be brought up to the freezing-point, through its whole mass, before any part of its surface begins to liquefy; and consequently that ice, beginning to melt on the surface, will be always exactly of the same temperature, *viz.* at the freezing-point; and that, if a heated body be enclosed in a hollow sphere of such ice, the whole of its heat will be taken up in liquefying the ice; so that, if the ice be defended from external warmth, by surrounding it with other ice in a separate vessel, the weight of the water produced from it will be exactly proportional

portional to the heat which the heated body has lost, or, in other words, will be a true physical measure of the heat.

For applying these principles in practice, they employ a tin vessel, divided, by upright concentric partitions, into three compartments, one within another. The innermost compartment is a wire cage, for receiving the heated body. The second, surrounding this cage, is filled with pounded ice, to be melted by the heat; and the outermost is filled also with pounded ice, to defend the former from the warmth of the atmosphere. The first of those ice-compartments terminates at bottom in a stem like a funnel, through which the water is conveyed off; and the other ice-compartment terminates in a separate canal, for discharging the water into which *that* ice is reduced. As soon as the heated body is dropped into the cage, a cover is put on, which goes over both that and the first ice-compartment; which cover is itself a kind of shallow vessel, filled with pounded ice, with holes in the bottom, for permitting the water from this ice to pass into the second compartment; all the liquefaction that happens

VOL. VII. I i here,

here, as well as there, being the effect of the heated body only. Over the whole is placed another cover, with pounded ice, as a defence from external warmth.

As soon as this discovery came to my knowledge, on the 23d of February, a thaw having begun three days before, after a frost which had continued, with very little intermission, from the 24th of December, I collected a quantity of ice, and stored it up in a large cask in a cellar.

I thought it necessary to satisfy myself, in the first place, by actual experiment, that ice, how cold soever it may be, comes up to the freezing-point, through its whole mass, before it begins to liquefy on the surface. For this purpose, I cooled a large fragment of ice, by a freezing mixture, to 17° of Fahrenheit's thermometer, and then hung it up in a room whose temperature was 50° . When it began to drop, it was broken, and some of the internal part nimbly pounded, and applied to the bulb of a thermometer that was cooled, by a freezing mixture, below 30° . The thermometer rose to, and continued at, 32° . Being then taken out, and raised, by warmth, to 40° ,

40°, some more of the same ice, applied as before to the bulb, sunk it again to 32°; so that no doubt could remain on this subject.

Apprehensive that pounded ice, directed by the authors, might imbibe or retain more or less of the water, by capillary attraction, according to circumstances, and thereby occasion some error in the results, I thought it necessary to satisfy myself in this respect also by experiment. I therefore pounded some ice, and laid it in a conical heap on a plate; and, having at hand some water coloured with cochineal, I poured it gently into the plate, at some distance from the heap. As soon as it came in contact with the ice, it rose hastily to the top; and, on lifting up the lump, I found that it held the water, so taken up, as a sponge does, and did not drop any part of it till the heat of my hand, as I suppose, began to liquefy the mass. On farther trials I found, that in pounded ice, pressed into a conical heap, the coloured water rose, in the space of three minutes, to the height of two inches and a half; and, by weighing the water employed, and what remained upon the plate unabsoꝛbed, it appeared, that four

ounces of ice had thus taken up, and retained, one ounce of water.

To ascertain farther this absorbing power, in different circumstances, more analogous to those of the process itself, I pressed six ounces of pounded ice pretty hard into the funnel, having first introduced a wooden core, in order to leave a proper cavity in the middle; then, taking out the core, and pouring an ounce of water upon the ice, I left the whole for half an hour; at the end of which time the quantity that ran off was only 12 pennyweights and 4 grains; so that the ice had retained 7 pennyweights and 20 grains, which is nearly one-twelfth of its own weight, and two-fifths of the weight of the water.

These previous trials determined me, instead of using pounded ice, to fill a proper vessel with a solid mass of ice, by means of a freezing mixture, as the frost was now gone, and then expose it to the atmosphere till the surface began to liquefy. The apparatus I fitted up for this purpose was made of earthen-ware well glazed, and is represented in Plate XV. AA is a large funnel, filled with a solid mass of ice. B, a cavity

vity in the middle of this ice, formed, part of the way, by scraping with a knife, and, for the remaining part, by boring with a hot iron wire. C, one of the thermometer pieces, which serves for the heated body, and rests upon a coil of brass wire: it had previously been burnt with strong fire, that there might be no danger of its suffering any farther diminution of its bulk, by being heated again for these experiments. D, a cork-stopper in the orifice of the funnel. EE, the exterior vessel, having the space between its sides, and the included funnel A, filled with pounded ice, as a defence to the ice in the funnel. F, a cover for this exterior vessel, filled with pounded ice, for the same purpose. G, a cover for the funnel, filled only with pounded ice, with perforations in the bottom, for allowing the water from this ice to pass down into the funnel.

The thermometer-piece was heated in boiling water, taken up with a pair of small tongs equally heated, dropped instantly into the cavity B, and the covers put on as expeditiously as possible; the bottom of the funnel being previously corked, that the water might be detained till it should part with all its heat, and likewise to prevent the

water from the other ice, which ran down on the outside of the funnel, from mingling with it.

After standing about ten minutes, the funnel was taken out, wiped dry, and uncorked over a weighed cup; the water that ran out weighed 22 grains. Thinking this quantity too small, as the piece weighed 72 grains, I repeated the experiment, and kept the piece longer in the funnel; but the water this time weighed only 12 grains. Being much dissatisfied with this result, I made a third trial, continuing the piece much longer in the cavity; but the quantity of water was now still less, not amounting to quite three drops; and, to my great surprise, I found the piece frozen to the ice, so as not to be easily got off, though all the ice employed was, at the beginning of the experiment, in a thawing state.

I had prepared the apparatus for taking the boiling heat of mercury; but, being entirely discouraged by these very unequal results, I gave that up, for the present at least, and, heating the piece to 60° of my thermometer, turned it nimbly out of the case in which it was heated into the cavity, throwing some fragments of ice over it. In
about

about half an hour I drew off the water, which amounted to 11 pennyweights; then, stopping the funnel again, and replacing the covers, I left the whole about seven hours.

At the end of that time, I found a considerable quantity of water in the funnel; the melting of the ice had produced a cavity between it and the sides, great part of the way down, which, as well as that in the middle, was nearly full. The water nevertheless ran out so slowly, that I apprehended something had stopped the narrow end of the funnel, but the true cause became afterwards apparent upon examining the state of the ice. The fragments which I had thrown over the thermometer-piece were frozen entirely together, and in such a form as they could not have assumed, without fresh water superadded and frozen upon them, for the cavities between them were partly filled with new ice. I endeavoured to take the ice out with my fingers, but in vain; and it was with some difficulty I could force it asunder, even with a pointed knife, to get at the thermometer-piece; when that was got out, great part of the coiled wire was found enveloped in new ice. The
passage

passage through the ice to the stem of the funnel, which I had made pretty wide with a thick iron wire red-hot, was so nearly closed up, that the flow draining off of the water was now sufficiently accounted for, and indeed this draining was the only apparent mark of any passage at all. On taking the ice out of the funnel, and breaking it, to examine this canal, I found it almost entirely filled up with ice, projecting from the solid mass in crystalline forms, similar in appearance to the crystals we often meet with in the cavities of flints and quartzose stones.

If, after all these circumstances, any doubt could have remained of the ice in question being a new production, a fact which I now observed must have removed all suspicion. I found a coating of ice, of considerable extent, and perfectly transparent, about a tenth of an inch in thickness, upon the outside of the funnel, and on a part of it which was not in contact with the surrounding ice, for that was melted to the distance of an inch from it.

Some of the ice being scraped off from the inside of the funnel, and applied to the bulb of the thermometer,

thermometer, the mercury sunk from 50° to 32° , and continued at that point till the ice was melted; after which, the water being poured off, it rose in a little time to 47° .

Astonished at these appearances of the water freezing after it had been melted, though surrounded with ice in a melting state, and in an atmosphere of about 50° , where no part of the apparatus or materials could be supposed to be lower than the freezing point, I suspected, at first, that some of the salt of the freezing mixture might have got into the water, and that this, in dissolving, might perhaps absorb, from the parts contiguous to it, a greater proportion of heat than the ice of pure water does. But the water betrayed nothing saline to the taste; and I had applied the freezing mixture with my own hands, and with great care, to prevent any of it being mixed with the water.

To remove all doubts, however, upon this point, I purposed repeating the experiment, with some pieces of the ice I had stored up in the cellar, to see if this would congeal, after thawing, in the same manner. But, going to fetch the ice,

and examining it in the cask in which it was kept, I was perfectly satisfied with the appearances I found there; for, though much of it was melted, yet the fragments were frozen together, so that it was with difficulty I could break or get out any pieces of it with an iron spade; and, when so broken, it had the appearance of *breccia* marble, or plumb-pudding stone, for the fragments had been broken, and rammed into the cask with an iron mall.

A porcelain cup being laid upon some of this ice about half an hour, in a room whose temperature was 50° , it was found pretty firmly adhering; and, when pulled off, the ice exhibited an exact impression of the fluted part of the cup, with which it had been in contact; so that the ice must necessarily have liquefied first, and afterwards congealed again. This was repeated several times, with the same event. Fragments of the ice were likewise applied to one another; to sponges; to pieces of flannel, and of linen cloth, both moist and dry: all these, in a few seconds, began to cohere, and, in about a minute, were frozen so as to require some force to separate them. After
standing

standing an hour, the cohesion was so firm, that, on pulling away the fragments of ice from the woollen and sponge, they tore off with them that part of the surface with which they were in contact; though, at the same time, both the sponge and flannel were filled with water which that very ice had produced.

To make some estimate of the force of the congelation, which was stronger on the two bodies last mentioned than on linen, I applied a piece of ice to a piece of dry flannel which weighed two pennyweights and a half, and surrounded them with other ice. After lying together three quarters of an hour, taking the piece of ice in my hand, and hooking the flannel to a scale, I found a weight of five ounces to be necessary for pulling it off; and yet so much of the ice had liquefied as to increase the weight of the flannel above 12 pennyweights. I then weighed the piece of ice, put them together again, and four hours after found them frozen so firmly as to require 78 ounces for their separation; although, from 42 pennyweights of the ice, 15 more had melted off: the surface of contact was, at this time, nearly a

square inch. I continued them again together for seven hours, but they now bore only 62 ounces; the ice being diminished to 14 penny-weights, and the surface of contact reduced to about six-tenths of a square inch.

Having seen before, that pounded ice absorbs water in very considerable quantity, I suspected that something of the same kind might take place even with entire masses; and experiment soon convinced me, that even apparently solid pieces of ice will imbibe water, slower or quicker, according to its stage of decay. I have repeatedly heated some of my thermometer-pieces, and laid them upon ice, in which they made cavities of considerable depth; but the water was always absorbed, sometimes as fast as it was produced, leaving both the piece and the cavity dry.

Thus, though I cannot sufficiently express how much I admire the discovery that gave rise to these experiments, I have nevertheless to lament my not being able to avail myself of it at present, for the purpose I wished to apply it to.

That, in my experiments, the two seemingly opposite processes of nature, congelation and liquefaction,

faction, went on together, at the same instant, in the same vessel, and even in the same fragment of ice, is a fact of which I have the fullest evidence that my senses can give me; and I shall take the liberty of suggesting a few hints, which may tend perhaps to elucidate their cause, and to shew that they are not so incompatible as at first sight they appear to be.

It occurred to me, at first, that water highly attenuated and divided, as when reduced into vapour, may freeze with a less degree of cold than water in its aggregate or grosser form; hence, hoar-frost is observed upon grass, trees, &c. at times when there is no appearance of ice upon water, and when the thermometer is above the freezing-point *. Boerhaave, I find, in his elaborate theory

* I am aware that experiments and observations of this kind are not fully decisive; that the atmosphere may, in certain circumstances, be much warmer or colder than the earth and waters, which, in virtue of their density, are far more retentive of the temperature they have once received, and less susceptible of transient impressions; that even insensible undulations of water, from the slightest motion of the air, by bringing

theory of fire, assigns 33° as the freezing-point of vapour, and even of water, when divided only by being imbibed in a linen cloth.

Now, as the atmosphere abounds with watery vapour, or water dissolved and chemically combined, and must be particularly loaded with it in the neighbourhood of melting ice; as the heated body, introduced into the funnel, must necessarily convert a portion of the ice or water there into

bringing up warmer surfaces from below, may prove a farther impediment to the freezing; and, therefore, that the degree of cold, which is sufficient to produce hoar-frost, may possibly, if continued long enough, be sufficient also to produce ice. I am not acquainted with any satisfactory experiments or observations yet made upon the subject; nor do I advance the principle as a certain, but as a probable one, which occurred to me at the moment, which is countenanced by general observation, and consistent to many known facts; for there are numerous instances of bodies, in an extreme state of division, yielding easily to chemical agents, which, before such division, they entirely resist; thus, some precipitates, in the very subtle state in which they are at first extricated from their dissolvents, are re-dissolved by other menstrua, which, after their concretion into sensible molecularæ, have no action upon them at all.

vapour; and, as ice is known to melt as soon as the heat begins to exceed 32° , or nearly one degree lower than the freezing-point of vapour; I think we may hence deduce, pretty satisfactorily, all the phænomena I have observed. For, it naturally follows, from these principles, that vapour may freeze where ice is melting; that the vapour may congeal, even upon the surface of the melting ice itself; and that the heat which (agreeably to the ingenious theory of Dr. Black) it emits in freezing, may contribute to the farther liquefaction of that very ice upon which the new congelation is formed. ,

I would farther observe, that the freezing of water is attended with plentiful evaporation in a close as well as an open vessel; the vapour, in the former, condensing into drops on the under side of the cover, which either continue in the form of water, or assume that of ice, or a kind of snow, according to circumstances*; which evaporation may perhaps be attributed to the heat that was

* See Mr. Baron's paper on this subject, in the Memoirs of the Academy of Sciences at Paris for the year 1753.

combined with the water, at this moment rapidly making its escape, and carrying part of the aqueous fluid off with it. We are hence furnished with a fresh and continual source of vapour, as well as of heat; so that the processes of liquefaction and congelation may go on uninterruptedly together, and even necessarily accompany one another; although, as the freezing must be in an under proportion to the melting, the whole of the ice must ultimately be consumed.

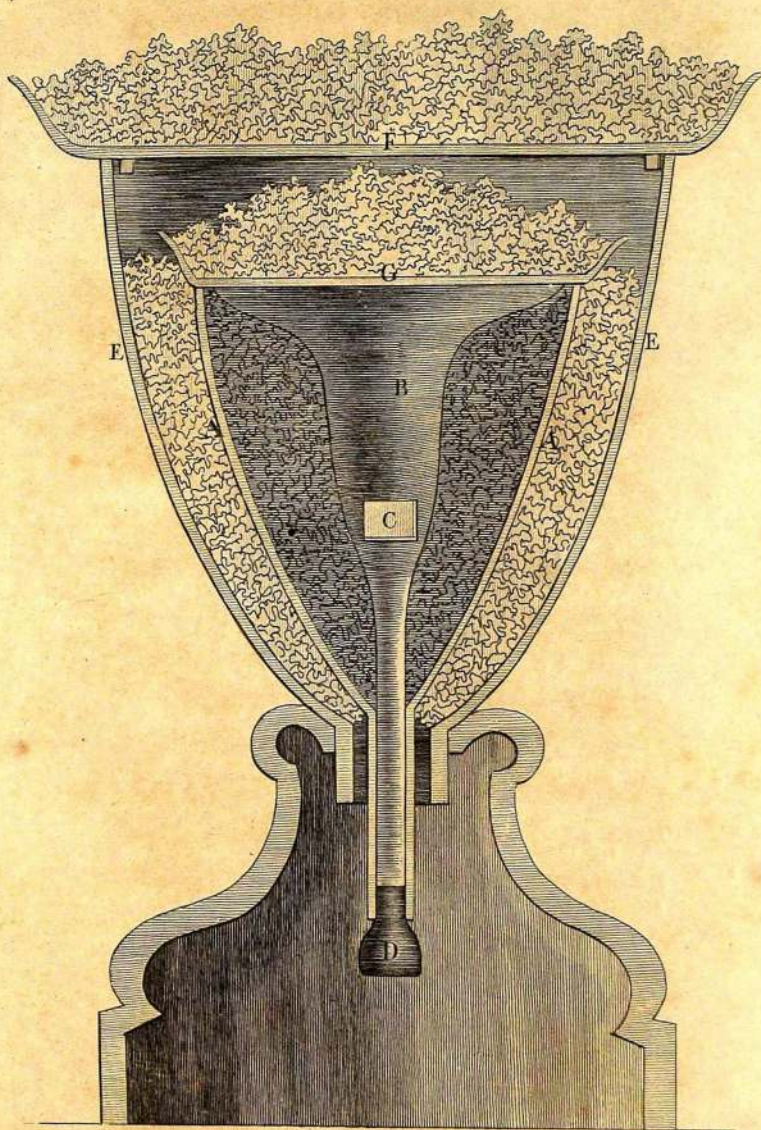
In the remarkable instance of the coating of ice on the outside of the throat of the funnel, there are some other circumstances which it may be proper to take notice of. Neither the cover of the outer vessel, nor the aperture in its bottom, which the stem of the funnel passed through, were air-tight; and the melting of the surrounding ice had left a vacancy of about an inch, round that part of the funnel on which the crust had formed. As there was, therefore, a passage for air through the vessel, a circulation of it would probably take place; the cold and dense air in the vessel would descend into the rarer air of the room, then about 50° , and be replaced by air
from

from above. The effect of this circulation, and sudden refrigeration, of the air, will be a condensation of part of the moisture it contains, upon the bodies it is in contact with: the throat of the funnel, being one of those bodies, must receive its share; and, the degree of cold in which the ice thaws being supposed sufficient for the freezing of this moist vapour, the contact, condensation, and freezing, may happen at the same instant.

The same principles apply to every instance of congelation that took place in these experiments; and a recollection of particulars which passed under my own eye convinces me, that the congelation was strongest in those circumstances where vapour was most abundant, and on those bodies which, from their natural or mechanical structure, were capacious of the greatest quantity of it: stronger, for instance, on sponge than on woollen: stronger on this than on the closer texture of linen; and far stronger on all these than on the compact surface of porcelain.

If, nevertheless, the principle I have assumed (that water highly attenuated will congeal with a

less degree of cold than water in the mass) should not be admitted, another has above been hinted at, which experiments have decidedly established, from which the phenomena may perhaps be equally accounted for, and which, even though the other also is received, must be supposed to concur for some part of the effect: I mean, that *evaporation produces cold*; both vapour and steam carrying off some proportion of heat from the body which produces them. If, therefore, evaporation be made to take place upon the surface of ice, the contiguous ice will thereby be rendered colder; and, as it is already at the freezing point, the smallest increase of cold will be sufficient for fresh congelation. It seems to be on this principle that the formation of ice is effected in the East Indies, by exposing water to a serene air, at the coldest season of the year, in shallow porous earthen vessels: part of the water transudes through the vessel, and, evaporating from the outside, the remainder in the vessel becomes cold enough to freeze; the warmth of the earth being at the same time intercepted, by the vessels being placed upon bodies little disposed to conduct heat.



heat *. If ice is thus producible in a climate where natural ice is never seen, we need not wonder that congelation should take place where the same principle operates amidst actual ice.

It has been observed above, that the heat emitted by the congealing vapour probably unites with, and liquefies, contiguous portions of ice; but, whether the whole, either of the heat so emitted, or of that originally introduced into the funnel, is thus taken up; how often it may unite with other portions of ice, and be driven out from other new congelations; whether there exists any difference in its chemical affinity or elective attraction to water in different states, and the contiguous bodies; whether part of it may not ultimately escape, without performing the office expected from it upon the ice; and, to what distance from the evaporating surface the refrigerating effect of the evaporation may extend; must be left for farther experiments to determine.

* See a description of this process in the Philosophical Transactions, Vol. LXV. p. 252.

XXXVII. *On making Butter and Cheefe. By Mr. JOSIAH HAZARD, of Stoney Littleton, Somersetshire.*

From the Letters and Papers of the Bath and West-of-England Society for the Encouragement of Agriculture, &c.

AS no butter is esteemed equal to that which is made in the county of Effex, which is well known by the name of Epping butter, and which, in almost every season of the year, will yield at London from one shilling to fourteen pence *per* pound, I presume it will not be deemed improper to recommend farmers to adopt the method of making such butter. I shall also add what I have gathered from upwards of twenty years experience, part of which time I resided, and occupied a large farm, in the neighbourhood of Epping. I have since been a resident in the county of Somerset;

merfet; and, in both counties, we could obtain, in general, one halfpenny or penny *per* pound more for our butter than the general market-price.

Before I proceed to point out the method of making the butter, it may not be improper to say something concerning the dairy-house, which should always be kept in the neatest order, and be so situated that the windows or lattices should never front the south, south-east, or south-west: lattices are also to be preferred to windows, as they admit a more free circulation of the air than glazed lights possibly can do. It has been objected, that they admit cold air in winter, and the sun in summer; but this defect is easily obviated, by making a frame, the size of, or somewhat larger than, the lattice, and constructing it so as to slide backward and forward at pleasure: packthread strained across this frame, with oiled cap-paper pasted thereon, will admit the light, and keep out the sun and wind.

It is hardly possible in the summer to keep a dairy-house too cool; on which account, none should be situated far from a good spring or current of water. It should be neatly paved, either
with

with red brick or smooth hard stone, and laid with a proper descent, so that no water may lodge. This pavement should be well washed in the summer every day, and all the utensils belonging to the dairy should be kept perfectly clean; nor should we ever suffer the churns to be scalded in the dairy, as the steam that arises from hot water will injure the milk. Neither do I approve of cheese being kept therein, or rennet for making cheese, nor of having a cheese-press fixed in a dairy, as the whey and curd will diffuse their acidity throughout the room.

The proper receptacle for milk are earthen pans, or wooden vats or trundles; but none of these should be lined with lead, as that metal certainly is of a poisonous nature, and may, in some degree, affect the milk. If people are so obstinate as to persist in using such, I advise that they never forget to scald them, to scrub them well with salt and water, and to dry them thoroughly before they deposit the milk therein. Indeed all the utensils should be cleaned in like manner before they are used; and if, after this, they in the least degree smell sour, they must undergo

dergo a second scrubbing before they are fit for use.

With respect to making of butter, it is right to observe, that the greater the quantity made from a few cows, the greater will be the farmer's profit; therefore he should never keep any but such as are esteemed good milkers. A bad cow will be equally expensive in her keep, and will not, perhaps, (by the butter and cheese that are made from her,) bring in more than from three to six pounds a year; whereas a good one will bring in from seven to ten pounds a year; therefore, it is obvious that bad cows should be parted with, and good ones purchased in their room.

When such are obtained, a good servant should be employed to milk them; as, by the neglect and mismanagement of servants, it frequently happens that the best cows are spoiled. I advise farmers not to trust entirely to servants, but sometimes to see themselves that their cows are milked clean; for, if any milk be suffered to remain in the udder, the cow will daily give less, till at length she will become dry before the proper time,

time, and the next season she will scarcely give milk sufficient to pay for her keep.

It sometimes happens, that some of a cow's teats may be scratched or wounded, so as to produce foul or corrupted milk. When this is the case, we should by no means mix it with the sweet milk, but give it to the pigs; and that which is conveyed to the dairy-house should remain in the pail till it is nearly cool before it is strained; I mean if the weather be warm; but in frosty weather it should be immediately strained, and a small quantity of boiling water may be mixed with it, which will cause it to produce cream in abundance, and the more so, if the pans or vats have a large surface.

