The International Dairy Fair.

Cheese factories and creameries in practical operation constitute a special feature of the Dairy Fair in this city, beginning December 2, and continuing through the week. cream are required for these operations. The entries of 1,000, and the single packages will reach 10,000. One exhibit is a cheese weighing 1,500 lbs. A large display of blooded dairy cattle and dairy implements and machinery add to the interest of the fair.

The secretary has given the following statistics with re-

The production of butter and cheese as specialties began come the leading industry of the State. In Pennsylvania. of Ohio makes it a specialty, several counties of Michigan, dustrial competition. all of northern Illinois, the best sections of Wisconsin, and portions of Iowa, give almost exclusive attention to making butter and cheese. Colorado has established several cheese factories, and California within ten years has changed from nually. Canada within a brief period has become our comlbs. yearly; while she formerly bought of us. With the exception of the States mentioned and a few counties in Vermont and New Jersey, the remainder of the United States Broadway, New York. buy more than they produce. The entire South is supplied from this city and the West.

The value of the land and cows in the United States employed in furnishing milk, butter and cheese is not less than \$1,300,000,000, or the sum of nearly half the national debt, at its highest point. Over three thousand factories are engaged in the manufacture of these articles and tens of thousands of private dairies besides; more than one quarter of each are in this State. One manufacturer in Western New York State has over forty factories; others in different sections have from five to thirty each. Different firms in this city handle from \$2,000,000 to \$3,000,000 worth of cheese and butter annually.

The production of cheese is estimated at 350,000,000 lbs. per annum, and of butter about 1.500,000,000 lbs.; of the former 130,000,000 lbs. will be exported this year and about 25,000,000 lbs. of the latter. The value of the two is about \$350,000,000, or \$50,000,000 more than the wheat crop of the country; three times more than the oats crop; four times more than the potato crop; one seventh more than the hay crop; one third more than the cotton crop, and but one fifth less than the corn crop. The number of cows in the United States is over 13,000,000; which is six times the number in Great Britain, over twice the number in France, two and a half times more than in Prussia, and more than in the countries of England, Ireland, Scotland, Wales, Denmark, Norway, Sweden, Russia, Finland, Austria, Hungary, and Switzerland combined, although these countries together contain four times the population of the United States. The proportion of cows to the inhabitants here is twenty-three to each one hundred persons.

The productions of cheese and butter have increased like proportion

The cheese and butter exported this year have paid freight to the amount of over \$1,000,000 to the ocean commerce of this port, or a sum almost sufficient to support a line of weekly steamers. These articles pay to the railroad companies over \$5,000,000 annually for transportation, and the article of milk pays nearly as much more. Loaded on railway cars, ten tons to each car, the butter and cheese produced a compact line 135 miles long.

Corrections of Errors in Patents.

The following rules have just been promulgated by Gen. Paine, the Commissioner of Patents, which, having received the approval of the Secretary of the Interior, will hereafter must be replaced by a new tool. govern the action of the Patent Office in such cases as come under their provisions:

is clearly disclosed by the records or files of the Office, and discoveries, cannot be obtained through any other source. does not constitute a legal ground for reissue, a certificate showing the fact and nature of such, signed by the Secretary of the Interior, countersigned by the Commissioner of Patents, and sealed with the seal of the Patent Office, will, at the request of the patentee or his assignee, be indorsed without charge upon the letters patent and recorded in the records of patents.

constitutes a sufficient legal ground for reissue, such reissue will be made by the correction of such mistakes only, with out charge of office fees, at the request of the patentee.

Mistakes not incurred through the fault of the Office, and not affording legal grounds for reissues, will not be corrected after the delivery of the letters patent to the patentee

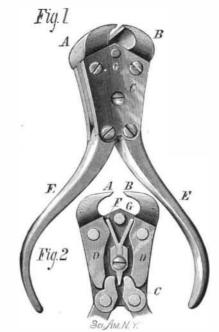
No changes or corrections will be made after their delivery to the patentee or the agent, except as above provided.

THE FAIRBANKS PRIZES.

