Waste of Ingenuity.

Americans have deservedly won celebrity by their practical applications of science. As inventors they take already the highest rank. Combining the quick perceptions of the French with the steady practical habits of the English, they merit the double praise which is divided between those rival nations. The French, it has often been said. originate inventions, the English render them available. Americans accomplish both.

Yet Americans labor under one disadvantage to which neither Frenchmen nor Englishmen are equally exposed. In both France and England the journals of scientific societies not only furnish a record of contemporaneous inventions, but also, so far as they extend back, a sort of Retrospective Review of Science. Thus the inventor, learning what has already been attempted in vain or successfully, is saved a great waste of the ingenuity which he might otherwise expend worse than in vain.

It would be well if a suggestion we once heard Dr. C. T. Jackson make, should lead some competent persons to undertake a Retrospective Review of science and scientific inventions, that might serve to prevent the waste of ingenuity of which we have spoken The suggestion was to that purport, and was thrown out, as the distinguished chemist and geologist has thrown out so many invaluable suggestions, in the course of a casual conversation Genius often scatters its hounties with the carelessness of the ostrich, that drops its eggs on the sands of the desert, without being anxious as to its claims of paternity over its own offspring. A Review of this kind mentioned, would infallibly lessen the number of occasions for the statement (if we remember rightly) of Mr, Verplanck, that in visiting our National Patent Office and in conversing with the officers of the establishment, it becomes a common subject of remark, how prodigious a waste of ingenuity, in various ways, and particularly in mechanical contrivance, takes place annually in this country, from the want of a more general knowledge of the actual large as that of Rees'. state of improvement in the several depart ments of invention.

The paper which most nearly meets the wants of our inventors, is the "Scientific American," of New York. This most excellent scientific and mechanical paper, gives an accurate list of all new inventions, furnishing not only faithful descriptions, but often expensive and accurate drawings. Would it not be desirable for the American to seek to meet the necessity referred to in this article?

The above is from our excellent contempowaste of ingenuity, and better means at less

ceed a step farther in the testing, and for this Mission Society of London, the Rev. Mr. Koelwe know that there is a greater waste of ingemore of the basic acetates of lead, of which nuity in this country than in Europe-what le has discovered a written language existing purpose employ a solution of sugar-of-lead as there are several, as recognised by chemists, evidence have we that this is so? The only and may be prepared by various means; but in the interior of West Africa, in the Vy lana counter-test. Supposing the filtered liquor evidence mentioned above is "the number of has been tested without any visible effect, or, from cheapness and simplicity, the foregoing is guage. Mr. Koelle says that the alphabet conmodels in the Patent Office. and the number of sists of about one hundred letters, each repreperhaps, only the producing of a partial white- more applicable for the purpose intended. applications made to get patents for things which ness, he now drops, by means of a straw, a senting a syllable. The new character is said Wine-Vinegar. are old." This is not a true guide to leads us to have no analogy with any other known.small quantity of sugar-of-lead solution, when to truth in this investigation. In the British if the presumption were correct with regard to at present practised in Paris The wine desti- Mr. Koelle has taken a passage on board a ves-Patent Office there are no models, so that com- the previous tests, a patch of blackness will be ned for vinegar is mixed in a large ton With a selgoing to the nearest point from which the parison fails to enlighten us; and the nicest observed to ensue; this will, perhaps, remain, quantity of wine lees, and the whole being put Vy nation can be reached, with the resolution point of comparison, "the number of pa- or it may change to a greyish colour. But the into sacks, placed within a large iron bound to investigate fully this interesting discovery. tent," is surely no criterion. An English pa- | indication of such counter-test, if so accompa- the liquid matter is pressed out. [The above we copy from an exchange, and tent costs \$500, an American only \$30. Be- nied, will be perfectly satisfactory to the operawe have noticed it in quite a number. This What passes through is put into large casks. fore a British inventor applies for a patent, he tor that all trace of lead has been effectually set upright, having a small aperture in their Vy language must be a curious one, we think, expends more money to get information on the removed. The next part of the process is to top. In these it is exposed to the heat of the but it is no doubt of Yankee origin, for it looks subject of his invention, by examining the heat the liquor which has been treated as be- | sun in summer, or to the heat of a stove in exactly like some of the characters used by rolls, than is paid by an American inventor, Prof. Morse in his early experiments on telefore explained, for which purpose the heat of winter. for patent fee and patent agent's fee all put steam (and other means may be resorted to); Fermentation comes on in a few days. If graphing. together. These are some of the reasons why | but it must be conducted with considerable ra- the heat should then rise too high, it is wer-At a dinner of the newspaper venders in Lonthere are more evidences of a waste of inge-nuity in our Patent Office than in the London Fahrenheit; a quantity of chalk, powder mar-In summer the process is generally completed years ago there was not a single daily paper in the summer the process is generally completed years ago there was not a single daily paper in the summer the process is generally completed years ago there was not a single daily paper in the summer the process is generally completed years ago there was not a single daily paper in the summer the process is generally completed in the summer the process is generally completed years ago there was not a single daily paper in the summer the process is generally completed in the sum of the s ΠÜ 臣 1°D цÌ