During the hot summer-months, it is right to rise with or before the sun, that the cream may be skimmed from the milk ere the dairy becomes warm; nor should the milk at that season stand longer in the vats, &c. than twenty-four hours, nor be skimmed in the evening till after sun-set. In winter, milk may remain unskimmed for thirty-six or forty-eight hours; the cream should be deposited in a deep pan, which should be kept during

during the summer in the coolest part of the dairy, or in a cool cellar, where a free air is admitted, which is still better. Where people have not an opportunity of churning every other day, they should shift the cream daily into clean pans, which will keep it cool; but they should never fail to churn at least twice a week in hot weather; and this work should be done in the morning before the sun appears, taking care to fix the churn where there is a free draught of air. If a pump-churn is to be used, it may be plunged a foot deep into a tub of cold water, and should remain there during the whole time of churning, which will very much harden the butter. A strong rancid flavour will be given to the butter, if we churn so near the fire as to heat the wood in the winter-season *.

After

* In the volume from which this paper is taken, it is said (in a letter signed Rusticus) that the operation of churning may be very much shortened, by mixing a little distilled vinegar with the cream in the churn; the butter being afterwards well washed in two or three changes of water, the whole of the acid is carried off; or, if any remain, it is so little as not to be perceived by the taste. A table-spoonful or two of the

After the butter is churned, it should be immediately washed in many different waters, till it is perfectly cleansed from the milk; but here I must remark, that a warm hand will soften it, and make it appear greasy, so that it will be impossible to obtain the best price for it. The cheesemongers use two pieces of wood for their butter, and if those who have a very hot hand were to have such, they might work the butter so as to make it more saleable.

The Epping butter is made up for market in long rolls, weighing a pound each. In the county of Somerset they dish it in half-pounds for sale; but, if they forget to rub salt round the inside of the dish, it will be difficult to work it so as to make it appear handsome.

Butter will require, and endure, more working in winter than in summer; but I must remark, that I never knew any person whose hand was warm by nature make good butter.

vinegar, to a gallon of cream, is said to be sufficient; and it is recommended not to be applied till the cream has undergone some considerable agitation.

Those who use a pump-churn must endeavour to keep a regular stroke; nor should they admit any person to assist them, except they keep nearly the same stroke; for, if they churn more slowly, the butter will, in the winter, *go back*, as it is called; and, if the stroke be more quick and violent, in the summer, it will cause a fermentation, by which means the butter will acquire a very disagreeable flavour.

Where people keep many cows, a barrel-churn is to be preferred; but, if this be not kept very clean, the bad effects will be discovered in the butter; nor must we forget to shift the situation of the churn when we use it, I mean as the seasons alter, so as to fix it in a warm place in winter, and where there is a free air in summer.

In many parts of this kingdom they colour their butter in winter; but this adds nothing to its goodness; it rarely happens that the farmers in or near Epping use any colour, and, when they do, it is very innocent. They procure some sound carrots, whose juice they press through a sieve, and mix with the cream when it

enters the churn, which makes it appear like May butter; nor do they at any time use much salt, though a little is absolutely necessary.

As they make in that county but very little cheese, so of course very little whey-butter is made, nor do I wish any person to make it, except for present use, as it will not keep good more than two days, and the whey will turn to better account to fatten pigs with; nothing feeds them faster, nor will any thing make them so delicately white: but I must observe that no good bacon can be made from pigs thus fatted. Where much butter is made, good cheese for servants may be obtained from skimmed milk, and the whey will afterwards do for store-pigs.

The foregoing rules will suffice for making good butter in any county; but, as some people are partial to the *west-country* method, I shall describe it as briefly as possible.

In the first place, they deposit their milk in earthen pans in their dairy-house; when they have stood twelve hours in the summer, and double that space in the winter, they remove them to stoves made for that purpose, which stoves are
filled

filled with hot embers : on these they remain till bubbles arise, and the cream changes its colour ; it is then deemed heated enough ; and this they call scalded cream. It is afterwards removed steadily to the dairy, where it remains twelve hours more, and is then skimmed from the milk, and put into a tub or churn. If it be put into a tub, it is beaten well with the hand, and thus they obtain butter ; but a cleaner way is to make use of a churn. Some scald it over the fire, but then the smoke is apt to affect it ; and, in either case, if the pans touch the fire, they will crack or fly, and the milk and cream will be wasted.

The Cambridgeshire salt butter is held in the highest esteem, and is made nearly after the same method as the Epping ; and, by washing and working the salt from it, the cheesemongers in London often sell it, at a high price, for fresh butter. It is deposited, when made, into wooden tubs or firkins, which are exposed to the air for two or three weeks, washing them often ; but, a readier way is to season them with unslaked lime ; or a large quantity of salt and water well boiled will do ; with this they must be scrubbed several times,

times, and afterwards thrown into cold water, where they should remain three or four days, or till they are wanted. They should then be scrubbed as before, and well rinsed with cold water; but, before they receive the butter, care must be taken to rub every part of the inside of the firkin with salt. Then, if the butter be properly made, and perfectly sweet, it may be gently pressed into the firkin; but it must be well salted when it is made up, and the salt should be equally distributed through the whole mass, a good handful of salt being spread on the top of the firkin; after which the head should be immediately put on.

They pursue nearly the same method in Suffolk and Yorkshire; nor is the butter that is made in those counties much inferior to that made in Cambridgeshire; indeed it is often sold in London for Cambridge butter. No people make more butter from their cows than the Yorkshire farmers do, which, I am persuaded, is owing to the care they take of their cows in the winter: at that season they house them all, feed them with good hay, and never suffer them to go out (except to water) but when the weather is very serene.

When

When their cows calve, they give them comfortable malt-mashes for two or three days after; but these cows never answer if they are removed to other counties, except the same care and attendance be given them, and then none answer better.

The land whereon cows feed very often affects the butter. If wild-garlick, charlock, or May-weed, be found in pasture-grounds, cows should not feed therein till after they have been mown, when those pernicious plants will appear no more till the following spring; but those cows that give milk must not partake of the hay made therefrom, as that will also diffuse its bad qualities.

Great part of the Epping butter is made from cows that feed during the summer months in Epping forest, where the leaves and shrubby plants contribute greatly to the flavour of the butter.

TO BE CONCLUDED IN OUR NEXT.

XXXVIII. *Conclusion of M. MACQUER's Experiments upon the Composition of Flint-glass, &c.*

(From Page 214.)

I TOOK some red-lead or minium, which is a calx of lead as much calcined as it can possibly be by the action of fire, assisted by the concurrence of air. I put it into a matrafs, and poured upon it as much good nitrous acid as was sufficient to cover it, and to reach about an inch above it. The acid, without heat, had no sensible effect upon the lead, except that of changing its bright red colour into a dark tawny brown.

Having afterwards placed this mixture upon a sand-bath, the acid, by the help of heat, dissolved a part of the red-lead, with effervescence: the other part remained at the bottom of the matrafs, without changing its colour. I encreased the

the heat, till I made the nitrous acid boil: a great quantity of fumes then escaped from it, which were of a white colour, as when this acid is watery, and does not act upon a metallic or inflammable substance. These fumes continued to arise, till the mixture was reduced almost to dryness; then, by encreasing the fire, the acid began to give out red fumes, which had their usual smell. This kind of vapour continued, encreasing in quantity and in smell, until the whole was brought to perfect dryness.

After breaking the matraass, I found the red-lead in the form of a cake, which had separated a little from the bottom. This cake was of a beautiful white colour at its upper surface; greyish in the middle; and of a dull brick colour at the bottom. The white part had a very strong styptic taste; the red part had no sensible taste.

I powdered, ground, and mixed the whole together: it was then of a greyish colour, and had rather a styptic taste, with a degree of sweetness. I calcined this matter, with a naked fire, in a vessel made of crucible-earth: it became quite red by calcination, and had very much the ap-

pearance of red-lead. Having encreased the fire, to such a degree as to bring the vessel to a dull red heat, a part of the matter began to melt into a yellow substance, which looked like massicot, and adhered very strongly to the vessel.

Every circumstance of this experiment shewed, that the calx of lead had not acquired any farther degree of calcination from the action of the nitrous acid. It even appeared to me, that this acid, instead of taking the inflammable principle from the red-lead, was more likely to restore it; and, as I had no hopes of improving flint-glass by using a calx of lead thus prepared, I omitted trying it as an ingredient in its composition, that I might the sooner enter into an examination of the effects of the marine and vitriolic acids upon the calces of lead.

I made a *plumbum corneum*, by precipitating a solution of lead in nitrous acid, by means of common salt. I filtered the liquor, to separate the precipitate; and, after having dried it, I put some of it, by itself, in a small crucible, into an open fire. When the crucible became red-hot, a part of the *plumbum corneum* exhaled in vapours like arsenic;

arsenic; another part passed through the crucible, but without melting any of it; in short, the whole of the matter was lost.

I put another portion of this *plumbum corneum* into a glass vessel, and heated it gradually and carefully: when it approached to a dull red heat, and before it began to emit any fumes, it melted calmly, like so much wax. When it was cold, I found it united into one single piece, of a white colour, and about as transparent as porcelain: it could neither be bent nor cut.

I then mixed two parts of this *plumbum corneum* with one part of fine sand, ground, and put the mixture into a small cup of hard porcelain. I heated it gradually; it bore a bright red heat without melting, but fumed very much. I covered the cup with an earthen cover, and increased the fire, during three quarters of an hour, up to a white heat. At the end of that time, I found the earthen cover strongly attached to the cup. Having separated it, the matter still continued to fume: it lay at the bottom of the cup, not melted, in the form of a white mass, which, though rather hard, and adhering to the cup,

might easily be broken. The inside of a tube, which I had placed over the furnace to encrease the draught, was entirely covered with white flowers.

These experiments prove very clearly, that lead, when combined with the marine acid, is too volatile to be made to vitrify with pure sand; consequently I could not expect any advantage from such a preparation of lead.

It still remained for me to try what would be the effects of a combination of this metal with vitriolic acid. With that intention I put some red-lead into a matrafs, and poured upon it some concentrated vitriolic acid. A considerable motion, such as accompanies dissolution, immediately took place; the whole of the red-lead was penetrated by the acid, and, assisted by the heat of a sand-bath, became white, like a salt. I encreased the fire, in order to drive off the acid: a great quantity of white fumes were emitted, which had not any sulphureous smell. Finding it difficult to bring the matter to perfect dryness in the matrafs, I broke it, and put its contents into an earthen vessel capable of bearing the fire. A very strong

strong degree of fire was requisite to dry the matter completely; from which there again exhaled a great quantity of thick white fumes, but which, like the others, had not a sulphureous smell, nor could they indeed, properly speaking, be said to have any smell at all. When these vapours ceased to arise, the bottom of the vessel being still red-hot, I examined the matter: it was in the form of a cake, the top and bottom of which were very white, while the middle of it was of a light scarlet colour. I ground this matter, and mixed with it a sufficient quantity of fresh vitriolic acid to make it into a paste, which I again exposed to the heat of a sand-bath, in the same vessel. Every thing went on as in the former operation: the acid exhaled in white vapours, without smell, till the matter was dry; which was now of a white colour, but had throughout a very slight shade of scarlet.

I calcined a part of this calx, or rather vitriol of lead, for the space of two hours, by a pretty strong fire, in a crucible: it appeared to me neither to be fusible, like the calx made by the nitrous acid, nor volatile, like the *plumbum corneum*.

The

The only effect of this strong calcination was, that the mass acquired a yellow colour, which was darker at its surface than within.

Judging, from these circumstances, that this salt deserved to be tried as an ingredient in flint-glass, I mixed two ounces and a half with one ounce of fine sand, ground. I put three ounces and six grains of this mixture into a vessel, which I lined with fine sand, properly prepared, and placed it under the muffle of my wind-furnace. After it had been exposed to a moderate fire about an hour, seeing that the mixture gave no sign of fusion, I increased the fire to a white heat, in which I kept it for an hour and a half; and I observed, with great surprise, that notwithstanding the continuance of this violent degree of heat, and the quantity of lead which entered into the composition of the mixture, it not only was not vitrified, but the matter, which was of a white colour, was very little contracted, and had acquired very little consistence. Having collected and weighed it very carefully, I found that it had suffered a loss of weight, amounting, in the whole, to half an ounce and fourteen grains. I afterwards

afterwards tried the fire of a forge upon the same mixture: it did not bring it into fusion, nor indeed did it occasion any perceptible change.

It is clearly ascertained by these experiments, that vitriol of lead, especially when thoroughly saturated with acid, is not fusible, like the other preparations of lead; consequently, it is by no means capable of serving as a flux for sand, or other refractory matters which may enter into the composition of flint-glass. This fact has been still more evidently proved, by some experiments lately made upon white lead-ore, in which that ore was with difficulty melted in the focus of the lens belonging to the Academy of Sciences. Vitriol of lead, fully saturated with acid, which was exposed to the action of the same lens, only melted into an opaque matter, very unlike a complete vitrification.

The discovery of this refractory quality of vitriol of lead, did not prevent me from trying its effect in some fresh experiments respecting the composition of flint-glass; but, I was very well convinced, that it would be necessary to join some other flux to the mixtures which I intended to try.

try. Accordingly, I mixed together, very carefully, one ounce of my vitriol of lead with as much fine sand, ground, to which I added half an ounce of nitre, and a quarter of an ounce of calcined borax. This mixture, being put into a German crucible, was placed in a wind-furnace, and heated gradually. The first effect of the heat was to disengage a great quantity of vapours of nitrons acid; and the mixture swelled up, with very evident signs of effervescence, which I suffered to disappear, before I encreased the fire. When all was still, I encreased the fire to a degree proper for a soft and easily fusible glass: the matter now became very fluid, in which state I kept it during two hours, encreasing the fire a little towards the end. When I had ascertained, by taking a little out with an iron rod, that the matter was perfectly vitrified, I poured it upon a copper-plate. This glass was covered with a considerable quantity of what is called *salt of glass*, arising from the decomposition of the vitriol of lead; the acid of which, having partly combined with the alkali of the nitre, and partly with that of the borax, had consequently formed vitriolated tartar

tartar and Glauber's salt, which, as is always the case, had separated from the vitrified matter.

In other respects, the glass obtained in this trial, though it was in every part of its substance very full of small bubbles, and also contained a globule of lead in a metallic form, was perfectly transparent; it was likewise considerably whiter than any I had yet made, (a circumstance which I thought very promising,) although it contained nearly half its weight of lead.

This determined me to make a great many other trials respecting the composition of flint-glass, (varying the proportion of the ingredients, and the circumstances of the vitrification,) in all of which a large proportion of vitriol of lead was employed. I shall not, at present, enter into a particular detail of these experiments, which I mean to repeat and continue, but shall finish this memoir, by giving an account of those ideas respecting the improvement of flint-glass, which the great number of experiments and observations I have made on that subject have suggested to me.

I have always thought, and am now confirmed in that opinion, that the glutinous and stringy

quality of all glafs which has a great quantity of lead in its compofition, arifes merely from the want of an intimate and perfect combination between the calx of lead and the fand, &c. It is a certain fact, that all metals, and particularly lead, refufe to enter into any union with fand, or flint, or any fpecies of earth, fo long as they are furnifhed with the quantity of inflammable principle neceffary to their metallic ftate; from which it follows, that, the lefs of that principle metallic earths retain, the more eafily they muft unite in vitrification with other earths.

On the other hand, it is not lefs certain, that lead, though capable of being very eafily deprived, by common calcination, of a fufficient portion of its inflammable principle to lofe its opacity and ductility, is nevertheless a metal which, after this firft lofs, retains a greater quantity than fome others, and retains that quantity with greater force: this is confirmed by many of the experiments related in this memoir, and particularly by thofe I made with nitrous acid. This being the cafe, two principal methods fuggelt themfelves, of procuring a perfect union between the calx of lead and the fand or filiceous earth.

The first is, to deprive the calx of lead of the greatest possible quantity of that portion of the inflammable principle which it retains with so much force.

The second, which applies to all other combinations, is to give to the substances which we wish to unite, that is to say, in the present instance, to those which are to enter into the composition of flint-glass, the greatest possible fluidity and mobility.

The fixity and refractory quality which the vitriolic acid communicates to the calx of lead, seem to point out this mode of preparation as the most proper to fulfil the first-mentioned intention. I even thought, after many trials, that the vitriol of lead, when I used it as an ingredient in flint-glass, gave it always more clearness than any other preparation of lead; but I have since discovered, that this good effect was in part owing to the nitre and borax which I was obliged to use at the same time; at least it appeared, that the vitriol of lead could not contribute to the clearness of flint-glass, without the assistance of those two salts.

With respect to the second method, which consists in giving great fluidity to the matter, I believe it is one which deserves the greatest attention, and nothing is so easy as to put it in practice; all that is required is, to proportion the fluxes properly to the sand. I made some of these mixtures, which, at the beginning of their melting, and with a very moderate fire, were almost as fluid as water; consequently, the various ingredients of which they were composed were capable of mixing well together, and of acting upon each other, with a freedom and facility which never can take place when the melted matter is of a glutinous consistence, as is generally the case with all sorts of glass. It is indeed true, that if the matter is so fluid as not to be ropy, when a sample of it is taken out of the melting-pot, the glass is neither perfectly transparent, nor is it sufficiently firm; but, as the fluxes evaporate continually while the glass is in fusion, it is very easy, (as I have many times experienced,) by keeping the matter a sufficient time in fusion, and regulating properly the degree of heat, to bring the glass, which at first was as fluid

fluid as water, to that clammy and ropy state which characterises a well-made glass.

The production of the *salt of glass*, that is to say, of the vitriolated tartar and Glauber's salt, which were formed during the fusion of the matter, in that experiment wherein I made use of vitriol of lead with nitre and borax, may help to contribute to the perfection of the glass: in the first place, by the action of the vapours of very concentrated nitrous acid, which, as they are disengaged, are capable of destroying or carrying off some portion of phlogistic matter: secondly, by the intestine motion of the effervescence, which may very much contribute to mix intimately the ingredients of the composition.

It has never been remarked that the *salt of glass* is at all prejudicial to the glass upon which it collects during its fusion. As it does not mix with the glass itself, it may be taken from it when it is completely melted; or it may be suffered entirely to evaporate by continuing the glass in fusion for a sufficient time; or, lastly, if the glass is left to cool in a mass, in the pot in which it was melted, (the salt being neither taken away, nor evaporated,)

rated,) there forms upon the glass, after the whole is grown solid, a white opaque crust, which, by the help of boiling water, may be easily separated from the vitreous matter, so as not to leave the smallest portion behind. I will not, however, deny that there is a defect which I believe is to be attributed to the *salt of glass*; I mean the bubbles with which flint-glass is often very much disfigured. I strongly suspect that these bubbles are produced by particles of the *salt of glass*, which, not being able to separate themselves completely, while the matter is in a clammy or pasty state, are reduced into vapour in the places in which they are retained, and, by their expansion, form those little vacancies here spoken of. Indeed I have constantly observed these bubbles, in great number, in all my experiments upon flint-glass wherein *salt of glass* was formed; but, besides that this defect is of less consequence than that of being gelatinous and stringy, there is great reason to hope, that if the cause of the defect is known, some remedy may be found for it.

XXXIX. *List of Patents for Inventions, &c.*

(Continued from Page 216.)

THOMAS COOPER, of Old-street, in the parish of St. Luke, Engineer; for a machine for mashing or mixing of malt, for the purpose of brewing or distilling, by means of which both a vertical and horizontal motion is produced. Dated September 9, 1796.

RALPH WEDGWOOD, of Burslem, in the county of Stafford, Potter; for a method of making earthen-ware, whereby that article may be made at a less cost than hitherto. Dated October 3, 1796.

Ditto, of Ditto, for a composition for making glass upon new principles. Dated October 3, 1796.

Ditto, of Ditto, for a stove upon a new principle. Dated October 3, 1796.

JOHN PEPPER, of Newcastle-under-Line, in the county of Stafford, Builder and Architect; for a mode of building ovens and kilns, for firing and burning of china, earthen ware, bricks, tiles, and other earthen and compositions. Dated October 3, 1796.

JOHN STEEDMAN, of Trentham, in the county of Stafford; for a machine for thrashing corn. Dated October 31, 1796.

EDWARD THOMASON, of Birmingham, in the county of Warwick, Button-maker; for steps for coaches, chariots, &c. Dated October 25, 1796.

EDMUND LLOYD, of the Strand; for a tea-kettle or tea-boiler on a new construction, for boiling water more expeditiously, and at much less expence. Dated October 31, 1796.

JOHN RUSSELL, of Newman-street, in the parish of St. Mary-le-Bone, Esquire; for an apparatus, named the *Selenographia*, to exhibit the phænomena of the moon. Dated Nov. 5, 1796.

JOHN DAVIDSON, of Peterhead, in the county of Aberdeen, Scotland, Mill-wright; for a machine for doubling, twisting or making, reeling, and skaining, worsted, thread, silk, cotton, &c. which requires only one person to work, manage, and direct. Dated November 7, 1796.

WILLIAM RALEY, of Newbald, in the East-riding of Yorkshire, Chemist; for a horizontal turning churn, which is easily worked, collects the butter sooner, and is easier kept clean, than those in common use. Dated Nov. 10, 1796.

REPERTORY
OF
ARTS AND MANUFACTURES.
NUMBER XLI.

XL. *Specification of the Patent granted to Mr. WILLIAM RALEY, of Newbald, in the East Riding of Yorkshire, Chemist; for his Invention of a horizontal turning Churn, for churning of Butter.*

WITH A PLATE.

Dated November, 10, 1796.

TO all to whom these presents shall come, &c.
Now KNOW YE that, in compliance with the said proviso, I the said William Raley do hereby declare, that my said invention of a horizontal turning churn, for churning of butter, is described in

the plan and description thereof hereunto annexed. In witness whereof, &c.

Fig. 1, (Plate XVI.) a view of the churn cut longitudinally through its centre.

Fig. 2, a view of the external parts of the whole machine, ready for action by adding the crooks.

Fig. 1. A A A A, the outer frame of the whole machine.

B, B, the outer sides of the barrel or churn.

D, the movable lid or cover of the churn, resting on the inner frame at 20, 20.

O, O, O, O, O, O, the moving dashes or breakers, (twelve in number,) fixed on the inner frame; consisting of four upright pieces at F, F, the top and bottom ends of which are fixed in two circular pieces, of the same diameter as the inside of the churn, at G, G, G, G; forming a ring (one inch and a half thick, and two inches and a half broad) round the inside of the churn, so as to keep the upright pieces in opposite direction.

rection. If the churn is large, there must be another of these circular pieces at B, B. On the edge or outside of these pieces there are grooves, (in opposite direction,) which slide on small pieces on the inside of the churn at 33, 33, 33, 33, which prevent the inner frame F F, and the dashes or breakers O, O, O, O, O, O, from moving sideways, and cause them to be carried round by the motion of the barrel. This inner frame, and its dashes or breakers, are fixed together, which admits of their being put in and taken out of the barrel, at one and the same time.

N, N, N, N, N, N, N, N, the immovable dashes or breakers, (eight in number,) connected or joined together by the two upright pieces at 30, 30, between which passes the upright shaft or spindle H. These dashes or breakers are kept from settling too low, by a pin passing through one of the cross-bars at 13, 13, 13, which confines the two upright pieces in their proper places. Note; as this draught represents only half of the churn, (the body of which is cut longitudinally through its centre,) only half the number of the moving dashes or breakers O, O, O, O, O, O,

and two of the upright pieces F, F, are exposed to view; but the fixed dashes N, N, N, N, N, N, N, N, are represented in their proper number.

