## Sicuntific Ameritan.


[This invention consists in the novel means employod
for holding the hook in its case or shell, whereby the for holding the hook in its case or shell, whereby the
hook maybe readily adiusted, and firmly secured at the desird hight above its bed-piece or plate, so as to
effectually resist the pressure of the stuff which is placed against it, as usual, whilo being planed, or otherwise operated upon.]
 shape, provided at one end with teeth, d, and pivoted
toa p phat, , having spar, e, attached, substantially as
and for the parpose eet forth.
TThis is a lever, having teeth pivoted to a plate pro-
vided with spurs, the parts being arranged so that the vided with spurs, the parts being arranged so that the
implement may be readily secured to the floor, and coninimpent may be readily secured to the floor, and con-
nected to the edge of the carpet in such a way that, as the latter is tacked to the floor, it may be stretched
with the greatest facility. This stretcher is, in every with the greatcest facility. This
way, convenient for operation.]
 with the plow, subatantinly as described.
I thso claim the combination of the guide-bar with
the plow, substantiully as described.
 previously ised for the purpose stated, and stripping
brunulnes han also been used; 1 therefore do not claim


 [One or both of the rollers of this cotton gin are grooved spially, ike aom the cotton ; and there is also used in connection with the grooved rollers, stripping brushes, and a guard plate, whereby the usual slow pro-
eas of ginning cotton by means of rolleri is much expeditcd, is as effectually performed.]







 haust tor the puppose of protectiug the exhaust from the
draft, and for reflecting the hat tane to the hend, the
whote constructed and arranged substantially as de-
scribed.

 leys, b b b
set forth.

## 










 Amatura $c$ rous. m




















































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## Coflee, Tea, and Cocor.

Messrs. Editors-I have, on a former occasion, made some suggestions upon coffeemaking ; and in pursuing the same subject, to show how the use of this beverage has increased in $1: 50$ years, I may state that in that time the production of coffee has increased from $10,000,000$ pounds annually, to 500 , 000,000 pounds, or fifty times the original amount. In Europe alone, during the last thirty-six years, the consumption has increased
from $150,000,000$, to $250,000,000$ pounds. It is a curious historical fact, that in Arabia where the use of roasted coffee originated, it was use to keep awake the worshipers in he temples; and an immense number of cof fee-drinkers were always to be found in the coffee-houses, especially in Constantinople (where the first coffee-house was established
in 1554); so much so, that the churches were in 1554 ); so much so, that the churches were fee-drinkers by the Sultan. The first coffeehouse was opened in London in 1652, by a Greek named Paqua, and shortly afterwards another one was opened in Paris.
The coffee bean consists of a homogeneous tissue of cells, and contains from 15 to 20 per cent of a substance called protein, which is also found in the fibrin of the human body and there is of the caffeate of coffee and tannin
combined with alkali and caffeine, about 5 per cent, and 13 per cent of fat, sugar, and gum ; the rest is lignin, albumen, and water. The process of roasting changes the tannic and coffee acids into an agreeable aroma, and according to the chemist Payen, most of the caffeine is formed at the same time. As the
aroma exists in such small quantities, it is driven off at too high a temperature, aud the fat and sugar is also destroyed, it will be seen that much of the flavor is due to the roasting, which yet requires some study to determine the exact temperature at which it should be performed; this much, however, is known, that when the heat is about $200^{\circ}$, much at tention should be paid to the color, for some-
where about this is the proper temperature. Coffee may be improved by washing in cold water and boing properly dried before roast ing. I have previously explained the best method of performing this operation
By the aid of chemistry it has been discovered that there is the greatest similarity between the beverages used as stimulants, and obtained from different plants in all parts of the world. For example, in 1820, the German chemist Runge, discovered the caffein of cof fee, and a few years after, Oudry, the French chemist, discovered the thein of tea-both crystalline bitter substances, containing a
great quantity of carbon and hydrogen, and
but little nitrogen or oxygen. Mulder, a Ger man, first demonstrated their similarity. The cocoa bean was next investigated, and its essence discovered, and called theobromin, or "nectar for the gods."
Science, after showing that the principal beverages of the civilized world are alike, did not stop here, for the Bavarian naturalist Martius, found that the fruits of a plant in South America, known there as guarana, contains also a substance like caffein, when roasted, and infusions made, as is done by the natives of the country where it grows, and it produces the same effect as coffee and tea. The same is also true of mate, or Paraguay tea, and of the leaves of the camini, also used there. If we compare particularly the roasted leaves of tea with the roasted beans of coffee, we find the difference consists in tea possessing more etheric or volatile oil, which is replaced in coffee by an empyreumatic oil ; there is no albumen in either infusion.

Used to excess, coffee increases the pulsation, produces congestion of the brain, and a consequent excitement of the whole nervous system ; the constant mutations of substances in the body is retarded, and less urea, chloride of sodium, and phosphates are found in the secretions, all of which is due to the empyreu matic oils. Both tea and coffee diminish the appetite, by retarding the processes of digestion; yet at the same time they improve the effect of the food, by lengthening the time of its change into substances necessary for assimilation with the body. The same remarks apply equally to theobromin, only that it is much richer in oils and fats. In Turkey, the sediments of coffee are used as food; on the shores of South America the leaves of tea are eaten, and also by some tribes in Asiatic South Russia, and in some parts of China. In this case it is the nitrogenous albumen which affords the nutriment.
L. R. Breis.ich.

## Ciold Washes.

Gold will not dissolve in muriatic acid alone, although it will be attacked by chlorine. To dissolve it in muriatic acid, therefore, a substance must be added to liberate the chlorine. Peroxyd of manganese does this, and the gold dissolved in such a solution is a sub-chloride. The most useful and important ehicle for dissolving gold is aqua regia, (royal water), composed of two parts of bydrochloric (muriatic) acid, and one part of nitric (aquafortis). Gold is dissolved readily in this liquid; the nitrous gas escapes in dense yellow fumes while the gold is being eaten up, or dissolved, and the chlorine is set free, and unites with the gold, forming the per-chloride of the metal. The per-chloride of gold dissolves in alcohol and ether, in which condition it is employed as a gold wash for steel instruments. By dipping a polished steel instrument into an ethereal solution of gold, on the evaporation of the ether, the metal is ound in a pure state adhering in a fine thin coat; delicate cutting instruments are gilt in this manner.
Lackers are sometimes called gold washes, but there is not a particle of gold in them. They are made of lac varnish, colored yellow with turmeric, or gamboge. Applied to polished metal or wood, they rosemble bright brass more than gold. They are made by dissolving $l a c$ in alcohol-about half a pound to the gallon of spirits, adding half a pound of turmeric and one ounce of gamboge, then straining the mixture, after it is about a day old, through a clean piece of cotton cloth. It is then ready for use, to be put on with a brush, or the article to be lacquered dipped into it.

## Patent Law Reform.

We publish on another page a bill recently introduced into the Senate by Senator Evans, of South Carolina, to amend the defects in the existing patent laws. We have not the but we will endeavor to do so in our next number.