cent of waste ingenuity would be displayed there as compared with our Patent Office. A mere review of the progress of invention, that is, such kind of reviews as appears in the foreign magazines, is of no earthly use to inventors. There is not a single foreign journal in existence that can compare with the Scientific American for elaborate and minute information, regarding inventions in every department of Science. We speak this not to boast, but because we cannot say anything else, un less we denied the truth. For example, in Volumes 2 and 3, Sci. Am., we illustrated and described the whole of the mechanical movements, with about 300 wood cuts, and the whole art and practice of Electrotyping and gilding, with about 50 wood cuts; and in Volume 4 we illustrated the history of the rotary engine, with 67 wood cuts. No foreign magavine contains such minute information upon those subjects, and to our knowledge we have saved thousands of dollars to our country, and saved a great waste of ingenuity. We are now illustrating the history of propellers. No foreign magazine has yet done this, and we know that no subject requires it so much. The labor and expense to us is very great, for we have to search through many very rare works for information ; but we have the consolation of knowing that already we have saved some individuals hundreds of dollars. We endeavor to keep up with the progress of science on all points, but for all this we know that many men will waste both time, genius and money on things already described in our columns. There is not a week passes over our heads that we have not to refer to at least ten correspondents for a description of new inventions of theirs, described in our former numbers.

From our knowledge of men and things, we are positive that a review, such as Dr. Jackson spoke of, could only be embraced in an Encyclopedia, and it would required to be as

It is our intention to go on illustrating one art, historically, after another, as we have done the rotary engine, and are now doing with propellers, and in the course of five years more, those who own the whole series of the Scientific American, will possess an Encyclopedia on the Arts and Sciences unequalled by any other work.

New Ideas on the Sugar Manufacture. By J. Scoffern.

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This want of clearness, however, does not tation of vinegar, and its decomposition after rary, the Boston Olive Branch. The object to impede the perfect action of the test propoature must now be raised until the mixture it is made. which it directs our attention, has been, we sed to be applied; this testing is conducted boils, during which a thick crust will be formknow, suggested by the best of motives, but as Chaptal thus ascribes to agitation the operaas follows:-Pour into a part-filtered liquid ed on the bottom and sides of the pan, which tion of thunder; though it is well known that we have, perhaps, the best opportunity of any about ten or a dozen drops of hydro-sulphate must be frequently broken, so as to dislodge it other periodical in America of judging bewhen the atmosphere is highly electrified, beer of ammonia, or about a fourth part of filtered therefrom. The ebullition may be continued tween the waste of invention in America and liquids, one volume of hydro-sulphuric acid so- ¹ until it becomes so thick that portions will freis apt to become suddenly sour, without the concussion of a thunder storm. Europe, and between the popular modes of lution, and observe the appearance that it as- quently be blown out of the vessel by the boi-In cellar, exposed to the vibration occasionspreading correct information about inventions sumes; should any tinge of blackness occur | ling, on arriving at which stage the heat should among the people of both countries, we will from the addition of either test, it will be a | be gradually decreased, and the moisture reed by the rattling of carriages, vinegar does not keep well. The lees which had been deendeavor briefly to show that there is no more proof that the liquid still contains lead in solu- maining dissipated by gentle heat, when the posited by means of isinglass and repose, are tion, and that it must be still farther gassed; mass will be fit for use. Should vinegar of a thus jumbled into the liquor, and make the expense, of obtaining the information spoken on the contrary, should the result produce no greater strength be used than that before menvisible change, it may be presumed that the tioned, a proportionably greater amount of li- fermentation re-commence. of by our contemporary, in this than any othgasing process has been continued long enough; tharge must, of course, be employed. The er country. New Language. The first question to be asked is, "how do but independent of that it is desirable to pro- proceed thus obtained is a mixture of two or One of the Sierre Leone Agents of the Church

waste among the whole people. If the patent | lime, equal to about one fifth of the lead mate- | quisite. The vinegar is then run off into barfees of Britain were reduced to the level of rial used in the previous process, is to be added ours, we firmly believe that more than 30 per to the heated liquor, and in order to facilitate the admixture of the chalk or other carbonate for sale. therewith, they should be reduced to the form of a paste by mixing them with sufficient wa-