H, an upright shaft or spindle, (made of iron,) square from H to S, and fixed in a square groove or notch in the fore part of the frame at 21, where it is confined by a hasp, wedge, or other contrivance, so as to keep it immovable, but admit of its being loosed at pleasure. From S to 14, this upright shaft or spindle is round, and passes through a round hole in the wheel E, and lid D or cover of the churn, at 22, 22, which suffers the wheel and lid to move freely round the spindle; this spindle is of a smaller square from 14 to a little from its bottom, where it terminates in a point or gudgeon, which is received by the pot at 18. This smaller square part of the spindle passes through square holes in the cross-bars at 13, 13, 13, which keeps the two upright pieces (on which the dashes or breakers N, N, N, N, N, N, N, N, are fixed) at a proper distance, so as to admit the spindle H to pass freely between them and their dashes, immovable; while those at
O, O,

O, O, O, O, O, O, connected with the inner frame, revolve or circulate round them. The upright shaft or spindle H is kept from rising, by having a protuberance or ridge going just under the outer frame at 5.

18, is a pot of hardened steel, let into the centre of the inside of the churn's bottom. This pot has a margin or rim at 40, whereby it is fastened with screws, and receives the pivot or point of the upright shaft or spindle H.

Q, is a gudgeon of iron, with a margin or rim at 37, by which it is fastened with screws to the centre of the outside of the churn's bottom. The lower end or point of this gudgeon, which moves in the pot R, is of hardened steel.

R, is a pot of hardened steel, or bell-metal, let into the bottom part of the frame, and fastened to the same by screws passing through its margin at 38.

P, an opening to discharge the churn-milk, &c. which may be a wooden tube, to be closed with a wooden plug, or a straight turn-cock. The tube must be straight, as it may be necessary to thrust something therein, to remove the butter
which

which may happen to obstruct it; hence, the opening at 16 is for the discharge.

2, is a large wooden plug, which, being removed, leaves an opening (through the wheel E, and lid or cover D) into the churn, through which its contents are to be inspected. The wheel E is fixed to the lid or cover of the churn by nails or screws; or the wheel and lid may both be made of one solid piece. The extremity of this wheel rests on the top edge of the churn at 36, 36, where it is kept down steady by the hasps at 23, 23.

17, 17, are two handles to lift the churn by.

II, an iron axis, passing through the outer frame of the machine A A A A, at T, W, in bushes of iron, or bell-metal, and through the upright shaft or spindle at 6, S. This axis is square at the extremities 12, 27. At 10 is a fixed collar or stop, to act against the outer part of the frame: from this stop to 25, the axis is round; from 25 to 34, it is square; and from 34 to 26, it is round.

L, is a crook, with a fixed collar at 11, which goes on the square part of the axis at 12, forming
a stop

a stop to act against the outside of the frame at 26.

U, is another crook, fixed on the square top of the axis at 27. Note; as the crooks L, U, are both turned one way, their action may be made more uniform, and perhaps more agreeable to the persons who turn them, by having two small metal wheels or pinions, one placed on the axis I I, at 11, the other on a separate axis, and placed either above or below the other wheel or pinion, so as to act with it; one end of its axis moving in a metal bush in the frame at W, with its other end passing through the wheel or pinion, and terminating in a square, on which is to be placed the crook, without its fixed collar, as the other wheel or pinion would (in that case) supply its place.

In case it is required to work the churn with more ease and regularity, a large iron wheel or fly (loaded with lead) may be placed on the spindle II, at 35: this wheel or fly may be from three to six feet in diameter, or more, according to the size of the churn.

M, M, the two handles by which the two above-mentioned crooks are turned.

The above-mentioned upright shaft or spindle H is thicker or broader from 6 to S, to admit of a hole, through which the axis I I passes.

19, is a loose collar, to slide on the axis I I, so as to act as a stop against the upright shaft or spindle H, which keeps it steady: this loose collar is kept in its place by a screw at 28.

K, is a small wheel or pinion. 7, 7, are its teeth or cogs, acting with those of the wheel E, at 8, 8. This wheel slides on its axis I I, and is kept in its place by a screw at 9, passing through the fixed collar 39. This small wheel is only half as large as the wheel E; hence, the first moves twice round to once of the latter. The size of the wheel may be altered as may be thought proper. N.B. The teeth of the large wheel may be made short and broad, and likewise those of the less wheel, and fixed in its edge at 31, 31. The above wheels may either be made of wood or metal.

The above-mentioned churn may be made of any size, either of wood, plate-tin, pewter, or other substance, as may be thought proper. Its outer frame may be fixed (by supporters) to some

part of the room in which it is kept; or it may stand upon feet fixed in the bottom part of its frame, as may be found most convenient. The number of its dashes or breakers may either be increased or diminished, according to the size of the churn, and they may either be solid, (as above represented,) holed, or indented on their edges, &c.

To make use of the above-mentioned Churn. First, put the empty churn or barrel into its frame A A A A, with its pivot or gudgeon Q into the steel-pot at R. Then put in the inner frame F F, G, G, G, G, with its dashes or breakers O, O, O, O, O, O. Or the frame and its dashes may be put into the barrel before its pivot or gudgeon is put into the pot. After which, put in the cream, and take the upright shaft or spindle H, (without the dashes,) and put it through the hole in the centre of the wheel E, and lid or cover of the churn, at 22, 22; then put thereon the dashes or breakers N, N, N, N, N, N, N, N, connected with the two upright pieces 30, 30, and the cross bars 13, 13, 13, which are prevented from settling too low, by a pin passing through one of the

cross bars into the spindle H. Then pass the spindle (thus furnished) through the cream, with its pivot 18 into the steel-pot, in the centre of the churn's bottom; putting on the lid or cover D, with the wheel E, which fasten down by the hasps at 23, 23, and place the top end of the upright shaft or spindle H in the square groove or notch at 21; making it fast there with a hasp, or wedge, or other contrivance, as is found most convenient. Then take the axis I I, and pass it through the outer frame at T; putting on the wheel H. Then put on the collar 34; after which pass it through the upright shaft or spindle at 6, S, putting on the other loose collar at 19, and pass the axis through the frame at W; on the end of which put the fixed collar of the crook L, making it fast with a pin or nut screwed thereon. In case this crook is not wanted, a loose collar must supply its place. Then bring the sliding-collars or stops 19 and 34 to the upright shaft or spindle, where make them fast by the screws at 28, 28; after which, slide the small wheel K, so as its teeth or cogs take hold of those of the wheel E, (as at 7, 8,) where make it fast by the screw 9.

To cause the movement of the above Churn. First, turn the axis I I by the crooks L, U, or either of them, which will move the wheel K, the teeth or cogs of which, at 7, 7, catch hold of those of the wheel E, at 8, 8, causing it to move in a circular direction; in consequence of which, the body of the churn, (*viz.* the upright barrel B B,) with the inner frame F F, G, G, G, G, the moving dashes or breakers O, O, O, O, O, O, and cream, are turned round, in a horizontal direction, upon the pivot Q, while the upright shaft or spindle H, the two upright pieces at 30, 30, with the cross bars at 11, 13, 13, and their dashes or breakers at N, N, N, N, N, N, N, N, remain immovable; hence the friction and agitation of the cream, which produces butter. The above-mentioned peculiar movement of the above churn is an essential criterion, which distinguishes it from every other. Its position is perpendicular or upright: the term horizontal denotes the peculiar direction in which it moves.

To take out the butter. Take off the nut 12, and crook L; loosen the collars 19, 34, and 39, by turning the screws 28, 28, and 9; then draw

out the axis I I, till it is free from the upright shaft or spindle H, putting the wheel K close to the frame at 15: or, take the wheel off and draw away the axis. Then loose the hasps at 23, 23, and lift up the wheel E, and cover or lid of the churn, to S, where they are to be stayed, by a pin put under them into a hole in the spindle H. Then shake the butter from the spindle, its dashes, &c. and loosen the spindle at 21, and take it out with its dashes or breakers, &c. After which, clear the butter from the inner frame, and its dashes or breakers, and take them out, and collect or gather the butter. After which, let off the churn-milk, by the cock P, when nothing will remain but the outer part of the churn, (*viz.* the barrel,) and the butter it contains. Then the churn may be removed from its place, care being taken not to injure its gudgeon Q: to prevent which, a hole to receive it may be made in the bottom part of the outer frame at X; or in a separate frame, or piece of wood, for that purpose. In witness whereof, &c.

Fig. 1.

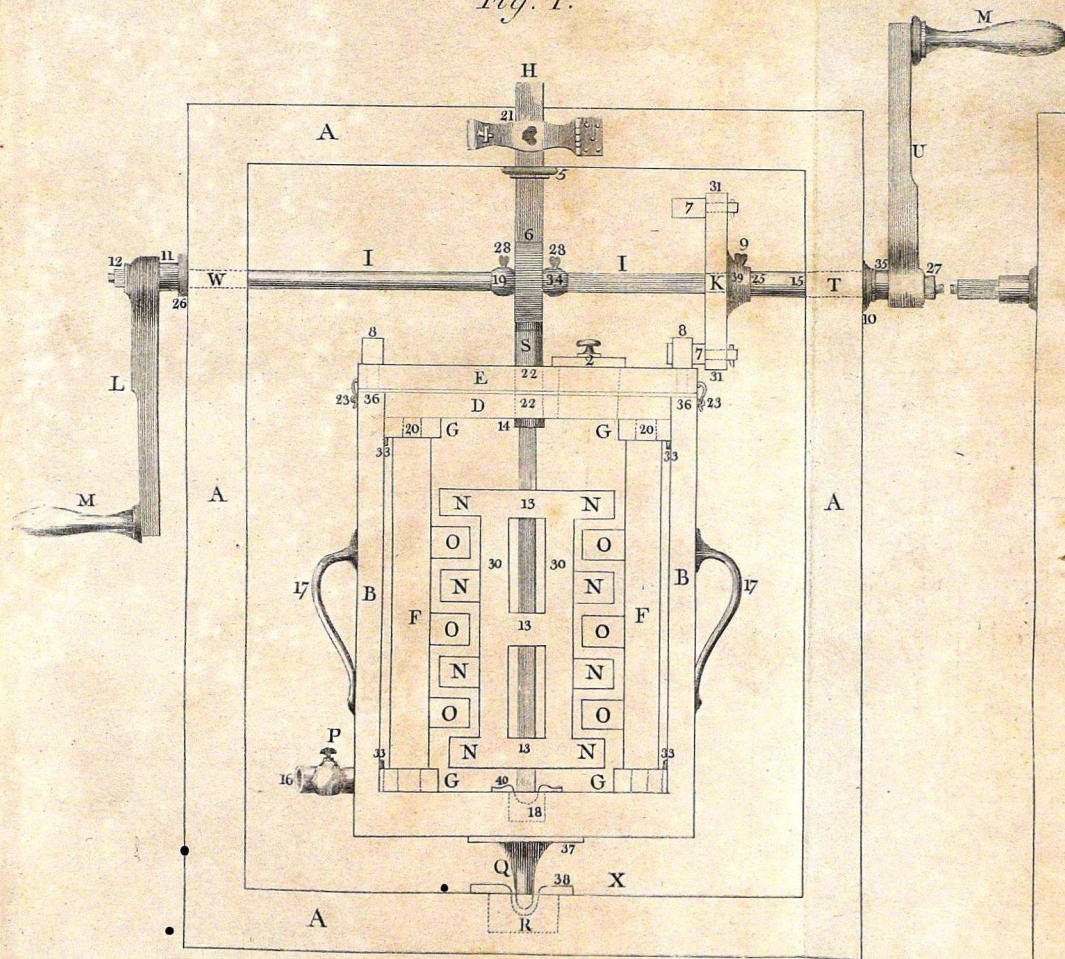
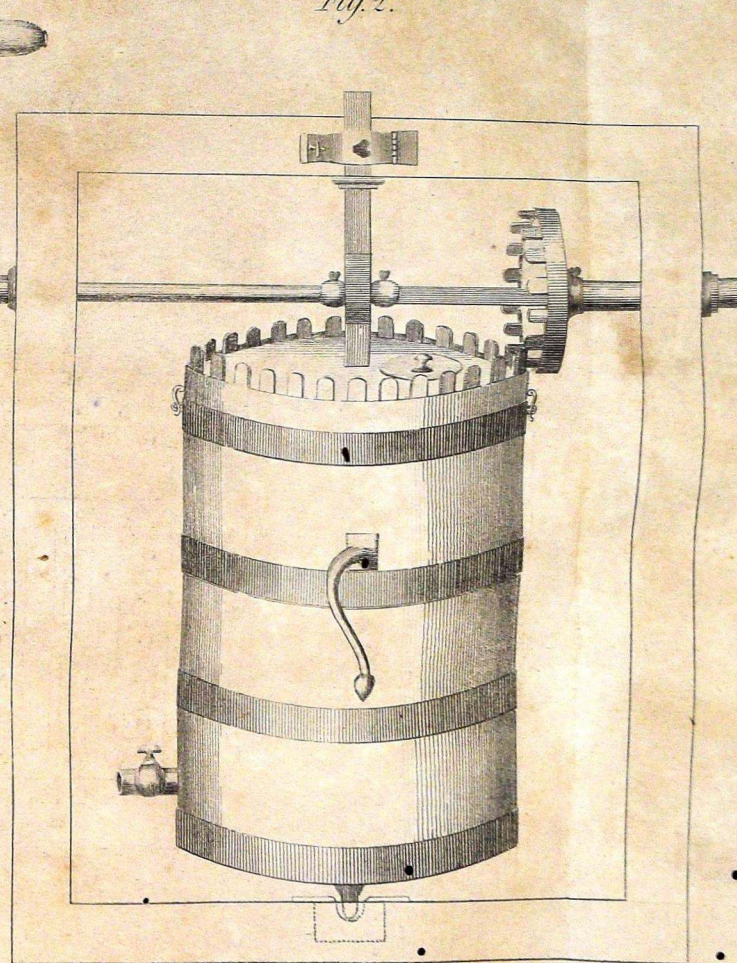


Fig. 2.



XLI. *Specification of the Patent granted to Mr. CHARLES SIMPKIN, of Oxford-street, in the Parish of St. Mary-le-bone, in the County of Middlesex, Engine-maker and Plumber; for his Invention of certain considerable Improvements in all Kinds of Engines for extinguishing Fire.*

Dated Dec. 19, 1792.

TO all to whom these presents shall come, &c. NOW KNOW YE that, in compliance with the said proviso, I the said Charles Simpkin do hereby declare, that my said invention of certain considerable improvements in all kinds of engines for the purpose of extinguishing fire, is described in the explanation following; that is to say, my invention consists in exploding or removing the valves, both from or out of the part or parts of the cylinder or cylinders where the vacuum is made by the piston, fan, fly, or by what other name soever it may be called or denominated,

specified purpose in such case provided ; or by any other more easy or ready method. And that, agreeable to this my invention or improvement, it appears clearly, and shall be considered, to obviate the necessity of drawing the forces, fan, or fly, or opening of the air-vessel or cylinders, as necessity has occasioned in all former engines, not having these improvements. My chambers are, or may be, easily applied to the cylinders or air-vessel, by means of copper or other pipes, soldered or screwed at pleasure. Engines, I say, may be improved without the use of the chambers or receptacles herein expressed, by the simple method of screwing on a flanch or screw, over any aperture by which access may be had to the valves. And farther, my invention consists in the introduction of a certain filtering-chamber or receptacle, chambers or receptacles, with certain partitions or divisions, to preserve the effect of the valves, during the use of any improper fluid ; which filtering-chamber or chambers, with its partitions or divisions, is to be fixed or placed between the suction-valves and
the

minated, and from under or out of the air-vessel ; and in placing, inserting, or making use of the valves in the following manner, by the application of certain receptacles or chambers, for the express intent or purpose of containing the valves only ; thereby rendering the valves more free of access, and preventing the necessity of opening any other parts of the engine, except those chambers where the valves are contained. Of this improvement I say, that all chambers or receptacles for containing the valves are hereby considered and established as my invention, be they placed howsoever or wheresoever in the engine. And that they may be fixed or used at any required distance from, or annexed to, the air-vessel, or either or all of the barrels, or tubes, or cylinders, in any engine constructed for the purpose of extinguishing fire. And that my chambers or receptacles are considered to contain any number of valves, which may or can be introduced. And that, by this my invention, or these improvements, access may be had separately or severally, when required for any purpose, by means of a screw or flanch, screwed on, to, or against, the chambers, for the
specified

XLII. *Specification of the Patent granted to Mr. JOHN STEEDMAN, of Trentham, in the County of Stafford, Farmer; for his Invention of a Machine for thrashing Corn, whereby much manual Labour may be spared, and the Process greatly facilitated.*

WITH A PLATE.

Dated Oct. 31, 1796.

TO all to whom these presents shall come, &c. NOW KNOW YE, that I the said John Steedman, in compliance with the said proviso, do hereby declare, that the drawing delineated upon the margin hereof, with the several references and descriptions herein after mentioned, describing the same, contains a full and particular description of the said machine or instrument, and of the method of using or working the same; as follows

A A A, (Plate XVII.) the horse wheel, consisting of one hundred and twenty cogs.

B B, the levers, to which the horses are hooked that work the machine, and move round in a tract of eighteen feet diameter.

the strainer or rose now in use, on the suction-pipe; and, although it is allowed that the present roses or strainers do, in some cases, preserve the effect of the engine during operation, yet this is intended to preserve it more effectually, by a finer filtration, and thereby secure the powers and effects of the engine, for a longer time than without this improvement. Easy access may be had to these partitions in the filtering-chamber, by means described in the foregoing specified improvement, respecting the valves. The partitions may be fine wire-work, or any other substitute which will act as a first and second filtration in the chamber. In witness whereof, &c.

the circular floor of the machine, (which said floor will be described under the letters K K,) in their turning round the flail-barrel: the other part of the regulator prevents the flails from lighting upon their points upon the circular floor of the machine, by keeping them so long back, that when disengaged from the regulator they fall even on the circular floor.

K K, a circular floor, on which the corn in the straw is laid to be thrashed. It stands at about two feet and a half from the ground-floor: its planks are left open enough in the joints to admit the grain, as it is thrashed, to fall through to the ground-floor below; and it is moved round by means of the rope and pulleys which are herein after described, and by which it performs a revolution in about thirty seconds of a minute, which gives sufficient time, to the two people who attend it, to take off the straw that is thrashed, and to put fresh corn in the straw on, without stopping the machine.

L L L, the rope, which, by going round the floor K K, and over the tumbling-shaft D, puts the said floor in motion.

C, the nut of the tumbling-shaft, which has twenty cogs, into which the one hundred and twenty cogs of the horse-wheel A A A work.

D, the tumbling-shaft.

E, the spur-wheel, (of the tumbling-shaft D,) which has seventy-two cogs.

F, the nut of the flail-barrel, which has twenty cogs, into which the seventy-two cogs of the spur-wheel E work.

G G, the flail-barrel.

H H H, the flails, to be made of wood, with iron joints; or the shaft of wood, and the striking part iron; and to be mortised through the flail-barrel G G. In the above drawing, only three flails are represented as attached to the flail-barrel, in order to avoid confusion in the drawing: ten or twelve are the number made use of in the machine intended hereby to be described; which number must be varied, according to the size and powers by which the machine may be worked.

I I I I, the guard or regulator, the lower part of which, by catching up the flails as soon as they have made their blow, prevents the straw from being disturbed or thrown back, off and from the

M, M, the pulleys, which conduct the rope L L L over the tumbling-shaft.

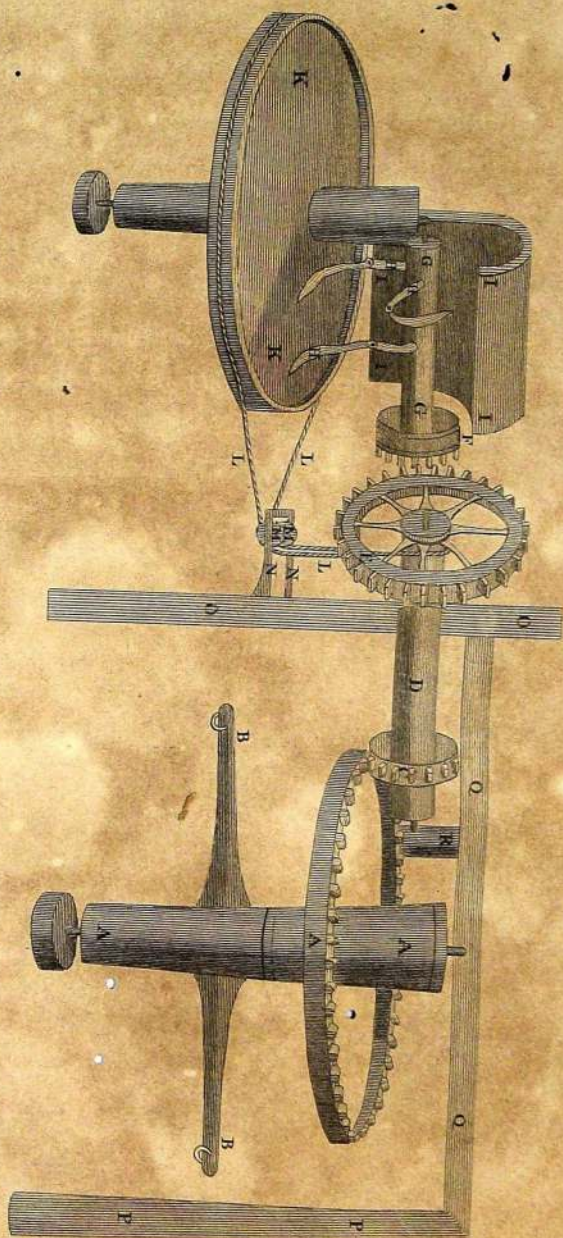
N N, a frame of wood, fastened in the wall O O, in which the pulleys M, M, are fixed.

O O, the wall of the building.

P P, a strong upright post, set fast in the earth, to the top of which the cross-piece of timber Q Q is mortised: the other end of the cross-piece Q Q is made fast in the wall O O. The pivot of the horse-wheel A A A works in the said cross-piece of timber.

R, a piece of wood fastened to the cross-piece of timber Q Q, in which the pivot of the tumbling-shaft D works. The regulator, and machinery in the inside of the building, are supported by beams going across the building.

The machine, as above drawn and described, is worked by one or more horses, according to the size of the machine; which said machine may be also worked or put in motion, by the use of any other adequate power, such as water, steam, or wind, where the situation may be convenient for that purpose. In testimony whereof, &c.



Scale of 10 Feet.

XLIII. *Specification of the Patent granted to Mr. JOSIAH WEDGWOOD, of Burslem, in the County of Stafford, Potter to her Majesty ; for his Invention of ornamenting Earthen and Porcelain Ware with an encaustic Gold Bronze, together with encaustic Painting in various Colours.*

Dated Nov. 16, 1769—Term expired.

TO all to whom these presents shall come, &c. **NOW KNOW YE** that, in compliance with the said proviso, I the said Josiah Wedgwood do hereby declare, that my said invention, for the purpose of ornamenting earthen and porcelain ware with an encaustic gold bronze, together with a peculiar species of encaustic painting in various colours, in imitation of the ancient Etruscan and Roman earthen ware, is described in the manner following ; that it is to say :

First Process, or Preparation of the Ingredients.

No. 1. A white earth from Ayoree in North America: calcine this in a red heat about half an hour.

No. 2. *Bronze Powder.* Dissolve one ounce of pure gold in aqua regia; precipitate it with copper; then wash the precipitate with hot water, till it is sweet, or clean from the acid: dry it, and lay it up for use.

No. 3. Take two ounces of crude antimony, le-
vigated, two ounces of tin-ashes, and six ounces of white-lead; mix them well together, and calcine them in a potter's furnace, along with glass cream-coloured ware.

No. 4. Take eight ounces of good smalt, one ounce of roasted borax, four ounces of red-lead, and one ounce of nitre: mix the ingredients well together, and fire them in a crucible, in a potter's biscuit-oven.

No. 5. Take English copperas or vitriol of iron; calcine it in a moderate red heat about two hours; then wash it in hot water, till it is sweet: dry it, and lay it up for use.