Messrs. Fairbanks & Co., the scale makers, are used to winning prizes; yet their experience at the Paris Exhibition must have been a surprise even to them. Seven medals, in Three hundred gallons of milk and twenty-five gallons of as many different classes, constitute a victory as unique as it was honorable. Their honors embrace three gold medals, butter and cheese, each over 200 lbs. in weight, exceed two of silver, and two of bronze. One gold medal was received for their general exhibit; their scales received one gold, two silver, and one bronze medal; the improved type writer won a gold medal; and the oscillating pumps, for which the to Mr. Chandler's decision, and that question has remained company are world agents, received a bronze medal. It is undecided to this time, when a registration of the mark of through the skill and integrity of houses like Fairbanks & gard to the importance and rapid growth of the butter and Co., that the high rank of American manufactures has been achieved; for such products not only compel admiration sufficiency of all others of its class. The Patent Office abroad but rivalry at home. Every article of sterling merit, in the eastern part of this State scarcely thirty years ago; like the Fairbanks scales, raises a standard in its department registering all such marks without further fees under the thence it extended northward and westward, until it has be- of manufacture which all other makers must strive to equal or their success is impossible. The whole country is benethe best counties are devoted to dairying; the northern part fited, both directly and indirectly, by such victories in in-

NEW CUTTING NIPPERS.

Cutting wire by means of the ordinary cutting pliers is an operation often requiring the entire strength of both hands, an importing to an exporting State in these articles. Fifteen making it a difficult matter under some circumstances to use years ago, Chicago merchants obtained their supplies of a tool of this description. Any one who has used cutting cheese from the East; while at the present time one hundred nippers has seen the necessity of an easier means of doing millions of pounds pass through that city for New York an. this kind of work. The accompanying engraving represents a new form of cutting nippers which seem to fulfill the repetitor in the English markets to the extent of 80,000,000 quirements. It was recently patented in this country and in Europe by Mr. Thomas G. Hall, of New York city, and is manufactured by the Interchangeable Tool Company, 71



HALL'S CUTTING NIPPERS.

In the engraving Fig. 1 is a perspective view, and Fig. 2 has the side removed to show the internal arrangement. The jaws, A B, having cutting edges of the usual form, are pivoted between plates, C, and their arms, D, are engaged by thirty-three per cent this year, and the exports have been in the shorter arms of the handle levers, E; these levers being also pivoted between the plates, C.

A spring, F, engages the two cutting jaws and throws them apart. The screws, which serve as pivots for the jaws and handles, also serve to hold the plates, C, together. A pin, G, acts as a stop on the jaws. By means of the double leverage obtained by this construction, wire cutting is made a very easy operation.

In addition to the great power attained, it possesses the in this country in one year would fill 22,000 cars, and make further advantage of not becoming entirely useless from the fracture of jaw or handle. In this nipper a broken jaw or handle can be easily replaced, as all of the parts are perfectly interchangeable, and a new piece may be obtained from the manufacturers at the cost of a few cents. This advantage will be apparent, as all users of such tools well know that other nippers broken in the handle or jaw are useless, and issue by the opinion of such an eminent chemist as R. Ogden

REMEMBER that the information contained in the SCIENTI-Where a mistake incurred through the fault of the Office FIC AMERICAN, on mechanical subjects, new inventions and your issue of December 7th: "Finding alum in the baking

ANOTHER TRADE MARK DECISION.

The first trade mark case under the recent treaty between the governments of Great Britain and the United States was decided at the Patent Office, December 2,

English trade marks have been registered at Washington for many years under a section of the Revised Statutes, author-Where a mistake incurred through the fault of the Office | izing reciprocal privileges to citizens of countries wherein American citizens were granted the right of registration.

In 1876, Secretary Chandler, at the suggestion of Commissioner Duell, and with the advice of the head of the Department of State, decided that the treaty of 1794 between the United States and Great Britain, under the provisions of which the American patent officials had been registering British trade marks, did not warrant such registry, even before its abrogation, which took place long ago, and that no further privileges of that character could be granted

British subjects until a treaty was entered iuto authorizing Thus for more than two years these privileges have been withheld, or, if not, they were granted in violation of the ruling of the head of the department.