> tained at 80 degrees for about a quarter of an hour. When the density of the liquor is two, arate consideration. of sugar and one of water, animal charcoal is vet to be employed as a filtering agentor otherwise it would be better to use solutions of a about half that quantity. Those which have lesser density. Having progressed thus the li- been already used are preferred. They are plaquor may now be considered in a proper state to be filtered, previous to its being emptied on the charcoal heds. In the application of this invention to the refining of cane-juice, it is preferable to nutralize or render it slightly alkaline Wine a year old is preferred for making vinebefore subjecting it to the action of the lead material; test it, therefore, with litmus paper. and should the colour be changed by acid or salts it should be nuetralized by lime or chalk; if lime is to be used, that which is known as ry, so much good vinegar, boilling hot, is first cream of lime is the proper article; and if chalk poured into each cask, as to fill it up one-third be employed, it is to be with water. When the juice is at a heat of about 180 degrees, and chalk is is applied, it must be mixed with it afterwards, ten gallons of vinegarare drawn off by stirring in small quantities till the juice discontinues to indicate the presence of acid, or at least in a trifling degree. In the case of lime being employed, the process is carried on till slight but distinct alkaline solution is indicated to the test. The manner of applying the lead material is as above described : the proportions variation according to the character or density of the juice, together with the degree of purity thereof; the liquor is then to be filtered, and subjected to the gasing process as before de. scribed, and also to the action of carbonate of lime, so as to neutralize all acid properties. In the case of the application of these improvements to the juice extracted from beet-root or other material, the opperation or process is conducted in the same manner as previously described, with respect to cane-juice. After the juice has been treated with lime, as ordinarily practised in operating upon this juice, larger quantities of the lead material will be required, and which is manufactured in the following nanner :- Take say 12 gallons or any proportion of vinegar of 5 per cent strength; this is placed in a copper vessel, and heated to 160 degrees : he then mixes with the heated vinegar 40lbs. of litharge, previously reduced to a fine powder; this is performed gradually, taking care to keep the liquor in agitation by stirring while the litharge is added. The temper-

rels, which contains several chips of beech wood to clarify it: in about a fortnight it is fit

Almost all the vinegar of the north of France being prepared at Orleans, the manuter for the purpose; the heat is then to be main- | factory of that place has acquired such celebrity as to render their process worthy of a sep-

> The Orleans casks formerly contained nearly 200 gallons of wine, but at present only ced in three rows one over another, and in the top have an opening of two inches diameter, which has a bung fitting close; there is another spill hole on the side to admit the air .--gar, and is kept in adjoining casks, containing beech shavings, to which the lees adhere.

> The wine thus clarified is drawn off to make vinegar. At the first setting up of a manufactoof its height, and left there for eight days, till the vessels are two-thirds filled. Eight days for sale, and the cask is again gradually filled. Thus each cask or mother yields twice its own admeasurement of vinegar in a year.

It is necessary that a third part of the cask should always be left empty.

In order to judge if the mothers work well, the vinegar makers plunge a spatula into the being that of 150 grains to the imperial gallon liquid, and if it brings up a white froth, the of juice, but such proportion being subject to making of the vinegar is judged to succeed well; if red, they add more or less wine, or increase the temperature.

> In summer the atmospheric heat is sufficient. In winter stoves heated to about 75° Fahrenheit maintain the requisite temperature in the manufactory.

The casks get filled with lees in about ten years, and require to be cleansed; and fresh casks must be mounted every twenty-five years.

If the vinegar is not clear, it is clarified by being put for some time in ,a cask filled with shavings of beech wood.

In some parts of France private personskeep, in a place where the temperature is mild and equable, a venegar cask, into which they pour such wine as they wish to change into vinegar, and it is always kept full, by replacing the vinegar, as fast as it is drawn off, by new wine.

To establish this household manufacture, it is only necessary to buy at first a small cask of good vinegar.

A slight motion is found to favor the fermen-

Scientific American.