No.

No. 6. White-lead.

No. 7. Flint, calcined and ground.

No. 8. Manganese.

No. 9. Zaffer.

No. 10. Copper, calcined to blackness.

*Second Process, or compounding and mixing the
Colours.*

Shining Black, A. Three ounces of No. 8, three ounces of No. 9, three ounces of No. 10, eleven ounces of No. 6, six ounces of the green, F.

Red, B. Two ounces No. 1, two ounces No. 3, one ounce No. 5, three ounces No. 6.

Orange, C. Two ounces No. 1, fourteen ounces No. 3, half an ounce No. 5, four ounces No. 6.

Dry black, D. One ounce No. 4, two ounces No. 8.

White, E. Two ounces No. 1, two ounces No. 6.

Green, F. One ounce No. 1, two ounces No. 3, five ounces No. 4.

Blue, G. One ounce No. 1, five ounces No. 4.

Yellow, H. No. 3 alone.

*Third Process, or Application of the Encaustic Bronze
and Colours.*

Application of the bronze :

I. When the vessels are finished ready for burning, and before they are quite dry, grind some of the powder No. 2, in oil of turpentine, and apply it to the vessels or figures with a sponge or pencil, to imitate bronze, in such manner as your fancy directs: polish this powder upon the vessel or figure, and burn it, in such a furnace, and such a degree of heat, as is necessary for the ware; after it is burnt, burnish the bronze upon the vessel to what degree you please, and the process is finished.

Another Method of applying the Bronze after the Ware is fired biscuit, as some Figures or Vessels may be too delicate to bear the Process I.

K. Take four ounces No. 6, and one ounce No. 7; grind them well together; spread this very thin, with a sponge or pencil, over the ware
to

to be bronzed, and fire it till this layer of fize is fluxed, which may be done in a potter's furnace; then take the powder No. 2, and apply it to the vessel, as before directed; then burn the ware over again, till the powder adheres to the fize: burnish, &c. as before.

Application of the Shining Black upon red Vessels, in the Manner of the antique Etruscan Vases.

L. Take the colour A, grind it very fine with oil of turpentine, and with it trace the outlines of the design you intend to have upon the vessel; then fill up the vacant spaces very even, and shade the drapery, &c. Fire the vessels in a heat sufficient to flux the black, and they are finished.

Another Method to produce a different Effect with the same Colour, in the Manner of the Etruscans.

M. Paint the design, with the black laid on as dead colouring, upon the red biscuit-ware; and

cut up or finish the design with red and other colours; for which purpose the above-mentioned ones are prepared; they must also be ground in oil of turpentine, and burnt upon the vessels in a muffle, or enamel-kiln.

Another Method to produce, in a more expeditious Way, nearly the Effect of the Process L.

N. Take the red, B, or the orange, C, and lay in your design with it, as a dead colour, upon black biscuit-vessels; and shade it with the black, D, with or without the addition of any of the other colours; firing them upon the vessels, as before directed.

In witness whereof, &c.

XLIV. *Observations on raising Grapes; with a Description of a Grapery. In a Letter to the Editors, from Mr. RICHARD MARCH, of Barnstaple, Devon.*

WITH A PLATE.

GARDENING and agriculture having employed some part of my time, I was induced to try several experiments therein; one of them, which I now wish to communicate to the public, has been attended with a degree of success which promises much benefit to this country: it is a simple, cheap, and easy way of raising grapes, of a quality superior in flavour and perfection to any I have met with. I therefore send you a drawing of the grapery in which they were raised, with instructions respecting the management of them. Fig. 1. (Plate XVIII.) is a full view of the grapery. Fig. 2. an end or perspective view of the inside. The front and end walls are built with brick, two feet

feet high from the ground, and glazed in front, (two feet eight inches high,) at each end, and on the top, like a common green-house. It fronts due south, and is not obstructed, by buildings or trees, from receiving the advantage of the sun. A, in Fig. 1, is the door; B, Fig. 2, the back, or garden-wall; CC are two beds of earth, two feet high, enclosed in a narrow brick-wall; D, the passage between them. The back wall B is plastered with mortar, made of lime, smith's cinders, and scales from the anvil, each equal parts. Those vines which are set at the end of the grapery are trained along the wall, and meet in the centre: the grapery is twenty-two feet long; in which space, and at the ends, no less than ten vines, of different sorts, are introduced through the wood-work on the wall, which projects for that purpose. It is only four feet eight inches high in front, six feet six inches wide, and eight feet high at the back. I built it in 1790, having previously obtained all the information I could, from gentlemen of my acquaintance who understood the management of vines in France, Spain, Italy, Portugal, &c. from whom I learned, that
the

the roots of the vines should not be more than two feet six inches asunder, nor let to run high, and but little wood suffered to grow from each root. Observing these rules, I tried several experiments; and found the following method to be attended with flattering success. Fill the two beds with rotten dung and garden-earth: water the same, when the sun appears the whole day, morning and evening, and so in proportion. The exhalation will supply every part of the vine with nourishing warm water, as may be seen by examining the vine, which appears to be one of the causes of producing the effect. In the beds or earth-pits, pines, or any thing else, may be raised, to remain, or to be transplanted. In winter, remove the earth in the pits, place bricks on their edge, half-way up from the bottom, each row three feet asunder. On the bricks, place common plastering-laths, on their edge; over which put some long litter, taken from horse-dung, and put upon it the earth which was removed. Doors being made in the walls of the earth-pits, at the front of each partition, or six doors in each pit, as at G in Fig. 2, put into each, as much fermented horse-dung as it will

will hold; stop it up close with a wooden stopper, and let it remain six or eight days; then take it out, and repeat the same during the winter, or any time you please. The flavour of any thing, raised in beds so managed, is superior to what is raised in a hot-house, and fire is saved. To prevent the heat from being too great in the summer, put five squares of glass, separately framed, with an axis to each to turn on, as represented at Fig. 3; put one in each light, at E, E, E, E, E, in Fig. 1. The air, by being rarified, will lift up the squares, and escape; after which, each square will shut again of itself, and maintain a regular heat without farther attention; but, when the sun is very intense, cold air may be admitted by sliding sashes, one at each end of the grapery, as at F in Fig. 1; but this will require attention, lest the grapery cool too fast. In frosty weather, it is necessary that the glass part of the grapery should be covered with mats; and, as the buds of the vines break early in the spring, it is also necessary to train the vines so as not to touch the glass, lest the buds perish. When the grapes are set, break off all superfluous shoots, every second

Fig. 1.

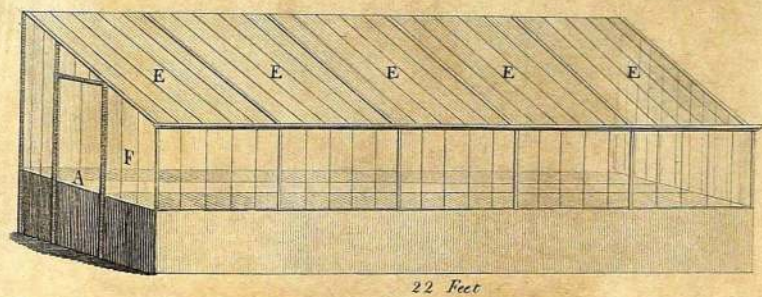


Fig. 2.

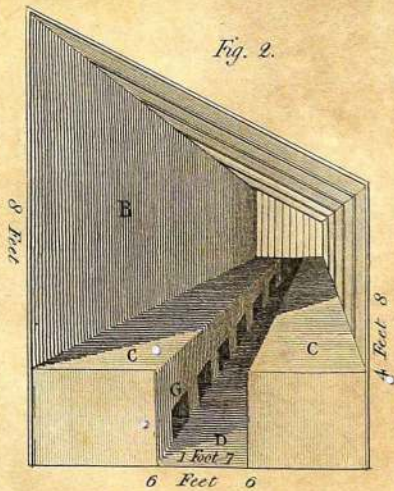


Fig. 3.



or third day; by which means, you will have ripe grapes in July, and the following eight months. Last year I left some on the vine to dry, and in March following I found them equal to any jar-raifins imported. If these instructions are attentively observed, wine may be made in this country, as rich, and of as good quality, as any imported. It will answer the purpose of every man, who has a spot of ground, to build a grapery, since no profit in agriculture will be superior to it. The whole of the expence of building my grapery did not exceed 14*l.*: and, when the vines came into bearing, one year's produce, if sold, would have more than cleared all expences; from which the profits may be easily calculated.

I am, &c.

RICHARD MARCH.

XLV. *Observations on the Growth of Trees, with Tables shewing their Increase in Circumference, and in solid Measure.* By ROBERT MARSHAM, of Stratton, in Norfolk, Esq F. R. S. *

From the TRANSACTIONS of the ROYAL
SOCIETY of LONDON.

T A B L E I.

Measures of Trees taken in April 1743, before they began to shoot; and again in Autumn 1758, after the Years's growth was completed. The Measure taken at five Feet from the Earth.

* It may be right to remark, that the first of this paper was printed near forty years ago: the supplement was printed this year.

Circum- ference in Spring 1743.	Feet.	Inches.	8ths of In.	Circum- ference in Autumn 1758.			Increase in 16 years.			Content in 1743.			Content in 1758.			Solid In- crease in 16 years.		
				Feet.	Inches.	8ths of In.	Feet.	Inches.	8ths of In.	Cubic feet.	Quarters.	Inches.	Cubic feet.	Quarters.	Inches.	Cubic feet.	Quarters.	Inches.
1. Ash, planted since 1647,	9	10	4	11	1	0	1	2	4	60	1	318	76	3	43	16	1	157
2. Oak, past thriving, but found,	9	4	4	10	1	0	0	8	4	54	1	336	63	2	80	9	0	176
3. Oak, about 80 years old,	6	3	3	7	8	3	1	5	0	24	1	284	36	2	408	12	1	124
4. Scotch Fir, felled in 1698,	5	4	6	6	6	0	1	1	2	17	3	48	26	1	270	8	2	222
5. Oak, planted above 60 years,	5	11	1	7	2	3	1	3	2	21	3	224	32	0	174	10	0	382
6. Spanish Chestnut, near 60 years old,	4	4	0	5	6	3	1	2	3	11	2	408	18	3	270	7	0	294
7. Another, 45 or 46 years old,	2	9	6	4	4	4	1	6	6	4	2	391	11	2	408	7	0	17
8. Oak, planted by me in 1720,	2	11	2	5	1	2	2	2	0	5	1	116	16	0	260	10	3	144
9. Scotch Fir, planted in 1734, 2 feet high,	1	11	6	4	0	0	2	0	2	2	2	0	10	0	0	7	2	0
10. Pinaster, planted in 1734 or 1735,	2	5	1	4	3	1	1	10	0	3	2	260	11	1	68	7	2	240
11. Oak, set an acorn in spring 1719,	1	7	0	2	8	2	1	1	2	1	2	116	4	1	336	2	3	220
12. Oak, planted in 1720 or 1721,	2	9	5	4	9	4	1	11	7	4	2	391	14	0	176	9	1	217
										213	0	300	322	0	333	109	0	33

1. Ash, planted since 1647,
2. Oak, past thriving, but found,
3. Oak, about 80 years old,
4. Scotch Fir, felled in 1698,
5. Oak, planted above 60 years,
6. Spanish Chestnut, near 60 years old,
7. Another, 45 or 46 years old,
8. Oak, planted by me in 1720,
9. Scotch Fir, planted in 1734, 2 feet high,
10. Pinaster, planted in 1734 or 1735,
11. Oak, set an acorn in spring 1719,
12. Oak, planted in 1720 or 1721,

Now, as the twelve trees above contained 213 cubic feet, 300 inches, of timber, in spring 1743, and have increased to 322 cubic feet, 333 inches, in autumn 1758; that is, 109 cubic feet, 33 inches, in 16 years growth; if all the trees were of the same kind, 109 feet pays 3 *per cent.* for standing. The 6 oaks pay near the same interest, although one of them, No. 2, appeared past thriving in 1743; for, the increase of the 6 oaks is from 112 feet, 1 quarter, 171 inches, of timber, to 167 feet, 138 inches; *i. e.* 54 feet, 2 quarters, 399 inches; which is above 3 *per cent.* But, if you take only the five thriving Oaks, then their content is from 57 feet, 3 quarters, 267 inches, to 103 feet, 2 quarters, 58 inches; *i. e.* 45 feet, 2 quarters, 223 inches, of timber; or near 5 *per cent.* The increase of the most thriving Oak, No. 8, appears, by the above table, to pay above $12\frac{1}{2}$ *per cent.*; and the Scotch Fir, No. 9, being under 2 feet and a half of timber in spring 1743, and 10 feet in autumn 1758, pays above $18\frac{3}{4}$ *per cent.* Besides, it should be considered, that although I measured the largest and most thriving Oak and Scotch Fir in 1743, yet several others, of the same age,

age, both Oaks and Scotch Firs, have greatly exceeded the measured trees for many years past; for instance, the Oak No. 11 appears, by the table, 2 feet, 8 inches, $\frac{2}{3}$ ths in circumference; another, just by it, is 2 feet, 11 inches, $\frac{6}{8}$ ths; and an Oak, transplanted from this grove, is 3 feet 9 inches, $\frac{5}{8}$ ths round: this last tree was considerably less than the first, when removed, and not planted in a better soil, and yet is 1 foot, 1 inch, $\frac{3}{8}$ ths larger than the original tree. The first contains 4 feet, 1 quarter, 336 inches, and has gained 2 feet, 3 quarters, 220 inches, in 16 years: the last contains 8 feet, 3 quarters, 68 inches; and, supposing them equal in 1743, gains 7 feet, 384 inches; *i. e.* above $2\frac{1}{2}$ the increase of the first tree. But, notwithstanding the transplanted Oak is thus much larger than the original Oaks in the grove, yet, as the transplanted tree does not run half the height of the trees in the grove before it heads, they differ but little in their quantity of timber.

The following table shews the monthly increase of trees in the years 1757 and 1758. As I endeavoured to take the measures with as much ex-

actness as was in my power, I cut three, four, or more notches in the bark of each tree, that my line might always be confined exactly to the same place. I observed, that if I measured soon after rain, whilst the bark was saturated with water, the tree would be $\frac{1}{8}$ of an inch larger than after a day or two of dry weather. I may here add, that all the measures of circumferences of trees are taken at 5 feet from the earth: and, consequently, the solid measures must include 10 feet in length. I generally made use of Keay's tables, in the solid measures, which go no lower than quarters of inches in girts.

T A B L E II.

Measures of the monthly Increase of the most thriving Trees I had, of the following several Kinds, taken at five Feet from the Ground, in the Years 1757 and 1758.

	Measured Oct. 6, 1756, and on the 6th of Nov. they were rather less.	Molt of these were 1-8th less in the beginning of April 1757 than at their last measure, and had not increased on the 1st of May.	The last month was very dry.	The first half of the last month dry and hot; afterwards frequent showers.	From August 3 to 10, very hot; then much cooler; and latterly frequent showers.	Nov. 1757.	June 1, 1757.	July 3, 1757.	August 3, 1757.	Sept. 4, 1757.	Nov. 1757.	June 1, 1758.	June 30, 1758.	July 31, 1758.	Aug. 29, 1758.	Sept. 29, 1758.
1. An Oak planted in 1720, No. 8 of the other table,	4 9 7	4 10 1	4 10 3	4 10 7	4 11 2	4 11 2	4 11 2	4 11 2	4 11 3	4 11 6	4 11 6	4 11 3	4 11 6	4 11 6	4 11 6	4 11 6
2. A Beech, a seed in 1747,	0 11 0	0 11 1	0 11 5	1 0 1	1 0 4	1 0 4	1 0 4	1 0 4	1 0 7	1 1 3	1 1 3	1 0 7	1 1 3	1 1 7	1 2 2	1 2 3
3. A Scotch Fir, planted in 1734, about 2 feet high,	4 2 4	4 3 0	4 3 1	4 3 2	4 3 4	4 3 4	4 3 6	4 3 6	4 4 1	4 4 3	4 4 3	4 4 1	4 4 3	4 4 4	4 4 6	4 4 6
4. An Oak, an acorn in spring 1719, never removed,	2 9 4	2 9 5	2 9 6	2 10 1	2 10 2	2 10 2	2 10 2	2 10 2	2 10 4	2 10 6	2 10 6	2 10 4	2 10 6	2 11 1	2 11 5	2 11 6
5. A Spanish Chestnut, 45 or 46 years old, No. 7 in the other table,	1 2 5	4 2 7	4 3 0	4 3 1	4 3 4	4 3 4	4 3 4	4 3 4	4 3 8	4 3 8	4 3 8	4 3 4	4 3 8	4 4 1	4 4 4	4 4 4
6. An Elm, about 25 years old,	1 7 0	1 7 4	1 8 0	1 8 2	1 8 4	1 8 4	1 8 4	1 8 4	1 9 1	1 9 4	1 9 4	1 9 0	1 9 4	1 9 7	1 10 2	1 10 3
7. A Spruce Fir, planted in 1735, about 2 feet high,	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
8. A Larch, planted in 1749,	1 0 7	1 1 5	1 2 2	1 2 5	1 2 7	1 3 1	1 3 1	1 3 1	1 3 6	1 4 3	1 4 3	1 3 6	1 4 3	1 4 6	1 5 1	1 5 1
9. A Willow, set in spring 1736,	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
10. A Beech, a seed in 1733,	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
	Very dry spring.													Last month rather dry.		
														Last month very rainy, but hot.		
														Last month hot, and rather moist.		
														Last month very wet and cool.		

TABLE III. *Shewing the Increase in Circumference, and in solid Measure, of each Tree in 1758.*

	Circumference in 1757.			Circumference in 1758.			Content in 1757.			Content in 1758.			The year's Interch the solid inc. trees pay of 1758			per Cent.
	Feet.	Inches.	8ths of In.	Feet.	Inches.	8ths of In.	Cubic feet.	Quarters.	Inches.	Cubic feet.	Quarters.	Inches.	Cubic feet.	Quarters.	Inches.	
1. The Oak,	4 11	2	5	1	2	15	0	188	16	0	260	1	0	72	or near 7	
2. The Beech,	1 0	4	1	2	3	0	2	216	0	3	174	0	0	390	above 36	
3. The Scotch Fir,	4 3	6	4	4	4	11	1	68	11	2	403	0	1	340	about 4	
A Scotch Fir, (not in the 2d Table,) }																
planted in 1735,	4 1	4	4	4	4	0	10	1	296	11	2	408	1	1	112	above 12 1/2
4. The Oak,	2 10	2	2	11	6	5	0	30	5	2	216	0	2	186	above 12 1/2	
5. The Spanish Chestnut,	4 3	4	4	4	4	11	1	68	11	2	408	0	1	340	near 4	
6. The Elm,	1 8	4	1	10	3	1	2	408	2	0	174	0	1	198	near 21	
7. The Spruce Fir,	3 6	2	3	8	0	0	7	2	270	8	1	264	0	2	426	above 9 1/2
8. The Larch,	1 3	1	1	5	1	1	0	3	392	1	1	8	0	1	48	above 28 1/2
9. The Willow,	5 2	3	5	4	3	3	16	2	318	17	3	48	1	0	162	above 6 1/2
10. The Beech,	1 10	4	2	0	5	2	2	0	174	2	2	0	0	1	258	above 19
A Weymouth Pine,	1 6	2	1	9	0	1	1	1	270	1	3	284	0	2	14	about 36

As the Scotch Fir, No. 3, has been felled for two years past, I add another (one year younger) to shew the growth of that kind of tree. The extraordinary increase of the Weymouth pine induced me to put that in also, though I had not measured it monthly.

What great fortunes might be raised, by those that have property, in the vast heaths and downs, or fields of poor land, in this kingdom, by planting parts of them! Some parts of these great wastes would produce good oaks; and, where the soil is moist, Poplar, Alder, and other aquatics, would be very profitable to the planter. The chalky soil seems the least promising, yet Beeches sometimes thrive well upon it. The fir-kind, especially the Scotch Fir, will grow surprisingly upon poor sandy land; but, woods of Fir should be guarded with an out-line of Birch and Beech, to break the force of strong winds. Birch, being the quickest grower, will best protect the young Fir; but, as Birch, after a few years, is easily blown down, Beech will be wanted, to defend the Firs as they become large. I have seen broad glades made by the wind, through great woods of Fir in Switzerland; which, perhaps, might have been prevented, at least in part, by an outline of Beech.

I know some think, that poor land cannot produce large trees; yet the Oak at Northall, in Hertfordshire, whose beautiful head spreads a
circle

circle of above 40 yards diameter, stands on a deep and dry sand; and the fine Chesnuts and Beeches by Mr. Naylor's grand Castle of Herst Monceaux, in Suffex, grow in a light sandy soil. I have also found, by experience, that the Weymouth, Scotch, Spruce and Silver Firs, which I planted in a poor sandy soil, are larger and finer trees than others, set at the same time, in much better land. Perhaps it may require a rich clay to produce such trees as the noble grove of Oaks in the Earl of Powis's park by Ludlow, or Lord Ducie's vast Chesnut at Tortworth, in Gloucestershire, which I measured $46\frac{1}{2}$ feet in circumference, at near 6 feet from the ground.

S U P P L E M E N T.

The following measures were all taken by myself, except the second of the Ash in Scotland, and that, I believe, is fair. As that is the largest Ash, and as thriving as any I had seen, I was desirous to procure a second measure of it. The measures (where there was no impediment) were
taken

taken at five feet from the earth, as the easiest height to run the line even, and a fair height for the bulk of the body. For, most trees (at least Oaks and Chesnuts) are frequently found to be one-third more in circumference at one foot than at five. Where I have measures of more than one tree of the same kind, I give the largest and a smaller, to shew the different proportion of the increase of their different sizes; and, as trees standing single generally increase more than those in groves, I mark them accordingly, with an S or a G; as the difference is more than would be expected by those who think little about trees.

In 1719, I had about two acres sowed with acorns; and, from 1729 to 1770, I planted oaks from this grove, always leaving the best plants standing for the future grove. Most of the transplanted trees are already larger than those that were not removed; the largest of which is now (1795) but 5 feet, 6 inches, 8 tenths, in circumference; whereas the largest transplanted tree (which was planted in 1735) is 8 feet, 8 inches, 7 tenths, *viz.* near 38 inches gained by transplanting, in 60 years. And, of Beeches from seed,

in 1733, the largest is now (1795) but 6 feet, 9 inches; and the largest transplanted Beech is 7 feet, 5 inches, 1 tenth, *viz.* 8 inches larger; although the transplanted Beech is eight years younger than that from the seed. This proves that it is better to plant a grove than to raise one from the seed. The expence of planting is inconsiderable: the planted trees are full as good and handsome; and many years are saved, besides the extra-growth of planted trees. But this extra-growth will not prove near so great in groves as in single trees. The first grove I planted from these acorns of 1719, was in 1731. In 1732 I made another grove from them; in 1735 I planted a third grove from them: and, in 1753, the last considerable number of plants were taken from the grove, and these are very good trees; consequently 34 years may be saved. But I would by no means advise planting trees so large; as the trouble and expence will be too much, unless where a shelter or screen is wanted. Whether a grove is to be raised from seeds, or planted, it is advisable to shelter it round; if from the seed, with such sorts as will grow quicker; and if by planting,

planting, with larger and taller trees. The soil in Norfolk is unfavourable to Elms; therefore, in planting, I will venture to recommend Horn-beams, as they may be planted large trees. I planted some Horn-beams (rather large) in 1757: disliking their situation, in 1792, I removed them, when they were about three feet in circumference, and did not lose one tree. They made shoots of near half a yard that year; but I ought to say that I cut off their heads.