Meantime a convention was entered into to meet the exigency, and the resulting treaty, which was framed by Minister Pierrepont and Lord Derby, was promulgated by the President last July. A question immediately arose as to the validity of the British trade symbols registered previous George Westenholm & Son, the well known Sheffield cutlery firm, was allowed, thereby recognizing the former inofficials have determined to make the best of a bad job by heading of office errors.

This decision is thought to affect the interests of some three hundred British subjects whose goods are sold in our markets, though no large interests will be sacrificed if the parties concerned take proper steps to protect themselves.

A Warning to Amateur Chemists.

A recent fatal explosion of an oxygen retort in London calls out the fact that two other accidents of the same nature have occurred within a few years. In both these cases binoxide of manganese was used as the source of the gas, and it was afterwards discovered that the oxide was adulterated, in one instance with soot, in the other with antimony sulphide, making mixtures as dangerous as gunpowder under the conditions required in the manufacture of oxygen. As this compound of manganese is very frequently used in the production of oxygen for experimental purposes, in the class room and elsewhere, it should always be tested beforehand for such adulterations.

Correspondence.

C. E. Andrews & Co.'s Baking Powders. .

To the Editors of the Scientific American:

In your issue of the 16th ult., was a communication by Henry A. Mott, Jr., in which our name is used in a manner calculated to mislead the public, by saying that the baking powder manufactured by C. E. Andrews & Co., of Milwaukee, Wis., contained ingredients unhealthy and injurious. If the analysis given meant our oldest baking powder, known under the brand of Pearl, and that it contained no cream tartar, we now propose: If any chemist in New York, or elsewhere, will select with us, wherever sold, a number of one-pound, full-weight cans of our Pearl Baking Powder, that we may be confident that the labels have not been broken and the powdertampered with, then we will select a chemist, and the two to select a third, and then upon analysis, if they declare that the analysis then given corresponds with that given in your issue of the 16th ult., under the ambiguous title of "The Baking Powder," and that the Pearl does not contain cream tartar, that biscuits made from it would be injurious, then we are ready to pay upon demand any amount previously agreed upon.

If the result of the analysis made by the chemists so chosen does not correspond to the analysis given of "Tie Baking Powder" in yours of the 16th ult., but that the principal ingredient in our Pearl is cream tartar, then the opposite party is to pay us the amount previously agreed upon.

We no make and sell a baking powder containing exsiccated alum, and if that is the baking powder meant in yours of the 16th ult., why was not the name "Regal," which is the only printing matter on the front part of the label, given, as the names of the other powders alleged to have been analyzed were stated? Our alum baking powder we take as much interest in, as in our oldest, the Pearl. When sold it was always stated to be an alum powder, and no misrepresentations made. WE were satisfied that biscuits made from it were in no way injurious. We shall continue to sell it, with the name of the powder, Regal, and our firm name upon the labels, especially after the clear, concise, and intelligent exposition of the harmless effect of exsiccated alum in baking powders, given by Mr. Henry Pemberton, Jr., in your issue of December 7th, and corroborated in same Doremus, M. D., LL.D., Bellevue Hospital Medical College, New York.

We take the liberty to quote you, Messrs. Editors, from powders named, Dr. Mott leads the reader to infer that there must be alum in the biscuits made therewith. This inference, as Mr. Pemberton shows beyond a doubt, is altogether wrong; the chemical process of baking causing the total disappearance of the alum as such, the resulting compounds being either wholesome or inert. The whole matter, indeed, seems on examination to resolve itself into a rivalry between different methods of producing baking powders; and in lauding one form at the expense of another equally wholesome."

In conclusion, if Henry A. Mott, Jr., is actuated solely for the public good, and is republican in his wishes, and not ROYAL in his proclivities, he will admit the truth of your editorial from which we have quoted.

Respectfully,

C. E. ANDREWS & Co.,

Manufacturers of Pure Spices, Pearl and Regal Baking Powders, Milwaukee, Wisconsin.