Before I quit this subject, I will presume to say, that if young Oaks are unthriving, there is reason to hope they may be helped, by cutting them down to a foot, or six inches: for, in 1750, I planted some oaks from my grove of 1719 into a poorer soil, and, although they lived, they were sickly. In 1761, I cut most of them down to one foot, and then, by cutting off the side-shoots, in three or four years led them into a single stem: most of them are now thriving and handsome trees, and you can hardly see where they were cut off; some are four feet round. I have used the same method with unhealthy Chestnuts, Beeches, Horn-beams, and Wych-Elms, and with the same success.

TABLE IV.

The aggregate Increase, in Circumference, of different Trees divided into Tenths of Inches of their annual Growth.

	Dates.	Measure.			Measure.			Number of years.	Average annual Increase.
		Feet.	Inches.	roths of In.	Feet.	Inches.	roths of In.		roths of Inches.
S. Oak, in the Holt foreff, by the lodge,	1759	34	0	2					
	1778	34	0	7	0	0	5	19	$+ \frac{1}{2}$
S. Oak, in Stratton, planted in 1580, at 4 feet, - - -	1760	15	2	9					
	1781	16	5	8	1	2	9	21	$+ 7$
S. Oak, planted by me, in 1720, - -	1742	2	11	2					
	1781	8	2	6	5	3	4	39	$16\frac{1}{2}$
S. Oak, acorn in 1719, and transplanted in 1735, - - -	1756	3	6	0					
	1781	7	2	2	3	8	2	25	about $17\frac{2}{3}$
S. Wych - Elm, in Stratton Hollow, at 4 feet, - -	1760	29	5	6					
	1781	29	10	0	0	4	4	20	$2\frac{1}{3}$
S. Wych - Elm, by Bradley Church, Suffolk, - -	1754	25	5	4					
	1765	26	0	6	0	7	2	11	$6\frac{1}{2}$

G. Wych-

	Dates	Measure.			Measure.			Number of years	Average annual Increase.
		Feet.	Inches.	10ths of in.	Feet.	Inches.	10ths of in.		
G. Wych - Elm, in Stratton, -	1787	3	9	0					
	1795	4	6	0	0	9	0	8	+11
S. Ash, in Benelch. yard, N. of Dunbarton, Scotland,	1768	16	9	0					
	1783	18	0	0	1	3	0	15	10
S. Ash, in Stratton, planted after 1647,	1742	9	10	5					
	1782	12	11	2	3	0	7	40	+9
S. Ash, planted in 1725, in very poor land,	1769	5	5	0					
	1781	6	6	1	1	1	1	12	near 11
S. Chesnut, in Christ Church Park, by Ipswich, -	1747	15	8	5					
	1763	16	11	2	1	2	7	16	+9
S. Chesnut, in Hellingham, Norfolk, planted in 1610,	1742	12	7	0					
	1781	14	11	2	2	4	2	39	near 7½
S. Beech, in Christ Church Park, by Ipswich, -	1755	15	7	5					
	1763	15	10	6	0	3	1	8	near 4
S. Beech, in Stratton, seed in 1741, washed and dried, -	1778	3	7	4					
	1781	4	4	4	0	9	0	3	30
G. Beech, same age,	1785	3	10	5					
	1795	5	1	5	1	3	0	10	15

S. Plane,

	Dates.	Measure.			Measure.			Num- ber of years.	Average annual Increase.	
		Feet.	Inches.	roths of In.	Feet.	Inches.	roths of In.		roths of Inches.	
S. Plane, in Shot- tisham, Norfolk,	1755	3	10	3						
	1774	7	9	2	3	10	9	19	+ 24 $\frac{2}{3}$	
S. Poplar, black, yet in my father's time,	1756	11	5	0						
	1768	12	2	4	0	9	4	12	near 8	
S. Poplar, black, in Horstead, Norfolk,	1750	6	1	0						
	1754	7	4	0	1	3	0	4	37 $\frac{1}{2}$	
S. Poplar, white Able, -	1760	0	7	0						
	1781	4	3	5	3	8	5	21	+ 21	
S. Willow, -	1756	5	0	0						
	1765	6	4 $\frac{1}{2}$	2	1	4	2	9	18	
G. Alder, in sandy foil, -	1759	2	0	4						
	1776	3	4	7	1	4	3	17	+ 9 $\frac{1}{2}$	
S. Asp, -	1772	2	8	7						
	1781	4	2	0	1	5	3	9	+ 19	
G. Mountain-Ash,	1759	2	2	7						
	1781	4	2	4	1	11	7	22	+ 10 $\frac{3}{4}$	
G. Birch, -	1759	2	10	4						
	1768	3	6	2	0	7	8	9	8 $\frac{3}{4}$	
G. Horse-chefnut,	1758	1	4	4						
	1779	3	0	2	1	7	8	21	near 9 $\frac{1}{2}$	
G. Lime, in sandy foil, -	1777	3	2	5						
	1783	3	9	0	0	6	5	6	near 11	

G. Cedar,

	Dates.	Measure.			Measure.			Num-ber of years.	Average annual Increase.
		Feet.	Inches.	roths of In.	Feet.	Inches.	roths of In.		
G. Cedar, one foot high in 1748,	1777	3	1	6					
	1795	6	1	5	2	11	9	18	almost 20
G. Silver Fir, planted in 1746, -	1758	1	6	5					
	1781	4	10	6	3	4	1	23	near 17 $\frac{1}{2}$
G. Scotch Fir, planted in 1735, -	1756	4	1	5					
	1781	6	8	0	2	6	5	25	12 $\frac{1}{3}$
G. Spruce Fir, planted in 1735, -	1756	3	4	9					
	1781	5	2	0	1	9	1	25	near 8 $\frac{1}{2}$
S. Weymouth Pine, planted in 1747,	1756	1	4	1					
	1781	4	8	5	3	4	4	25	+16
G. Pinaster, planted in 1738, -	1756	4	0	7					
	1762	4	11	5	0	10	8	6	18
G. Larch, planted in 1749, -	1758	1	5	2					
	1781	4	2	5	2	9	3	23	near 14 $\frac{1}{2}$
S. Holly, from seed, by me, and transplanted, -	1749	1	10	4					
	1781	3	9	1	1	10	7	32	+ 7
S. Hawthorn, by Hethel Church, Norfolk, at four feet,	1755	9	1	0					
	1781	9	8	5	0	7	5	26	near 3

XLVI. *Conclusion of Mr. HAZARD's Observations
on making Butter and Cheese.*

(From Page 271.)

THE mountains of Wales, the highlands of Scotland, and the moors, commons, and heaths of England, produce excellent butter, where it is properly managed; and, though not equal in quantity, far superior in quality, to that which is produced from the richest meadows; but the land is often blamed, when the butter is bad through mismanagement, fluttishness, or inattention.

Turnips and rape affect milk and butter; but brewers' grains are sweet and wholesome food, and will make cows give abundance of milk; yet the cream thereon will be thin, except good hay be given, at the same time, after every meal of grains.

Coleworts and cabbages are also excellent food; and if these, and favoys, were cultivated for this
7 purpose,

purpose, the farmers in general would find their account in it.

Cows should never be suffered to drink improper water ; stagnated pools, water wherein frogs, &c. spawn, common sewers, and ponds that receive the drainings of stables, are improper.

I write all these particulars from my own knowledge, and am well persuaded they may prove useful to those who are not too much bigotted to their own opinion.

On making Cheese.

The methods of making cheese are so various, that it is not in the power of any person to be acquainted with them all ; however, I have selected a few of the best, or those that are in the highest esteem.

The *double Gloucester* is a cheese that pleases almost every palate ; the best of this kind is made from new, or (as it is called in that and the adjoining counties) *covered milk*. An inferior sort is made from what is called *half-covered milk* ; though, when any of these cheeses turn out to be

good, people are deceived, and often purchase them for the best *covered milk cheese*; but farmers who are honest have them stamped with a piece of wood, made in the shape of a heart, so that any person may know them.

It will be every farmer's interest (if he has a sufficient number of cows) to make a large cheese from one meal's milk; this, when brought in warm, will be easily changed or turned by the rennet; but, if the morning or night's milk be mixed with that which is fresh from the cow, it will be a longer time before it turns, and sometimes will not change without being heated over the fire, by which it often gets dust, or soot; nor should I forget smoke, which is sure to give the cheese a very disagreeable flavour.

When the milk is turned, the whey should be carefully strained from the curd, which should be broken small with the hands; and, when it is equally broken, it must be put, a little at a time, into the vat, carefully breaking it as it is put in. The vat should be filled an inch or more above the brim, that the curd, when the whey is pressed out, may not shrink below the brim; if it does, the cheese will be worth very little. But
first,

first, before the curd is put in, a cheese-cloth, or strainer, should be laid at the bottom of the vat ; and this should be so large, that when the vat is filled with the curd, the ends of the cloth may turn over the top of it. When this is done, it should be taken to the press, and there remain for the space of two hours ; it should then be turned, have a clean cloth put under it, and be turned over as before. It must then be pressed again, and remain in the press six or eight hours, when it should again be turned, and rubbed on each side with salt ; after which, it must be pressed again, for the space of twelve or fourteen hours more, when, if any of the edges project, they should be pared off : it may then be put on a dry board, where it should be regularly turned every day.

It is a good way to have three or four holes bored round the lower part of the vat, that the whey may drain so perfectly from the cheese, as that not the least particle of it may remain.

The prevailing opinion of the people of Gloucestershire, and the neighbouring counties, is, that the cheeses will spoil, if they are not scraped and washed when they are found to be mouldy ; but I

know this to be erroneous, and that suffering the mould to remain mellows them, provided they are turned every day; or, if they will have the mould off, it should be removed with a clean dry flannel, as washing them is only a means of making the mould (which is a species of fungus rooted in the coat) grow again immediately.

Some people scald the curd, but this is a bad and mercenary practice; it robs the cheese of its fatness, and can only be done with a view to raise a greater quantity of whey-butter, or to bring the cheeses forward for sale, by making them appear older than they really are.

As most people like to purchase high-coloured cheese, it may be right to mix a little annatto with the milk, before it is turned: no cheese will look yellow without it, and, though it does not in the least add to the goodness, it is perfectly innocent in its nature and effects.

It is not in the power of any person to make good cheese with bad rennet; therefore the following receipt should be attended to.

First, that the *vell*, *maw*, *rennet-bag* (or by whatever other name it is called) be perfectly sweet; for, if it be the least tainted, the cheese
will

will never be good. When this is fit for use, three pints or two quarts of soft water (clean and sweet) should be mixed with salt; wherein should be put sweet-brier, rose-leaves and flowers, cinnamon, mace, cloves, and, in short, almost every sort of spice and aromatic that can be procured: if these are put into two quarts of water, they must be boiled gently, till the liquor is reduced to three pints; and care should be taken that the liquor is not smoked. It should be strained clean from the spices, &c. and, when found to be not warmer than milk from the cow, it should be poured upon the *vell*, or *maw*; a lemon may then be sliced into it, when it may remain a day or two; after which, it should be strained again, and put into a bottle, where, if well corked, it will keep good for twelve months or more. It will smell like a perfume; and a small quantity of it will turn the milk, and give the cheese a pleasing flavour. After this, if the *vell* be salted, and dried for a week or two near the fire, it will do for the purpose again, almost as well as before.

Cheddar Cheese is held in high esteem; but I am well informed that its goodness is chiefly owing to the land whereon the cows feed; as the method

of making it is the same as is pursued throughout Somersetshire, and the adjoining counties: I mean not to exclude the north part of Wiltshire, where the land has a surprizing effect on both butter and cheese.

Cheshire cheese is much admired; and here I must observe, that no people take less pains with the rennet than the Cheshire farmers; but their cheeses are so large as often to exceed one hundred pounds weight each; to this (also to the time they are kept, the richness of the land, and the farmers keeping such a number of cows as to make such a cheese without adding a second meal's milk) their excellence may be attributed. Indeed they salt the curd, (which may make a difference,) and keep the cheeses in a damp place after they are made; they are also very careful to turn them daily.

But, of all the cheese this kingdom produces, none is more highly esteemed than the *Stilton*; which is called the Parmesan of England, and (except faulty) is never sold for less than one shilling or fourteen pence *per* pound.

The Stilton cheeses are usually made in square vats, and weigh from six to twelve pounds each cheese.

cheese. Immediately after they are made, it is right to put them into square boxes, made exactly to fit them; they being so extremely rich, that, except this precaution be taken, they are apt to bulge out and break asunder: they should be continually and daily turned in these boxes, and must be kept two years, before they are properly mellowed for sale. Some make them in a net, somewhat like a cabbage-net, so that they appear, when made, not unlike an acorn; but these are never so good as the other, having a thicker coat, and wanting all that rich flavour and mellowness which make them so pleasing.

I must not omit to mention, that no people are more cleanly in their dairies than those of Stilton and its neighbourhood; and must also observe, that the making of these cheeses is not confined to them alone, as many persons in Huntingdonshire, (and also in Rutland and Northamptonshire,) make a similar sort, sell them for the same price, and give all of them the name of Stilton cheeses.

Though these farmers are remarked for cleanliness, they take very little pains with the rennet, as they in general only cut pieces from the *vell*

or *maw*, which they put into the milk, and move gently about with the hand; by which the milk is broken or turned, so that they easily obtain the curd. But, I am well assured, that if the method above described for making rennet were put in practice, they would make their cheese still better; at least they would not have so many faulty and unsound cheeses; for, notwithstanding their cheeses bear such a name and price, they often find them so bad as not to be saleable, which I attribute to their being so careless about the rennet.

I am persuaded, as good cheese might be made in other counties, if people would adhere to the Stilton plan, which is this. They make a cheese every morning; and, to this meal of new milk, they add the cream taken from that which was milked the night before; this, and the age of their cheeses, I am almost confident, are the only reasons why they are preferred to others; for, from the nicest observation, I could never perceive that their land was in any respect superior to that of other counties.

Excellent cream cheeses are made in Lincolnshire, by adding the cream of one meal's milk,

to milk which comes immediately from the cow; these cheeses are pressed gently two or three times; turned for a few days, and then disposed of, at the rate of one shilling *per* pound, to be eaten, while new, with radishes, fallad, &c.

Many people give skimmed milk to pigs; but the whey will do equally as well, after cheeses are made from this milk. Such cheeses will always sell at the rate of at least two pence *per* pound; which will amount to a large sum annually, where they make much butter. The peasants, and many of the farmers, in the north of England, never eat any better cheeses than these; and, though they appear harder, experience hath proved them to be much easier of digestion than any new-milk cheeses. A good market may always be found for the sale of them, at Bristol.

As I have taken much pains, by actual practice, to find out the defects of others, in making butter and cheese, so, through my advice, several have attained to perfection in this art; and I shall think myself unworthy your patronage, if all do not excel, who will strictly adhere to the methods here laid down.

XLVII. *Account of a Method of making Soap of Wool, with Observations respecting its Use in various Arts.* By M. CHAPTAL.

FROM THE *ANNALES DE CHIMIE.*

I HAVE already shewn the manner of making, at all times, in every place, and at a small expence, a saponaceous liquor which may be conveniently used, instead of soap, for domestic purposes. See the Report of Messrs. Pelletier, d'Arcet, and Le Lievre, on the art of making soap*.) I shall
 now

* As that part of the report referred to by M. Chaptal appears to be of general utility, we shall here give a translation of it.

A very good way of using soap is, to employ it in a liquid state; that is, dissolved in water. In consequence of which M. Chaptal proposes that saponaceous liquors should be prepared, which may be used instead of solutions of soap; and, in order to be able to procure such liquors, at all times, in all places, and at a small expence, he advises one or the other
 of

now present to the public a supplement to my former

of the following methods to be practised. We shall describe them exactly as M. Chaptal communicated them to us, with observations thereon, made by himself.

First Method.

Take the ashes produced from the combustion of wood which has not been floated, and make a ley of them, according to the usual manner; mixing with the ashes a handful or two of quick-lime, well pounded, or recently flaked. Let the ley stand till it is grown clear, by the settling or swimming of the foreign substances contained therein; then pour it into another vessel, and keep it for use. When it is proposed to make use of this ley, take any quantity of oil, and pour upon it thirty or forty times as much of the ley. Immediately a liquor as white as milk will be formed, which, by being well shaken, or stirred, lathers and froths like a good solution of soap: This liquor is to be poured into a washing-tub, or other vessel, and to be diluted with a greater or less quantity of water; after which, the linen, meant to be washed, is to be steeped therein, to be rubbed, and wrung, in the usual way.

Observations.

1. It is better that the ley should not be made until the time when it is to be used: if it is left to stand in open vessels, its power is weakened, and its nature is changed.

former work, instructing them how to prepare,

23

2. Fresh wood-ashes are preferable to old ones, particularly if the latter have been exposed to the air; in that case, they have no longer their usual power, and we must, in order to make them serve our purpose, mix with them a greater proportion of quick-lime.

3. Those ashes also are preferable which are produced from hard wood: those which are left after the burning of floated wood cannot be made use of with equal success.

4. Fat oils, of a thick consistence, are most proper for the purpose here spoken of: fine thin oils are by no means fit for it.

5. If stinking oil be made use of, it is apt to give a bad smell to the linen; this may be removed by passing the linen carefully through a strong pure ley; but, in general, this smell goes off as the linen becomes dry.

6. When the mixture of oil with the ley is of a yellow colour, it must be diluted with water.

7. When the oil rises in the ley, and swims upon the surface of it, in the form of small drops, it shews that the oil is not fit for the purpose, not being thick enough; or else, that the ley is too strong, or not sufficiently caustic.

8. To prevent the quick-lime from losing its power, and that we may always have some to use when we want it, it may be broken into small pieces, and kept in bottles well dried, and well corked.

as a substitute for soft-soap, (which is at present

Second Method.

Floated wood, which is made use of in many parts of France, produces ashes which contain very little alkaline salt, and which are consequently very improper for making leys; in that case, barilla, or potash, may be used instead of them.

Take barilla, and break it into pieces about the size of a walnut; put these into a vessel of any kind, and pour upon them twenty times their weight of water: the water is to be left upon the barilla till it appears, by putting a little upon the tongue, to be slightly salt.

Some oil is then to be put into an earthen vessel, and forty times as much of the barilla-ley is to be poured upon it: the mixture, which soon becomes milky, is to be well shaken, or stirred; and, after being diluted with more or less clean water, according to its strength, and the purpose for which it is intended, is to be made use of like a solution of soap in water.

Instead of barilla, pot-ash may be employed, but it requires a small quantity of pounded quick-lime to be mixed with it.

Observations.

1. Alicant, or Carthagea barilla may be used without any mixture of lime; but the bad barilla of our country requires to have mixed with it a greater or less proportion of lime, according to its degree of strength and purity.

2. When

sent made use of in fulling almost every kind of woollen stuff,) a kind of soap which costs little, and which may be easily made in every woollen manufactory.

2. When barilla, of whatever kind it be, is in a state of efflorescence, it cannot be employed without a mixture of lime.

3. If the barilla-ley is too strong, the oil is apt to swim on its surface; it must then be diluted with a proper quantity of water.

4. Fat oil is most fit for this purpose: fine light oils should not be used.

5. When the saponaceous liquor is greasy, and the linens washed in it are so likewise, they must be passed through a pure barilla-ley, to have their greasiness removed; which ley should first be warmed a little, to increase its effect.

6. When the water which was poured upon the barilla is all used, fresh water may be poured upon the remaining barilla. This water will acquire a saline taste, like the first: thus, the same barilla may serve for several successive operations.

TO BE CONCLUDED IN OUR NEXT.

XLVIII. *Observations on the best Method of dying with red Sanders.* by Mr. VOGLER.

From CRELL'S CHEMICAL ANNALS.

THE manner in which red sanders is used by the dyers is very disadvantageous; watery menstrua, which are generally employed by them, being incapable of extracting its colour effectually, or of imparting it afterwards, in sufficient quantity, to the articles which are to be boiled therein. Of the numerous experiments I have made with this wood, (which by botanists is called *Pterocarpus santolinus*, and grows on the mountains of the East-Indies,) the following were attended with the best success: they were repeated at least ten times, and always with similar results.

I. Into a solution of tin, made with aquafortis, and mixed with three times as much salt water, I put clean-washed wool, silk, linen, and cotton.

After

After six hours, I took them out, and washed them carefully in three different quantities of clean cold water, wringing them well each time. I let them dry, and then put half the quantity of each article into the spirituous tincture of red sanders, hereafter described in section VI, letting them soak therein, without heat, from half an hour to an hour. The other half of each article was boiled in the tincture of sanders mixed with water, described in section VII, a bare quarter of an hour. After being taken out, wrung, and dried in the shade, all of them appeared to be dyed throughout of a fine rich poppy-colour.

II. I took three drams of powdered alum, and dissolved it in twelve ounces of clean hot water. Into this solution, while yet warm, I put some well-washed wool, silk, linen, and cotton. After I had suffered them to remain therein for the space of twelve hours, I took them out, washed them well in three quantities of clean cold water, (wringing them each time,) and dried them. I then steeped the half of each article in the cold spirituous tincture of sanders, (section VI,) from

half an hour to an hour; and boiled the other half of each in the diluted tincture of sanders, (section VII,) for the space of six or seven minutes. After they were taken out, wrung, and dried in the shade, they were found to have acquired a very beautiful and rich scarlet colour.

III. Three drams of blue vitriol or vitriol of copper, powdered, were dissolved in twelve ounces of hot water; wool, filk, linen, and cotton, which had been well washed, were then steeped therein for twelve hours. When taken out, they were dried, having been first sufficiently washed in clean cold water. One half of each article was then immersed in the spirituous tincture of sanders, (section VI,) from half an hour to an hour; and the other half of each was boiled, for six or seven minutes, in the diluted tincture. (Section VII.) Being then taken out, wrung, and dried in the shade, as before, they appeared to have acquired a beautiful, rich, bright, crimson colour.

IV. Wool, filk, linen, and cotton, which had been well washed, were steeped, during twelve

hours, in a solution of three drams of white vitriol, or vitriol of zinc, in twelve ounces of hot water. After being taken out, well washed in clean cold water, and dried, one half of each was immersed in the cold spirituous tincture of sanders; (section VI;) the other half was boiled in the diluted tincture, (section VII,) as before. When taken out, wrung, and dried, they were of a fine, rich, deep, crimson colour.

V. Three drams of common green vitriol or vitriol of iron were dissolved in twelve ounces of hot water: well-washed wool, silk, linen, and cotton, were steeped in the solution, for the space of twelve hours. They were then taken out, washed several times in clean cold water, and dried; after which, as in the preceding experiments, half of each was put into the spirituous tincture; (section VI;) half into the diluted tincture. (Section VII.) After being taken out, wrung, and dried, all of them were found to be of a fine, rich, deep, violet colour: in some repetitions of this experiment, their colour was a dark brownish red.

The tinctures, in which the forementioned articles were dyed, were prepared in the following manner.

VI. I took half an ounce of red sanders-wood, beat or ground to powder, as it is sold at the colour-shops or druggist's. Having put it into a large glass bottle, I poured upon it twelve ounces of malt spirit or common brandy; I then corked the bottle, and set it in a moderately-warm place. In the space of forty-eight hours, the spirit had extracted all the colouring-matter from the red sanders, and had thereby acquired a bright red colour. The bottle should be often shaken during the digestion; and the tincture, thus prepared, may be used for dying, without heat, and without separating the powdered sanders from the liquor. The articles to be dyed (after the application of the proper mordants, sections I, II, III, IV, V,) are to be steeped in the tincture for half an hour, or a whole hour: they are then to be taken out, wrung, and dried in the shade. This tincture does not lose its dying quality by age; but dyes substances, after being kept a long time, almost as well as when it is just made. Its

colouring-power is indeed weakened by the frequent immersion and dying of different articles in it; and, when that is the case, it must be again digested with some fresh sanders-wood.

VII. I mixed the spirituous tincture of sanders, just described, with from six to ten times as much clean cold water. The mixture was made without any separation of the colouring-particles worth noticing; and, in this diluted tincture, the various articles (having their proper mordants first applied, sections I, II, III, IV, V,) were boiled, as before mentioned. Linen and cotton, by being dipped in glue-water, after the application of the mordants, acquired, in this diluted tincture, a much deeper and richer colour.

If a very fine and bright colour be desired, the above spirituous tincture of sanders should not be too old, nor should the digestion be protracted beyond forty-eight hours: for, after that period, the spirit appears to extract brown and yellow colouring-particles from the wood. The powder of sanders need not be separated from the diluted tincture which is made use of by boiling; nor is it absolutely necessary to wash the articles in cold water,

water, after they are dyed; as ~~the~~ powder which adheres to them may easily be taken off by rubbing and shaking. I have, however, found it advantageous, after the articles were taken out of the dye, and wrung, to steep them, for a few minutes, in a cold solution of half an ounce of common salt, and quarter of an ounce of alum, in twelve ounces of pure water. In this case, they should afterwards be washed several times in clean cold water, then wrung and dried in the shade. By this method the colours are not only more beautiful, but are also more permanent. All the articles of wool, silk, linen, and cotton, which were dyed as is above mentioned, bore perfectly well the test of alkaline ley, soap, and acids; but, by exposure to the open air and the sun, the colours were more easily discharged, especially from linen and cotton.

Water and alkaline salt, by boiling with red sanders, extract but little of its colouring-matter; and articles which are boiled therein appear, from my observations, to be very faintly and badly dyed. Spirit is the best, and indeed the only menstruum
by

by which the colouring-matter can be completely extracted from this wood, and properly communicated to the articles intended to be dyed with it. It is true that this method is rather expensive; but it makes ample recompense, by the beauty and richness of the colours which are thereby given to all kinds of articles. Red sanders, by being ground to a fine powder, answers much better, for this purpose, than when it is merely cut into small pieces; but, it must be remarked, that the powder of red sanders which is sold at the shops, is sometimes adulterated, by being mixed with other substances, and moistened with acids. The best kind is not light, but rather heavy; and is not of a dark red colour, but clear and bright.

 XLIX. *List of Patents for Inventions, &c.*

(Continued from Page 288.)

THOMAS COBB, of Banbury, in the county of Oxford, Banker; for a method of making coloured paper, which may be used as well for hanging rooms as for writing, printing, drawing, &c. Dated November 19, 1796.

CHARLES TRUSTED, of Oversley, in the county of Warwick, Gentleman; for a machine called a time-repeater, to be applied to common watches, for the purpose of striking the hours and quarters. Dated November 24, 1796.

WILLIAM JACKSON, of Shire-lane, Temple-bar, Smith; for an improvement upon doors, whereby the door shuts of itself, without noise. Dated December 5, 1796.

JAMES TATE, of Tottenhamcourt-road, Ironmonger; for a machine for cooking, on improved principles. Dated December 5, 1796.

JOHN GOVER, of Hollen-street, Soho; for a carriage for all sorts of cannon, whereby the working and management of them may be done
with

with less difficulty and labour. Dated December 8, 1796.

FRANCIS LLOYD, of Woolstanton, in the county of Stafford, Iron-founder; for a furnace or fire-place calculated to save expence in fuel. Dated December 13, 1796.

MOSES LA FOUNT, of Pentonville, Lustre-mounter; for a plate and hoop or band, to be used in mounting glass chandeliers, &c. Dated December 23, 1796.

JOHN LEE, of Lewisham, in the county of Kent, Brickmaker; for a mixture of chalk, whiting, or lime, together with clay, loam, or earth, for colouring and making of bricks. Dated January 23, 1797.

DUDLEY ADAMS, of Fleet-street, Optician; for spectacles upon a new principle, by which all pressure is removed from the temples and nose. Dated January 23, 1797.

ANTHONY GEORGE ECKHARDT, of Charing-Cross, and RICHARD MORTON, of Sheffield, in the county of York, Manufacturers; for making candlesticks, &c. so that the lights may be raised or lowered, having likewise the advantage of an extinguisher. Dated January 23, 1797.

REPERTORY
OF
ARTS AND MANUFACTURES.
NUMBER XLII.

L. *Specification of the Patent granted to Mr. JOSEPH BROOKS, of New Woodstock, in the County of Oxford; for his Invention of a buoyant Engine or Machine, for the Purpose of raising Water, Boats, and Weights, from a lower to a higher Level, without the Aid of Fire or Wind, and without taking any Water from the uppermost Level.*

WITH A PLATE.

Dated Jan. 14, 1791.

TO all to whom these presents shall come, &c.
Now KNOW YE that, in compliance with the
said proviso, I the said Joseph Brooks do hereby
VOL. VII. A a a describe

describe and ascertain my said invention, and the nature thereof, and the manner in which the purposes to be effected thereby are to be performed, in the manner following; that is to say, a pit is to be prepared, of such size, form, dimensions, and depth, as may best suit the quantity of water or weight to be raised, proportioning the depth in the manner hereafter mentioned, and in such situation as the peculiar nature of the place may require; taking care that the mouth or top of the said pit may be at least on a level, or higher if possible, than the place to which the water or other weight is to be raised or conveyed. The said pit is to be of equal dimensions (or otherwise, as most suitable) from top to bottom; and the sides to be of such materials, and prepared in such manner, that the horizontal door, herein after named, may move up and down therein in a horizontal position, and exactly fill the cavity thereof. This door or gate is to be made so as exactly to fill the orifice of the pit; to descend and ascend from the top to the bottom, and from the bottom to the top, of the said pit; fitting the opening of the pit in each position, so as to give as
little

little room as possible for any ~~water~~ to pass between the edges of the door or gate and sides of the pit, during its ascent or descent. To the upper surface of this door or gate are to be fixed ropes, passing through or over blocks or pulleys, fixed over the said pit for that purpose, by which it may be suspended in equilibrium, in a horizontal position, and by which the same may be raised or lowered; the other end of the said ropes being fixed to a capstan, or any other mechanical engine fit and suited for the purpose of raising and lowering weights, by means of pulling, hauling, or drawing ropes. In the said horizontal door or gate, one or two other doors or gates are made, to be opened or shut, as valves, by force of the water above or below alternately, as it becomes most powerful; and the weight of the said gate is so to be proportioned, that when the pit is full of water, and the said small doors are set open, it may sink, by its own gravity, therein. From the side or bottom of the canal or reservoir wherein the water to be raised, or to be used in raising the weight, is contained, and from below the surface thereof, a subterraneous canal, pas-

sage, conduit, pipe, or other conveyance for the water, is to be carried to the bottom of the said pit, which is to open into the said pit, in such manner that when the said horizontal door or gate is let down to the bottom of the pit, the water running down the said subterraneous passage, conduit, or pipe, may empty itself into the said pit, or rise up in the said pit, below the under-surface of the said horizontal door or gate, when so lowered or let down. In some convenient part of the said subterraneous canal, a groove is to be made, to admit a vertical door or gate ascending and descending therein, that the water may at pleasure be prevented from running, or permitted to run, down the said canal, passage, conduit, or pipe, by lowering or raising the said door or gate, by means of levers, blocks, ropes, chains, wheels, or other tackle, as may suit the circumstances of the place. The depth of the said pit is so proportioned, that the depth of the bottom of the pit below the level of the surface of the water in the said canal or reservoir, whence it is carried into the said pit, may exceed the depth from the top or mouth of the said pit to the said level;

level; that is to say, if the top or mouth of the said pit be ten feet above the said level, the bottom of the said pit should be more than ten feet below the said level, but how much more is immaterial; and the depth of the said pit should, in the whole, exceed twenty feet in an engine of this dimension, and so on in proportion.

And, for the farther and better understanding of the said description, I have, as part of this my specification, annexed a plan and drawing of the said works, wherein the same are properly delineated and described, and proper references for the explanation thereof are hereunto added. (See Plate XIX.) In order to apply these contrivances to the use intended, the vertical gate opening and shutting the subterraneous canal (which gate, in the plan annexed, is marked with the letter H) is to be drawn up; when the water in the lower level, (in the plan marked A,) descending through the opening marked E, down the subterraneous canal marked F, into the pit marked D, below the under-surface of the horizontal door or gate, which ascends and descends in the said pit in a horizontal position, (a delineation of which gate is

is marked with the letter G in the said plan,) will, by its buoyant power, cause and force the gate to ascend to the level of the water in the lower canal or reservoir. The vertical gate H is then to be let down, to prevent the water being forced back up the subterraneous canal, passage, conduit, or pipe, by the descent of the horizontal gate or door; and the small gates or doors, in the said horizontal gate or door, (which in the plan are marked N, N,) will of course be opened, when the horizontal gate or door G will, by its own weight, descend; and, when it is sunk to the bottom, the small gates or doors in the horizontal gate (the machinery causing motion) will again shut; and the vertical gate H, which shuts the subterraneous canal, passage, conduit, or pipe, is to be opened, that the water from the lower level may again have an opportunity to flow into the pit, below the under-surface of the horizontal gate, and, by its buoyant power, to force the horizontal gate again to the level of the lower water, or canal, or reservoir, whence the subterraneous canal, passage, conduit, or pipe, conveys the water. Which ascent of the horizontal
gate

gate or door is to be assisted and furthered, by pulling, hauling, and drawing the ropes fixed to the horizontal gate or door, (and passing through or over blocks or pulleys, fixed over or near the pit, for that purpose,) by means of the wheel and lever marked in the plan K and L respectively, or by any other mechanical contrivance commonly used for pulling, hauling, or drawing ropes, or raising weights, as may best suit the peculiar circumstances of the place where such contrivance is to be used. And, by the specification of the said wheel and lever, I do not mean to confine it to the use of that contrivance alone, but only to specify one of the many mechanical means which may be used for the purpose; it being impossible to specify all the various mechanical contrivances which have, at different times, been used to pull, haul, or draw ropes, or to raise weights; any one or more of which may be used to assist in raising the said horizontal door or gate, according as the nature of the place, and the quantity of water to be raised, may admit or require. The said horizontal gate or door, in such its second ascent, will
force

force up the water, which, during its descent, had risen through the doors or valves in the said horizontal gate or door, which are marked N, N, and which remained above it when the said doors were shut, and raise it to the mouth of the pit; whence it may, by a trough or channel, be conducted to any place that may be most convenient, or may be suffered to run over the edges of the pit. When the horizontal gate has again attained the level of the water in the lower canal or reservoir, the vertical gate of the said subterraneous canal, passage, conduit, or pipe, may be again shut; when the doors or gates in the said horizontal door or gate will of course again be opened, and the horizontal gate or door suffered to descend; and, when it has arrived at the bottom, by opening the said vertical gate, and pulling or drawing the ropes fixed to the said horizontal gate, the smaller valves, gates, or doors, N, N, shutting in the manner before directed, the horizontal gate may again be forced to ascend, driving the water before or above it, which had risen through the said smaller valves, gates, or doors, in the said horizontal gate, during its descent,

scant, and forcing it over the edges of the pit, as before; which operation may be repeated, till sufficient water is raised for any purpose required. If any circumstances should require it, a subterraneous canal may also be carried from the upper level, canal, or reservoir, to the said pit, in the same manner as from the lower; which may also be opened or shut at pleasure, by means of a vertical gate, similar to that before mentioned, to be opened or shut at pleasure; by which means, water from either the upper or lower canal or reservoir may be used, as may best suit, for the various purposes to which this engine may be employed. As the water from the mouth of the said pit may be conducted in any direction, the said contrivance may be applied to various purposes, either to fill the pen between the sluice-gates of locks on canals or navigable rivers, from the water in the lower level, whereby the loss of water from the higher level of the canal or river, by filling the said pen when boats pass through the same, will be avoided: or the upper level of the canal or river may, in dry seasons, be supplied with

water from the lower. Gentlemen's lakes, fish-ponds, or other waters, may also be supplied with water from the lower grounds; or mill-ponds, in dry seasons, may be replenished from the water which has already passed the mill, and which would otherwise run to waste. It may be in like manner applied to floating of meadow-grounds, drainage of all sorts, and imbankments of every kind, in any situation. It may also be rendered useful in fortified towns, by filling the fofs before the intrenchments. It is also conceived to be applicable to the navigation of vessels on great rivers, or ships at sea in a calm, by raising water from a well in the vessel over a middle wheel or shaft, at the same time that a wheel, with floats at each end thereof, operates as a lever in the water, and causes——*. In witness whereof, &c.

* Compared with the record in the office.

REFERENCES TO THE FIGURES.

(See Plate XIX.)

A. The lower level on a water or canal.

B. A lock on a canal in the present usual form.

C. A higher level.

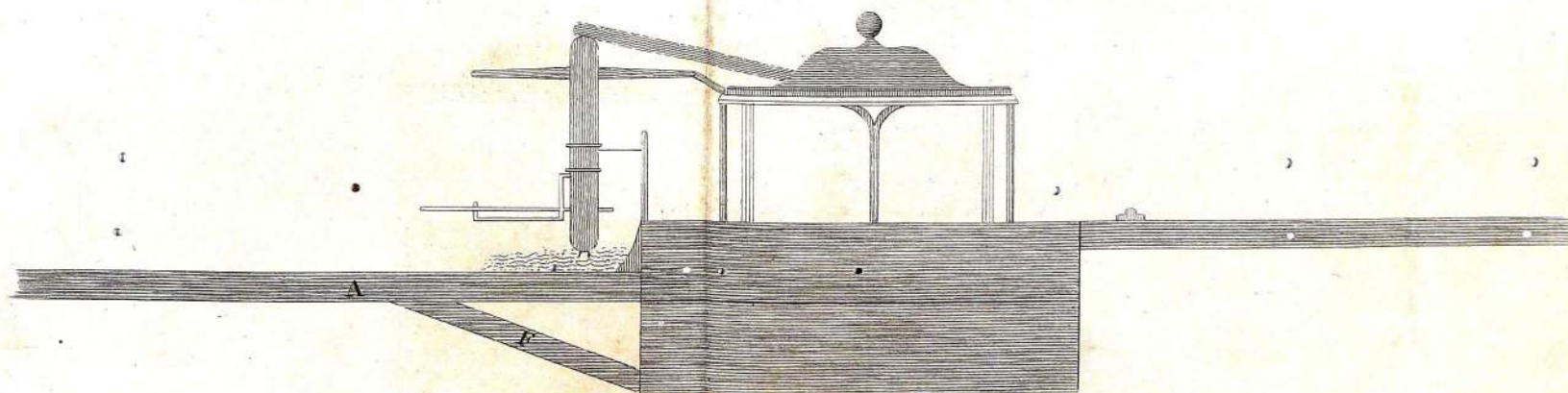
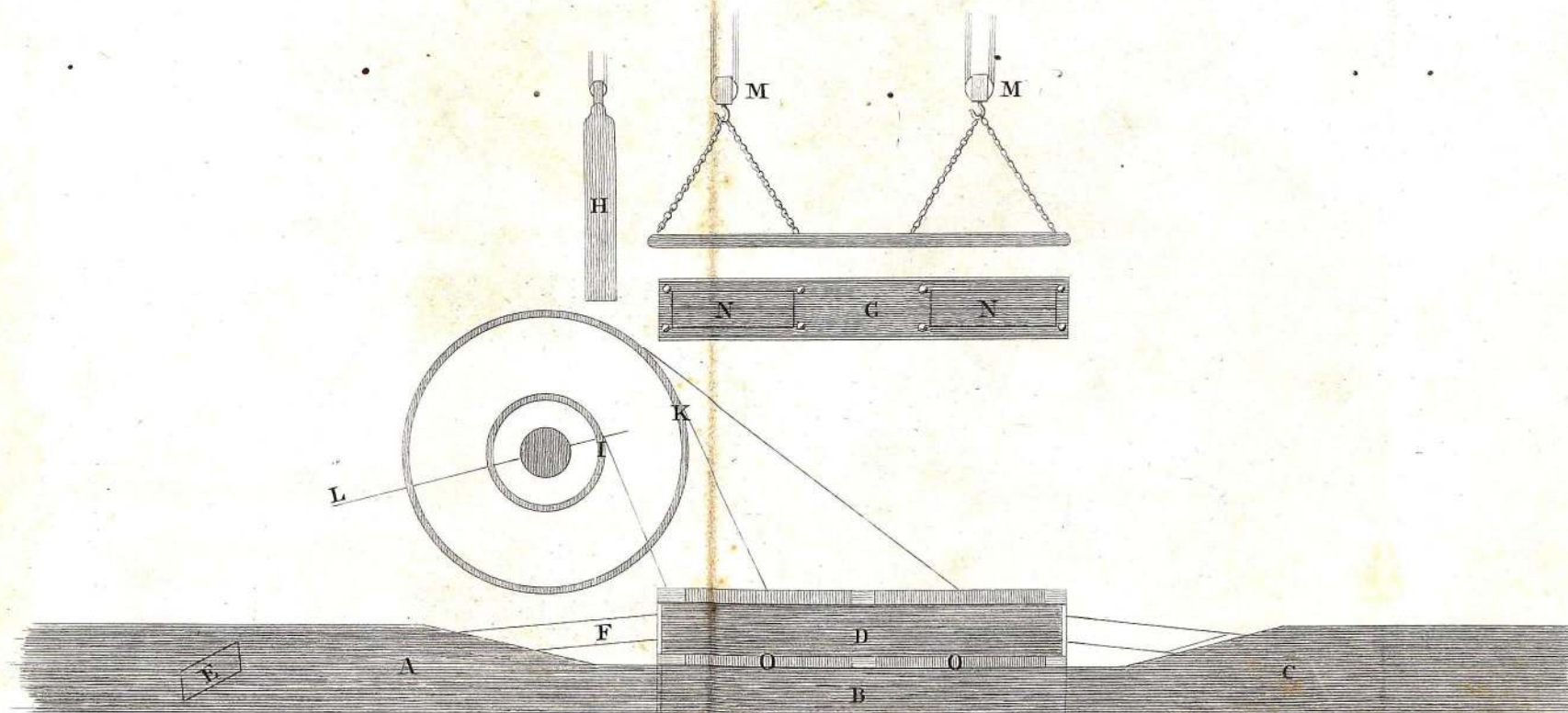
D. A pit, sunk more than double the depth of the lock B.

E. An aperture from the bottom or side of the canal A or lower level, which lets fall the water down the declivity F, into the bottom of the pit D, under the horizontal gate G, at the time the vertical gate H is drawn up for admission thereof, by means of the collar or chain I; which, when let off by a trigger, for that purpose, falls and retains the lock full.

K. A large wheel, round which a rope or chain is worked by a lever L, and also round the pulleys M, M, which are fixed to the horizontal gate working in the lower part of the pit D, as occasion requires.

N, N. Valves which open when the gate is sinking through the water in D: the machinery puts the gates in motion, and the space below the partition-gate admitting of more water than above, in obtaining its level, it buoys and forces the upper water over the side at OO; which, filling the said lock B, raises a boat, or floating-weight, up to the higher level C.

A pit of any form, with the gates and valves therein, as above described, and a back level, will, in like manner, answer the purpose of raising water in any situation.



LI. *Specification of the Patent granted to Mr. JOHN STRONG, the Younger, of Bingham, in the County of Nottingham, Plumber; for his Invention of certain new Improvements in the Construction of Piston-Cylinders, Suction-Chambers, and Valves, whereby the same may be more expeditiously repaired, &c.*

WITH A PLATE.

Dated May 31, 1796.

TO all to whom these presents shall come, &c. NOW KNOW YE that, in compliance with the said proviso, I the said John Strong do hereby declare, that my said invention of certain new improvements in the construction of piston-cylinders, suction-chambers, and valves, is described in the plan and description thereof hereunto annexed. In witness whereof, &c.

De-

Description of JOHN STRONG'S Piston-Cylinders, Suction-Chambers, and Valves.

(See Plate XX.)

A. Cylinder where the piston acts.

B. A large male-screw, introduced into the top of the piston-cylinder at C, on the top of which is fixed a stuffing-box, represented as at D, if the piston-rod is required to work on the outside of the cylinder; but if not, the part above the dotted line across the cylinder, marked *b b*, will not be required; the cylinder being carried upward the same diameter as at *b b*, and the piston-rod will then act in the inside of the cylinder all its length.

E, E. Communication-tubes, from the cylinder to the receptacles for the valves.

F G, F G. Receptacles for the valves.

H, H. Proper places for the valves to be screwed down upon the shoulders I J, I J.

K L, K L. Places where the suction and conducting pipes are to be joined.

M, M.

M, M. Two large male-screws, introduced into the top of the receptacles for the valves, at F, F, lined with a collar of leather to make them airtight, for the convenience of repairing the valves when out of condition. Also a screw is to be introduced, in the same manner, into the bottom of the piston-cylinder, at *c d*, in order that the piston may be lowered, and taken out there to be repaired, when the rod is required to be so long that a deal of inconvenience attends the drawing it up.

N. Top part of the rod that is attached to the piston, represented as put through the cylinder in order to be repaired; the piston being taken off for that purpose.

O, O. Key-joint, to separate this piston from the rod, that it may be repaired with the greater facility.

P. A square collar, put over the key-joint to make it secure.

Q. The piston.

R. A leathern collar, to go round the piston at W.

S.

S. A collar of metal, screwed on the bottom of the piston; the edge of the leather collar being introduced between it and the piston-bottom.

T. Place where the piston-valve acts.

U. Piston-valve, ground to be air-tight at V in the piston.

V. Piston-valve rests here when at rest.

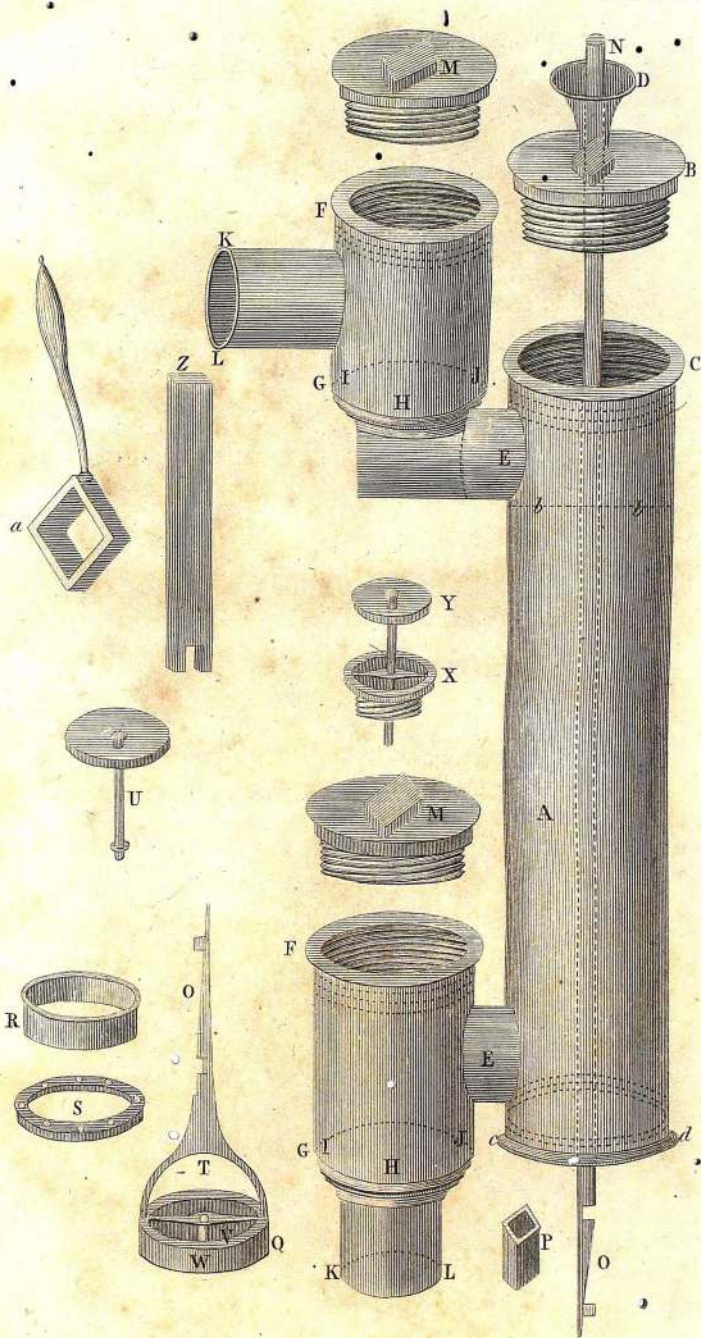
W. Where the leather is put round the piston.

X Y. A representation of the valve to be introduced into the receptacles F G, F G.

Z. The wrench to screw the valves down safe.

a. The wrench to screw the male-screws marked M, M.

N. B. By attaching another cylinder, exactly similar to the cylinder marked A, the steam may be made a continual one, one piston being up when the other is down.



LII. *Specification of the Patent granted to Mr. THOMAS CLIFFORD, of the City of Bristol, Merchant; for his Invention of an improved Mode of manufacturing Nails.*

Dated Dec. 4, 1790.

TO all to whom these presents shall come, &c. NOW KNOW YE, that my said invention of an improved mode of manufacturing nails consists, first, in drawing the iron, or other metal, of which they are to be made, tapering or in a wedge-like form, according to the length and thickness of the different sizes of nails to be made. Secondly, the nails are to be cut out of those wedge-like or tapering plates, by means of a punch, the face of which is made according to the size, taper, and form, of the nail to be cut out; as also having a hollow bolster, (commonly called a bed,) the hollow or aperture of which must also be made to the size and form of the nail, and consequently

to fit and receive the punch above mentioned. The punch thus fitted to the bed, and sliding in a frame, to keep it exact and steady, doth, by a blow or other preffure, cut and force a part of the taper plate above mentioned into and through the aperture of the bed fitting thereto, and by which the nail is formed: this operation is, by the manufacturers of buckles, buttons, and others, generally called cutting out. Thirdly, in order to form the heads of those nails commonly called rose-heads, as also some other sorts which have a pretty large head, after the operation of drawing and cutting out as above, the nail is to be put into a heading-tool, which I also call a bed; which bed receives the nail, excepting a small portion, at the thick end of which the head is formed, by a kind of punch, commonly called a die, the end or nose of which die must be made according to the size and form of the head intended to be made. This die, by a blow or other preffure, forms the head as required; and, when the nails are made of hard iron, or other metal, after they are cut out as above, I make the thick end hot, before they are
put

put into the bed or heading-tool, as above mentioned. Fourthly, my method of manufacturing some sorts of nails is, by cutting them out of or from plates of equal thickness, and afterwards to point them, either by a hammer or other pressure. Fifthly, for the making of such nails as are not intended to be square or right-angled, but more of a triangular form, I press or stamp the plate or strip of iron, or other metal, into a die, having impressions cut to the form of such nails; after which operation, I cut them out by a punch, in manner before described. I also make divers sorts of nails, by passing the iron, or other metal, between two rollers, having impressions according to the different forms cut into the surface of one or both of the rolls; whereby a sheet is procured, having, in some measure, the appearance of nails, and which said nails are to be cut out in the manner above described. In witness whereof, &c.

LIII. *Specification of the Patent granted to Mr. EDWARD NAIRNE, of the Parish of St. Michael, Cornhill, in the City of London, Optician; for an Improvement in the common Electrical Machine, (which he calls the Insulated Medical Electrical Machine,) by insulating the whole in a particular Manner, and constructing the Conductors so that either Shocks or Sparks may be received from them.*

Dated Feb. 5, 1782.—Term expired.

TO all to whom these presents shall come, &c. Now KNOW YE that, in compliance with the said proviso, I the said Edward Nairne do hereby declare, that the nature of my said invention, and the manner in which it is performed, is as follows; viz. this electrical machine may be composed

posed of any substance that can be made electrical, and the excited parts of any form, as cylinder, globe, plates, or any other figure. The form to be executed is mounted with non-conducting substances, or else the part with which it is put in motion is of a non-conducting substance; it is likewise supported immediately on non conducting substances. It is excited by rubbing against silk, on which the amalgama is put; part of which silk nearly reaches the points which receive the electricity from the excited part. The conductor, or conductors, which either give to, or receive the electrical fire from, the excited part, is composed of a coated electrical jar, or jars, or any other substance that can receive a charge of electricity, and a conducting substance connected with them; by which means, any person may receive electricity from, or give electricity to, the conductor; and likewise may receive electrical shocks from the conductor, or conductors. There is likewise, to this electrical machine, a tube, or tubes, rod, or rods, with one or more joints, or a ball and socket, or balls and
sockets,

sockets, of any substance that will conduct electricity; those, when electrical sparks are to be drawn from, or given to, any particular part, are to be connected with either of the conductors, and, by means of the joints, or balls and sockets, fixed to them, may be directed to that part. Also, electrical sparks can be drawn from, and received into, different parts of the body at the same instant of time; so that double the number of electrical sparks can be received and given, in any determinate time, than can be by any other electrical machine of the same size, as they are now made; and that, whether the person is or is not insulated. This is done by bringing the parts within the striking distance of two balls, one of which is connected with one conductor, and the other with the other conductor, by means of the tubes with the balls and sockets; or, if the person chuse to insulate himself, then he may receive or give very strong and pungent sparks, to or from any particular part of himself, by approaching the part to any conducting substance connected with the earth, he being, at the same time, connected

ned with one of the conductors. Or he may keep himself in a condensed or exhausted state of electricity, as long as he pleases, by insulating himself, and being at the same time connected with one of the conductors. Or he may be changing his natural electricity as long as he pleases, by being insulated, and at the same time connected with each conductor. Also, electrical sparks may be received or given, or shocks may be received alternately, or several together, from each, and the change from shocks to sparks made almost instantly; this is done by taking hold of the conducting substance that is connected with one side of the charged electric, (which, in this case, has a small quantity of coated surface,) and bringing the part so near as to receive or give sparks to or from the other side, or what is connected with it; but, if shocks are required, then nothing more is to be done than to increase that distance a little. Also, a much greater number of electric shocks may be made to pass through any part of the body, at the same time, than has hitherto, I believe, been done by any other machine. This

is

is effected by using small glass tubes, or an electric with a very small quantity of coated surface, and by making the part through which the shock is to be sent a portion of that electric circuit. In all these cases, the person himself may excite the electric, and perform these various operations, without any assistance from another, if he chuses it. In witness whereof, &c.

LIV. *Observations on the Fusion of Platina.* By
Mr. THOMAS WILLIS, *Chemist, London.*

FROM the MEMOIRS of the LITERARY and
PHILOSOPHICAL SOCIETY of MANCHESTER.

I OFFER the following experiments to the public, with a view to promote farther researches into the properties of this extraordinary metal, and in hopes that, by rendering the method of fusing it better known, I may induce others to pursue the subject so far as to be the means of discovering methods of making it malleable. I should have been happy, could I have succeeded in making it so, as it would be of the greatest use in constructing optical instruments, on account of its not being affected by the air. It was the appearance of success in Mr. Nowell's two first experiments that engaged me to try the following processes; and I hope they are described so

plainly, that any gentleman may readily and easily perform the same, who has been accustomed to the common operation of fusions. I am almost a stranger to what has been done on the Continent, having heard so many contradictory accounts; and I have not availed myself of any thing that has hitherto been performed. The experiments were conducted exactly as they are described; and several gentlemen of veracity and experience in chemistry were generally present. The great price platina bears in London has prevented me from making many more experiments; but it is hoped that these will be received with candour.

Experiment I. Mr. Nowell having mixed one ounce of platina with a flux of nitre, sand, and borax, after three hours exposure to a considerable degree of fire, in a wind furnace, signs of fusion were perceived in the mass in general, and several globules, larger than I had ever seen before, appeared in different parts of the vitreous flux; of these, the largest were nearer the middle and top of the mass, and there was much less appearance of fusion at bottom.

Experiment

Experiment II. On seeing the above product, it occurred to me, that if a bed of charcoal-powder was put into the crucible, to the height of one-fourth part, and the charge of platina, &c. put on it, it would be exposed to a greater heat. I therefore desired Mr. Nowell to mix one ounce of platina with half an ounce of nitre, and half an ounce of glass of phosphorus, to put the mixture on a bed of charcoal in the crucible, and to keep it three hours in the fire; which he did, and produced one mass, completely fused, that weighed about one drachm, besides several smaller masses.

Experiment III. As I had made several unsuccessful attempts to melt platina by itself, I was resolved to try if it could be done by mixing one ounce of borax, without any charcoal at bottom; but, after three hours, I found only a cohesion, not a perfect fusion: there were only small globules near the upper surface of the mass.

Experiment IV. I bruised the cohering mass of the last experiment, and mixed one drachm of alkali of tartar, two drachms of borax-powder, and one drachm of charcoal-powder, with it, put

it on a bed of charcoal-powder, continued it three hours in the fire, and thus produced a perfect fusion of the whole platina; half a drachm only of the original ounce being wanting. The specific gravity of this was taken, and proved to be 15.353. It was sent to different polishers and lapidaries, but was so hard that it spoiled their tools: it is not highly polished, and is much paler than steel, but not so white as silver.

Experiment V. I mixed one ounce of platina, in grains, with one drachm of alkali of tartar, two drachms of borax-powder, and one drachm of charcoal-powder, and put the mixture on a bed of charcoal-dust in the crucible; and, as I had observed something of an incipient fusion, when the crucible had been in the fire rather more than half an hour, I exposed it one hour and a half, and obtained a perfect fusion. The fused mass was in two parts. The deficiency of weight of platina thus fused was half a drachm. I did not preserve the whole of the charcoal, but obtained from what was saved near twenty grains of unfused platina, which I supposed were dispersed too far from the power of the fire to be melted.

The

The specific gravity of this parcel of fused platina was 16.8.

Experiment VI. I wrapped up one ounce of platina in a piece of white paper, to prevent any dispersion of its particles, and placed it on a bed of charcoal, covering also the paper with charcoal-powder: in two hours I obtained a perfect fusion, with the loss of only a few grains of the metal. The specific gravity of this melted platina was 15.704. The difference of specific gravity, between the platina in this and the former experiment, might probably arise from cavities in the latter, as I have since frequently found several cavities in parcels I have melted. The mass in experiment the fourth was not broken. The surfaces of those fusions made with fluxes are brighter than those melted *per se*; and for an obvious reason, *viz.* because the metal, in the latter case, has a more uneven pressure on its surface.

Experiment VII. Two ounces of platina were melted, according to the last process, in two hours, with very little loss of weight. Dr. Pearson was present at this operation; and indeed in
most

most of these experiments some person was present with me.

Dr. Pearson observes, “ I saw Mr. Willis fuse
“ two ounces of platina, which he said he procured from Mr. Woulfe, who had purified it
“ by boiling it in the marine acid. The mode of fusion was by placing the platina, wrapped in paper, in the middle of a crucible of about three inches wide, on a bed of charcoal-powder. The charcoal was ground in a coffee-mill; the heat was as intense as could be given in his furnace.

“ I put,” says Dr. Pearson, “ five hundred grains of platina, which had not been purified, into the middle of finely-powdered and sifted charcoal, in a crucible of about four inches wide; (therefore at least one inch wider than in Mr. Willis’s experiment;) and gave it as great a heat as I could well produce, for near two hours, in my melting-furnace: at the end of that time I found the platina only agglutinated. The fire in this experiment appeared to have been, according to Mr. Wedgwood’s clay-pieces, in several parts of the crucible,
“ from

“ from 165° to 175° of his pyrometer. The
“ specific gravity, taken by Mr. More, in the
“ presence of Mr. Willis, Mr. Henry, junior,
“ and myself, was 15.42.”

Experiment VIII. Mr. Henry, junior, brought me a piece of the coalesced mass, mentioned above in Dr. Pearson's remarks; and I melted it, *per se*, upon a bed of charcoal, in two hours, in a degree of heat of 140° to 150° of Mr. Wedgwood's pyrometer, but in a smaller crucible than the doctor used. Dr. Pearson took this fused piece, and exposed it to the heat of a forge, upon a thick plate of hammered iron; and, in a white heat, it became evidently in a beginning state of fusion; in which state, upon the hot anvil, it was flattened by the hammer, but cracked like cast-iron.

The doctor sent the other moiety of the five hundred grains that were agglutinated, mentioned under experiment seventh, and desired me to try to fuse it in the same-sized crucible he had used, but the operation failed. It was tried a second time, on account of the last operation being shortened

shortened a quarter of an hour, but with no better success.

On the third trial, it was put into a smaller crucible, but still the operation failed; there was a strong agglutination, but not a perfect fusion. The conjecture of the cause of this failure will be mentioned hereafter.

Mr. Henry, junior, was present at all the operations mentioned under experiment eighth; and Wedgwood's pyrometer-pieces were put into each crucible, to ascertain the degree of heat.

In this, and all the experiments before mentioned, the fire was not remarkably strong; but, in feeding it with coak, care was taken that it never burnt so low as to fall much below the upper part of the inverted crucible; and no fuel was added, which had not been previously heated on the iron plate which covered the furnace.

The pyrometer-piece indicated 160° in the last operation that miscarried; and, in the other two, the fire was at least 140° to 150° .

Experiment IX. One ounce of platina was placed on a bed of pulverised Welch coal, in the same manner

manner as in the former experiments with charcoal, and an uniform fusion was, in one hour and a half, effected. It must be observed, that in all these operations, the time of the continuance of the crucible in the fire was computed from the time it began to be red-hot, until the last charge of coak.

By several experiments made since the above, I have found that platina is capable of beginning to melt, so as to form a smooth surface, at 136° , and to be in perfect fusion at 150° .

I tried the malleability of the mass fused in experiment the fifth, and, with a moderate blow with the hammer, very little impression was made; but, with a few heavier strokes, it broke into two pieces. The grain was close, and resembled that of fractured steel, but was somewhat duller. I treated in the same manner, the mass melted *per se* in experiment sixth, and with the same effect; the grain also was perfectly similar. On filing this latter piece, it was found very hard, and exhibited a splendour nearly as bright as silver.

Experiment X. Mr. Nowell, who was present at many of the operations, desired me to try whether platina would not melt on a bed of powdered clay, or bone-ashes. I filled a crucible about one fourth part with calcined bone-ashes in powder, and put one ounce of platina, wrapped up in paper, on them. I exposed the crucible, for two hours, to the greatest heat I could produce; but the platina was not melted, only a cohesion had taken place. Part of the bone-ashes, near the platina at the top, was converted into a white enamel; but, in the lower part of the crucible, the bone-ashes were only a spongy mass.

Experiment XI. I put half an ounce of platina into twenty-four ounces of aqua regia, and obtained a solution by digestion in heat. A precipitate was made by a saturated solution of sal-ammoniac; which precipitate, when dried, weighed half an ounce. This was put on a bed of charcoal in a crucible; in half an hour's time, the crucible was cracked, and all the precipitate was lost in the fire.

Experiment XII. One ounce of platina was bruised, and dissolved, more readily than in the
former

former experiment, in twenty-eight ounces of aqua regia. This solution was precipitated with a solution of sal-ammoniac; after drying the precipitate, I took one fourth part of it, and added half a pint of water; stirred them well with a stick, and then saturated the liquor with dry volatile alkali. The liquor was then filtrated from the powder; which, being dried, was put on a bed of charcoal-powder, and exposed for two hours to the fire, as in the former experiments. I obtained only thirty-one grains of fused platina; fifteen of which were in five larger globules; the remainder in very small ones.

Experiment XIII. The other three parts of the precipitate, prepared in the last experiment, were treated in the same manner with dry volatile alkali; and I endeavoured to melt them upon a bed of charcoal, but could only obtain small globules, after the application of an intense heat for two hours. These globules were powdered, and mixed with one drachm of borax, one drachm of alkali of tartar, and one drachm of charcoal; a very small quantity of charcoal-powder was at the

bottom of the crucible ; and in two hours I obtained a complete fusion. There was one large button, which weighed one hundred and sixty grains, and several small globules ; some of which were so intermixed with the vitreous flux, that they could not be weighed. The specific gravity of this was 23.4 ; it was very close-grained, and had no cavity, but was not malleable.

Experiment XIV. As I had melted the platina in the last experiment with a flux, and only a *little charcoal* at the bottom of the crucible, I now tried to melt it without any flux, and with only a small quantity of charcoal. The platina was wrapped in paper, and just covered with charcoal ; and (as in all the former experiments) an inverted crucible served instead of a cover : in two hours time I obtained a complete fusion. I repeated this experiment two or three times, and always fused the platina ; so that I think it extremely probable, that in the three operations I made to fuse Dr. Pearson's platina, and failed, there was too much charcoal added at the bottom of the crucible.

I observed, in one of my experiments for fusing platina by itself, that it continued in a fluid state for more than five minutes after the crucible was taken from the fire; for, on breaking the crucible, it was perfectly fluid, and ran, like melted lead, on the floor of the laboratory. I tried to melt another parcel of platina, in grains, sent to me by Dr. Pearson; but, the crucible falling from the stand, after it had been in the fire half an hour, there was only an adhesion. This adhesive mass was bruised, and treated as in the last experiment, and it melted in two hours. Its specific gravity was 14.65; but there were several cavities found in it when broken, and it was the whitest of any of my specimens.

Experiment XV. As all the experiments made by me were done in one furnace, and the degrees of fire employed very little above 160° of Wedgwood's pyrometer, I tried to melt some platina, *per se*, in another furnace, which produced a considerably greater degree of heat. In my first experiment, in one hour and a half the crucible was melted flat, and the platina lost in the clinkers and ashes which were thrown away.

I made

I made another experiment; and though I did not keep the fire so strong, yet the upper crucible was partly melted, and by its pressure cracked the bottom one, and the contents were again discharged among the ashes and clinkers: these, the next day, were carefully examined; and, where any small globules of platina could be traced among the clinkers, they were saved, as well as the ashes, and were very easily melted into a slag. A button of platina was found at the bottom of the crucible, which weighed near three parts of the whole weight that was put in, but it was of a dull colour. Finding that inverted crucibles, in an intense fire, were improper, I have ever since used flat covers, instead of them.

Experiment XVI. Hearing very lately, that in France platina had been melted easily first with glass of phosphorus, and afterwards by itself, and that it was rendered malleable by this process, I put half an ounce of glass of phosphorus, in powder, to one ounce of platina; but, after two hours exposure to a strong heat, there was only a strong adhesion, not a complete fusion. The
mass

mass was bruised, and put into a crucible, with very little charcoal at bottom, and in two hours there was a perfect fusion. It was not malleable; and, when broken, was coarse-grained, and had no apparent cavity. The specific gravity was only 12.3.

Experiment XVII. One ounce of platina was mixed with only two drachms of glass of phosphorus; but, after two hours of very strong heat, there was only an agglutination. The mass was afterwards bruised, and put into a crucible, with a little charcoal at bottom, and a complete fusion was effected in two hours. This was not more malleable than the last; and, on breaking it, it was finer-grained than that in the last experiment; but the specific gravity was only 13.89, although there were no cavities discovered. There were five different sorts of platina, in grains, used in these experiments, one of Mr. Nowell's, two sorts of Dr. Pearson's, and two of my own.

Experiment XVIII. As the platina used after the fourteenth experiment was different from that
of

of my own used before, and as the fifteenth was not successful, I repeated the latter, with the same platina as used in those experiments, and in two hours I fused it. It had a smooth surface, and, when broken, had no cavities; the specific gravity was 16.13. This was melted in the furnace which drew the strongest, as were all the experiments from the fourteenth. The fuel was placed only a little above the cover of the crucible; and a vacancy between the draught-hole being left, the fire was prevented from being too intense.

LV. *Description of an improved Machine for cutting Chaff.* By Mr. ROBERT SALMON, of Woburn, Bedfordshire.

WITH A PLATE.

From the TRANSACTIONS of the SOCIETY for the Encouragement of ARTS, MANUFACTURES, and COMMERCE.

A reward of Thirty Guineas was voted to Mr. SALMON for this Improvement.

WITH this machine, the chaff is cut by two knives, A, A, Fig 1, (Plate XXI.) fixed on the inside of the fellies of two wheels, B, B, which are strongly connected together; the edge of the knives being at an angle of about forty-five degrees from the plane of the wheel's motion. These knives are so fixed as to be forced forward by springs, C, C, on the wheel; which

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springs are formed to adjust, and act more or less, as occasion may require, so as to give the knives as much pressure against the box as may be requisite to cut the straw. The knives are prevented from coming too forward, and occasioning unnecessary friction, by the wedges under the staples *a, a*; which wedges, as the knives wear, must be drawn out, so as to admit the knives to come more forward. With the before-mentioned provisions, it will be found very easy, at any time, to put on new knives, as the springs, &c. will always adjust them to their work.

On one side of the wheel is fixed a round block of wood, *D*, in which there are four holes, and a movable screw: to this block is screwed one end of the feeding-arm *E*, running nearly horizontally to the cross-bar *F*, at the end of the box *G*; to which cross-bar it is fixed by the pin *b*, which is movable to five different holes in *F*; by means of which, and the four holes in the block before described, twenty changes in the length of the chaff may be obtained.

The straw is brought forward by the rollers in the box *G*, (the form of them is shewn at Fig. 2,) which

which rollers are turned from the outside, by the riggers or ratchet-wheels, H, one on each side of the box; which move more or less, according to the stroke given to the cross-bar by the feeding-arm and wheel. By this mode of feeding, the straw is perfectly at rest, and does not press forward at the time the knife cuts; and, by the pin being taken out of the cross-bar, the feeding is instantly thrown off, although the wheel and knives may continue their motion. Under the box is suspended the pressing-weight I, which may be made more or less powerful, by shifting the weight on the bearer K, to which it hangs: it may also be thrown on either side, more or less, as occasion may require; which will be found useful, in order to force the straw towards the knife, and counterbalance the ratchet-wheel of the upper roller. Near the fulcrum of this bearer is fixed a chain, shewn by the dotted line *c*: its upper end is suspended from a roller, at each extremity of which is a small bar of iron, joined to the end of the upper spiked roller; by which means, the straw is always equally pressed, in passing the two spiked rollers.

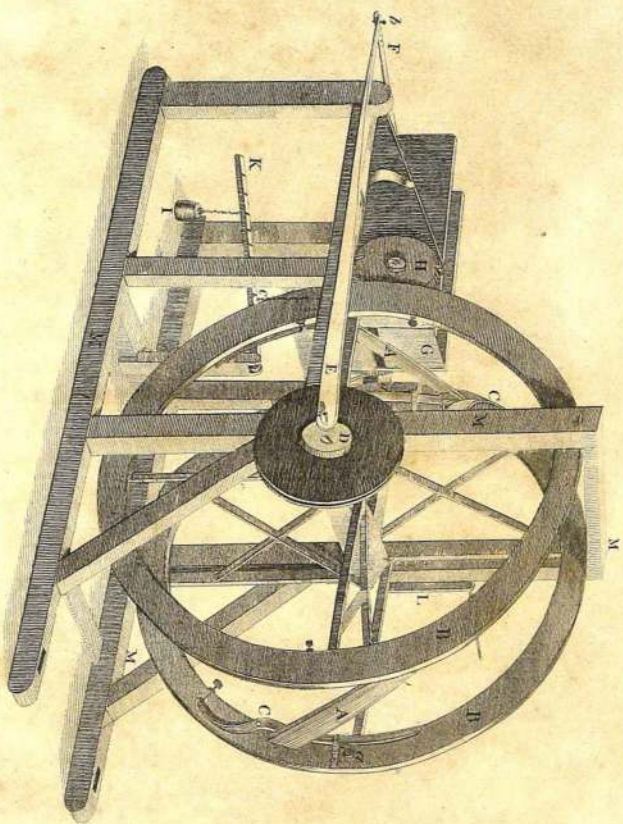
L. The winch, by which the machine is turned.

M M M M. The frame of the machine.

In order to apply this machine to the best advantage, the inventor proposes a second box, to be placed at the end of the first; which box may be of any length, and suspended by a line and counter-weight, whereby the end of it is brought down level whilst filling with straw, and then drawn up, so as to give the said box a declivity, to make the straw more easily come forward.

It is also presumed, that much advantage may be expected in this sort of machine, from its cutting various lengths, and resting during the cut; also from the knives being adjusted to their work by regulating-springs; from the feeding being readily thrown off; and from the pressure being movable to either side.

It is also well calculated to be applied to any power, which may be occasionally fixed to the opposite side to that on which it is turned by hand. By the additional box, when used by hand, the workman will be able to cut for some continuance, without stopping to feed.



LVI. *Enquiry concerning the Smut in Wheat.*

From the Letters and Papers of the Bath and West-of-England Society for the Encouragement of Agriculture, &c.

THE first step towards remedying any evil, either in the animal or vegetable kingdom, is the true knowledge of its cause; without it, all is quackery, and too often the artifice of designing adventurers, seeking to make a sinister advantage of the weak and credulous, who are too apt to swallow the hook which is covered with a gilded bait. Every one embraces with pleasure what he is persuaded will promote his interest.

The previous question is, what is the cause which generally produces the smut in wheat?

To this, no positive or probable answer has been given. It has been generally supposed, if one may judge by the means commonly used to prevent

vent it, that it proceeds from the seed, whose *stamina*, by some means or other, have been vitiated; for, all the means of prevention I ever heard of consist in some preparation of the seed, previous to its being sowed.

The most common method is, brining and liming the day before sowing; which is done either with sea-water, the brine of meat, or of sea-salt dissolved in water, made strong enough to bear an egg. To this some whimsical people have capriciously added several ingredients, which are much more likely to destroy the vegetative principle of the seed, than to remedy any evil the rudiments of which might latently subsist in it. For this purpose, flowers of brimstone, aloes, copperas, and verdegris, in fine powder, assafoetida, and even arsenic, have been recommended to be infused in the pickle; but this is so very absurd, and even dangerous, that men of sober common sense are both afraid and ashamed of the practice.

The practice of brining and steeping was suggested by accident, established by custom, and continued against all reasonable conviction of its utility.

utility. In unfavourable seasons, every one knows that smut generally prevails in spite of every precaution that has been hitherto taken. Brine, pickling, liming, change of seed, and seed of one year old and upwards, avail nothing. In cold wet summers the smut prevails, notwithstanding the use of every means which invention hath urged, or ingenuity practised.

The circumstances that first attracted my notice, and engaged my attention to this subject, were as follow. Some years since, I set a ridge with wheat, by way of experiment, in rows at various distances; in the course of the spring it was hoed two or three times, and was as healthy, vigorous, and fine, as ever was seen. In general it was from four to five feet and a half high; the straw uncommonly large and strong; and the ears from four inches to five and a half in length: no corn ever appeared more promising. Thus it continued till the bloom appeared, about the middle of June. The weather then became wet and cold, and frequently deprived the corn of what are usually called its blossoms. Before the end of the month, the ears put on a sickly look, and,

and, upon examination, it was found amazingly smutty; more so, indeed, than I had ever observed any before. In vain I examined the roots, the straw, the joints, &c. all appeared sound and perfect, till I came to the ear; there the evil began, but from what cause, or by what means, not the least vestige could be found.

As the plants were vigorous, perfectly healthy, and sound, till the bloom appeared, and then turned sickly and distempered, and at length became immoderately smutty, it seemed very clearly to follow, that it could not be owing to any imperfection in the seed, but entirely to the inclemency of the air, which, by some means or other, infected the grain in its embryo-state, and converted the milky substance, which constitutes the meal or flour of the corn, into a black, foetid, unwholesome powder, known by the name of *smut*.

Strongly impressed with this opinion, I determined to embrace every opportunity of gaining all possible information on the subject. For two or three years the seasons were favourable, and afforded no opportunity for observation; but

1787 was an unprosperous year, and gave us smutty wheat in abundance. Yet, though I was very attentive to its progress, after it was discovered, I gained no additional intelligence respecting the cause; but a full confirmation of my former opinion, that the smut was generally, if not totally, caused by the inclement and vitiating principles of the atmosphere; which happened at the time of its blossoming, for till then it was free from every appearance of defect whatever. This, however, did not relax my resolution of endeavouring, by every means in my power, to investigate the true cause; whether it originated from any defect or imperfection in the seed, or was principally owing to a destroying distemperature, or blighting principle of the air.

The next year, 1788, was very favourable to the growth and ripening of wheat. The summer was dry and healthy, and the corn sound and good, though the straw was very short and scanty. The seed I sowed was of my own saving, of the same year's growth, and sowed on the same land, without any change whatever; yet I had no smutty wheat that year, and therefore no oppor-

tunity of making remarks. The next seed-time I had a mind to try the white cone-wheat, and therefore procured my seed from a different county, and took all the usual precautions to guard against the smut: the seed was quite sound and good, yet I had no ground that was perfectly free from smut this year.

Most of my wheat this year was sown in drills, at various distances, for the sake of experiments; and was all horse and hand hoed. In the months of April and May it was amazingly fine, so as to be the admiration of all who saw it. The farmers in the neighbourhood declared they had never seen any thing equal to it before, for height, size, vigour, strength of stalk, and length of ear. In this flourishing state it continued till above the middle of June. About this time, the weather grew cold and stormy, and continued so till towards the end of July, a few fine days intervening. The wheat was now in full bloom, but frequently stripped of it by the hasty showers that fell. Such, however, is the wonderful œconomy of nature, that if wheat be stripped of its bloom by the intemperance of the weather, a
fine

fine warm day reinstates it, and the bloom becomes as fair and promising as ever. This I have observed it to do several times, in alternate succession; but there is a limit which the return of the blossoms cannot survive; and, if it happens before the embryo is duly impregnated, then the kerning or granulating succeeds badly, and at harvest the corn proves defective and smutty.

During the growth of the corn this year, (1789,) I was very attentive to it, from the first appearance of the ear in the side of the stalk, to the time of its maturity. Soon after the showery time above mentioned, I observed a great number of the ears turned quite brown, as if they were ripe; but, upon examination, they proved to be abortive ears, without any corn in them: they handled as loose and soft as corn that had been threshed. This circumstance surprised me very much. To see corn, which, so short a time before, was so very fine and flourishing, prove to be nothing more than chaff, was exceedingly mortifying indeed. I imagined the roots had been destroyed by some insect or reptile; but, upon examination, I found them as sound and

perfect (as indeed was the whole plant, the ear only excepted) as they could possibly be.

Soon after this, I observed the south side of one of the finest fields was grown very smutty. It was very discouraging to see corn five feet high, with ears five or six inches long, and as healthy and vigorous as ever was seen, in a few days converted into smut. This unwelcome circumstance furnished opportunities more than enough to exercise the most inquisitive mind, in search of the cause of those evils which blast at once the hopes and expectations of the most sagacious and industrious husbandman. To investigate the cause, I began by examining the roots of the smutty ears; then the stems or straw, the joints, and every part up to the ear; in none of which any defect whatever was to be found. I had not proceeded far, however, before I observed, that both smutty and sound ears were frequently produced and nourished by the same root, and consequently were both produced from one and the same individual seed. This circumstance alone goes very far towards proving, that the cause of the smut does not exist originally in
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the seed ; for, if its *stamina* were vitiated or corrupted, it is not possible to conceive that it should produce plants sound, healthy, and vigorous, for eight or nine months, and then some ears full of corn perfectly sound and good, and others nothing but smut-balls.

Not fully satisfied with this, I pursued my intention, and spent much time in examining the smutty ears ; I soon discovered, that it was no very uncommon thing for the same ear to contain both sound and smutty corn.

In some ears, the tops were mostly smutty, and the bottoms sound ; in others the tops were sound, and the bottoms smutty ; but, more generally, one side of the ear was all smut, and the other mostly sound. One of the last ears I examined contained forty smut-balls, twenty-one grains that were perfectly sound and good, and five grains that had one end smutty and the other sound.

From this state of facts, it is hardly possible to resist the conviction that the smut is caused by the inclemency of the atmosphere, and that constantly and invariably in the season of its blowing.

To

To sum up the whole of this matter then, it seems as certain as demonstration can render it, that the smut is not owing to any defect or imperfection in the seed, but entirely to some corrupt vitiating principle of the atmosphere, in the blowing-season, which blights and destroys the grain in one way or another, according to the time it has been blowing when struck with the blight. Those ears which are totally deprived of their blossoms at the beginning of the season, before the corn, in its embryo state, is duly impregnated with the *farina fecundans* or male dust, become abortive, and are absolutely without any corn at all. If those which are farther advanced, and have the embryo formed ready for impregnation, are in that state deprived of the fecundating principle, either wholly or in part, the milky matter, which constitutes the substance of the grain, for want of the vivifying principle, is wholly, or in part, converted into a ball of black stinking powder, or smut. Sometimes the corn, after it is well formed, and filled with the milky juice, sufficiently impregnated with the male principle, is struck with the blight; which, though

though it comes too late to prevent the perfection of the vivifying principle, and thereby render the corn unfit for feed, yet it is little more than two rinds, the mealy substance, of which the flour consists, being almost entirely wanting.

From all this, it very clearly appears, that the power of all the boasted steepes prepared for preventing the smut is chimerical, and void of all reasonable foundation whatever. In warm, dry, healthy summers, the smut is seldom if ever found, though the land be sown with seed that is smutty, and without any preparation at all. I would, however, recommend washing the seed in fair water a day or two before sowing. By this means, the light imperfect grains, chaff, and seed of weeds, if any, are separated from the feed-corn, and swim at top; they are then easily skimmed off, and the remainder rendered much more clean and perfect.

However great the evil be which attends a crop of very smutty wheat, the sound grain may be made clean, sweet, and wholesome, with little trouble, and at a moderate expence, as appears by the following account.

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In the year 1787 I had a great deal of very smutty wheat, which would sell for little more than one-half, or at most two-thirds, of the price of good wheat, which put me upon making the following experiment. I took about a gallon of the wheat, put it into a pail of fair water, and stirred it about well, for a minute or two, with a stubbed broom: it made the water almost as black as ink. This water was then poured off, and a second added, in which it was again very well stirred, and then poured off as before.

This cleared it entirely from the smut, and all discolouring matter. Then, after being well drained, it was put into a broad shallow pan, and set before the fire; when, in a short time it became dry enough to grind; for, staying so short a time in the water, it imbibes very little of it, and what adheres merely to the superficies is soon exhaled by a moderate heat. When dry, it was no way distinguishable from the cleanest and soundest wheat, except by the superior brightness of the colour. It had a fairer and more delicate complexion than unwashed wheat, by which only it was to be distinguished, even by those

those who had long dealt in the article, and were in the secret. Encouraged by the success of this experiment, I had a load of it washed; sent it to a malt-house in the neighbourhood, and had it kiln-dried by a very moderate fire. I sent a sample of it to market by a neighbouring farmer, of long experience, without taking any notice to him of what had been done. He said it was a very bright pretty sample; but did not discover it had been smutty, or washed, till he had shewn it to a miller of great business, who presently knew what had caused its brightness; at the same time, he owned it was not a penny the worse, as it was now clean and sweet, and perfectly dry. The waste in washing and drying was about two bushels: ten shillings I paid the maltster for drying, &c. which made the expence about a guinea, whereby at least three or four were saved. From this account it appears, that a smutty crop is not an evil of such intolerable magnitude as has been generally thought.

LVII. *Conclusion of M. CHAPTAL's Account of a
Method of making Soap of Wool, &c.*

(From Page 350.)

IN all manufactories of cloth, blankets, and other woollen goods, it is the custom to full the stuff, as soon as it comes from the loom. The intention of this operation is, not only to scour the cloth, &c. but also to render it more compact; and, in performing it, about thirty pounds of soft-soap are used to eighty pounds of woollen stuff. In the south of France, before the Revolution, soft-soap cost twenty livres the hundred weight. A great part of our oil, and also of that of Italy, is consumed in making it; so also are the wood-ashes of the fires used for domestic purposes, in those countries where it is made.

From what has been said, it is obvious how advantageous it would be to the manufacturer,
and

and to commerce in general, to be able to supply conveniently the place of soft-soap, by an article, the preparation of which is neither difficult nor expensive. Besides the saving which would take place in the manufacturing of woollen goods, great advantage would arise from the ashes of our wood-fires being left, either for domestic uses, or for salt-works, or for manufactories of green glass; and, at the same time, the oil now used in making soap would remain, to be wholly employed for purposes wherein it is impossible to find a substitute for it.

In all times, both the manufacturer and the government have sought how to get rid of the above mentioned inconveniences. Fullers earth, pure alkalies, and other things, have by turns been made use of. The first performs the operations of bleaching and fulling very imperfectly: the second dissolve the cloth; and the manufacturers of Lodeve still recollect, with terror, a quack sent there by the government, some years ago, who proposed to make use of mineral alkali or barilla, instead of soap.

To the inconveniences already mentioned we may add, that instead of rendering the cloth sufficiently soft and pliable, the substitutes just spoken of leave it in a degree of harshness, which nothing but soap completely removes. It is necessary, therefore, that any substance proposed to be used, instead of soft-soap, should possess the power of scouring, of fulling, and of softening, the cloth. The composition I am now about to describe unites all these advantages: experiments have, by my desire, been made with it, at Lodeve, by M. Michel Fabriguette; a person as well versed in philosophical pursuits as in manufacturing of cloth.

The whole process consists in making a caustic alkaline ley or lixivium, with wood-ashes or pot-ash; in causing the ley to boil; and then dissolving therein as great a quantity of old woollen rags, or shreds of cloth, as the ley will dissolve. By this means a kind of soft-soap is produced, of a greyish-green colour, the ingredients of which are well combined with each other, and which is very soluble in water. It has an animal smell;
which,

which, however, the cloths get rid of, by being washed, and exposed to the air.

The various experiments I have made on this subject have been attended with the following results.

1. As soon as the wool is thrown into the boiling ley, its fibres adhere to each other, and a very slight degree of agitation is sufficient to render its dissolution complete.

2. In proportion as fresh wool is added, the ley gradually acquires colour and consistence.

3. The soap has more or less colour, in proportion to the cleanness and whiteness of the wool made use of.

4. Hair of a coarser kind, which happens to be mixed with the old wool, is dissolved with more difficulty.

5. The quantity of wool which the ley is capable of dissolving depends upon its strength, its causticity, and its degrees of heat. Two pounds, three ounces, and three quarters, of caustic alkaline ley, at twelve degrees of concentration, and at the boiling-heat, dissolved ten ounces and a half
of

of wool. The soap, when cold, weighed one pound and four ounces.

A similar quantity of alkaline ley, of the same degree of causticity and heat, in which I dissolved four ounces of wool, did not thereby acquire sufficient consistence to be capable of being used for the various purposes for which this soap is intended.

Another similar quantity of ley, of four degrees of concentration, could not dissolve more than two ounces and seven drams of wool. The soap was of a good consistence, and, when cold, weighed fourteen ounces.

6. In proportion as the wool is dissolved in the ley, the solvent power of the alkali grows weak, and at last it will dissolve no more. When we observe that the wool, upon being stirred in the liquor, is no longer dissolved, it is then time to stop the process.

I shall now point out what means are to be employed, in every woollen manufactory, to prepare the soap which will be wanted in it.

On the Choice and Preparations of the Materials.

The materials requisite to form this soap are only two; alkaline substances, and wool.

The alkaline substances may be procured from the ashes of any fires where wood is burnt; and the ley is to be made according to the common well-known process. Quick-lime is to be slaked with a small quantity of water, and the paste formed thereby is to be mixed with the ashes, (they being first passed through a sieve,) in the proportion of one-tenth part of quick-lime, by weight, to the quantity of ashes made use of. The mixture should be put into a stone vessel; (as wooden vessels not only colour the ley, but are themselves much injured by it;) and water is then to be poured upon it, in such quantity as to cover it, and rise some inches above it. These are to be left together for a certain time, and then the ley is to be drawn off, by an aperture, made for that purpose, at the bottom of the vessel. It is best not to draw off the ley, till the moment when it is to be used: its strength should be

be from four to fifteen degrees; but the degree of concentration is a matter of very little consequence, since all the difference that results from making use of a weak ley or a strong one, is, that a greater or a less quantity of wool will be dissolved.

The pot-ash of commerce may also be made use of; it is to be employed in the same manner as the wood-ashes, but with one third of its weight of quick-lime.

With respect to the choice of the wool, every one knows, that in the making of woollen cloths, blankets, and all other kinds of woollen goods, a series of operations are performed, from the first washing of the wool to the finishing of the cloth, &c. in each of which there occurs a loss, more or less considerable, of a portion of the original material. The water in which the wool is washed, the floor on which it is spread, and the warehouse in which it is deposited, exhibit sufficient proofs of this; so also do the operations of beating, carding, spinning, and weaving the wool, and those of shearing, combing, and fulling the cloth. It is indeed true that the scattered wool, produced
from

from these various processes, is collected with some care; but many of them are of such a nature, that the waste wool resulting from them, either is dirty, and mixed with other substances, or it is cut so short, that it is rendered incapable of being again used: in either case, the manufacturer throws it on the dunghill. The making of the soap here described furnishes him with the means of bringing all these into use; nothing more being requisite than to collect them in the baskets in which the wool is washed, and to wash them carefully; as well for the sake of cleaning them, as to separate from them all foreign substances. When washed, they may be laid by till wanted.

We may also, with equal advantage, make use of the cuttings and shreds of woollen cloth, which are found in the shops of woollen-draperies, tailors, &c. and likewise of all sorts of garments, or other woollen articles, after they have been worn till they will serve no longer.

On the Preparation of the Soap.

When the ley is made, and the wool procured, nothing remains to be done, but to bring the ley to a boiling-heat in a common caldron. When it is brought to that degree of heat, the wool is to be thrown in, a little at a time, and the mixture is to be stirred, that the solution may go on the faster. A fresh quantity of wool should not be added, until the preceding quantity is dissolved; and the process should be stopped, as soon as we find that the liquor will not dissolve any more wool.

It has been ascertained, by trials in the large way, made by Michel Fabriguette, with soap of this kind, which he prepared according to my instructions, that such soap scours the cloths, felts them, and softens them, perfectly well; but there are some observations to be made, respecting its use, which are too important to be omitted.

First, when this soap is not prepared with sufficient care, or when it is made with dirty or coloured wool, it is apt to give the cloths, &c. a greyish

greyish tinge, which it is very difficult to remove. If the cloth is intended to be dyed, this tinge is of no consequence; but it would injure that fine white colour, which, in certain cases, is intended to be given, or to be preserved. This tinge, however, may be prevented, by a very careful selection of the materials for making the soap which is meant to be employed for such delicate purposes.

Cloths, &c. fulled with this soap, acquire, as was said before, an animal smell, which, without being very strong, is nevertheless unpleasant; but, water and air never fail to remove it.

Having succeeded in fulling woollen cloths by the use of this soap, I attempted to use soda, in the place of pot-ash, and thus to form (according to the process above described) a hard soap, fit for the operations of dyeing cottons; and my experiments succeeded beyond my expectations.

Forty-six pounds of soda-ley (of eight degrees) dissolved, in a boiling-heat, five pounds of wool; and afforded, when cold, sixteen pounds fourteen ounces of soap, sufficiently hard to keep its form.

The first quantities of wool thrown into the soda-ley are easily dissolved; but it may be observed, that the liquor gradually grows thicker, and that the dissolution becomes more difficult, and slower.

The ley, by the wool first dissolved in it, acquires a green colour; it afterwards grows black; and the soap, when cold, still retains a blackish green colour.

This soap has been made use of, in every different manner, and under every form, in my manufactory for dying cottons; and I am now satisfied that it may be employed, instead of the saponaceous liquor we are accustomed to make from ley of soda and oil, for the purpose of preparing the cottons. I have constantly observed, that if such a quantity of this soap be dissolved in cold water as will render the water milky, and the cotton be worked therein, in the usual well-known manner, it will, by being passed three times through the liquor, and dried each time, be as strongly disposed to receive the dye, as cotton which has been seven times passed through the saponaceous liquors commonly used. This will

will not be thought very astonishing, when it is considered, that animal substances are very fit for disposing thread and cotton to receive the colours with which they are to be dyed; and that the intention of several of the operations performed upon them, previous to their being dyed, is merely to impregnate them with such substances.

It is necessary to remark, that cotton, by being passed through a solution of this soap, acquires a grey tinge, very much like that which is given to it by aluming; although the common saponaceous liquors give it a beautiful white colour. This grey colour, however, is no disadvantage to cotton which is intended to be dyed, as we have already remarked with respect to woollen cloths.

In confirmation of what I have said above, respecting the advantage to be derived from making use of this soap, I may add, that after having impregnated some cotton with it, according to the usual method, I made it pass through all the processes which wool undergoes, in order to be dyed of a scarlet colour. The consequence

quence was, that the cotton was thereby dyed of a deep and very agreeable flesh-colour; whereas, cotton which had not been prepared in that manner, came out of the bath almost of its natural colour. This first trial promises advantages which I mean to pursue.

It may be right to observe, that this soap of wool may advantageously be made use of, instead of common soap, for domestic purposes. I have employed it, with the greatest success, in washing linen; and it is particularly efficacious in scouring woollen garments, &c. I have no doubt that the facility and œconomy with which its preparation is attended, will cause its use to be extended to many other purposes; in the mean time, I thought it right to give an account of the various ways in which I have applied it.

I shall only add, that as the soap here described gives to woollens and cottons a grey tinge, which is very difficult to remove, it follows that it cannot be used for washing linen, unless it be made of white wool, carefully selected, and well washed.

LVIII. *List of Patents for Inventions, &c.*

(Continued from Page 360.)

TIMOTHY SHELDRAKE, of the Strand; for a method of curing the deformities of children, or others. Dated January 24, 1797.

ROBERT FERRYMAN, of Hammersmith, in the county of Middlesex, Clerk; for a machine for blanching, grinding, and dressing of corn. Dated January 24, 1797.

JAMES MURPHY, of Hertford-street, Pancras; for improvements in tanning hides and skins, &c. Dated January 27, 1797.

WILLIAM ROLFE and SAMUEL DAVIS, of Cheap-side, Musical-Instrument-makers; for improvements in harpsichords and piano-fortes. Dated January 31, 1797.

GEORGE COTES, of Edward-street, Christ-Church, in the county of Surrey, Carpenter and Builder; for a machine for expediting the making of horse-shoe nails, brads, &c. Dated January 31, 1797.

JOHN GROVER, of Chesham, in the county of Bucks, Brewer; for improvements in the construction and fixing of coppers, boilers, and furnaces. Dated February 7, 1797.

JOHN FALCONER ATLEE, of Wandsworth, in the county of Surrey, Distiller; for a method of condensing and cooling Spirits, in the process of distillation. Dated February 7, 1797.

JAMES GLAZE BROOK, of Hadley, in the county of Salop, Engineer; for a method of working and giving power to machinery, by means of air. Dated February 7, 1797.

JOHN NASH, of Dover-street, St. James's, Architect; for a method of constructing bridges of plate-iron, &c. Dated February 7, 1797.

AARON GARLICK, of Duckenfield, in the county of Chester, Manufacturer; for a machine for spinning and roving of cotton. Dated February 7, 1797.

NICHOLAS DUBOIS DE CHEMANT, of Frith-street, Soho; for a table with a stove placed in the center thereof. Dated February 15, 1797.

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