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Contents.

(Illustrated articles are marked with an asterisk.)

Table listing various articles such as 'Air indicator, pure', 'Lime, use of, to neutralize sorghum juice', 'Magnesium in electric batteries', etc.

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SCIENTIFIC AMERICAN SUPPLEMENT No. 680.

For the Week Ending January 28, 1888.

Price 10 cents. For sale by all newsdealers.

Table listing sections I through XII, including 'ARBORICULTURE', 'ASTRONOMY', 'CHEMISTRY', 'ENGINEERING', 'ENTOMOLOGY', 'GEOLOGY', 'MISCELLANEOUS', 'NAVAL ENGINEERING', 'PHOTOGRAPHY', 'PHYSICS', and 'TECHNOLOGY'.

THE COPYRIGHT QUESTION.

There is a decided inclination among our legislators to regard the international copyright question from a purely mercantile point of view rather than from the moral one, which has been recommended them.

Mr. Andrew Lang, the writer, in an article on International Copyright in Longman's Magazine, says: "For my own part, I cannot pretend to care much about the matter as [here he refers to an American cheap publisher] does not sell my engaging works on the "Evolution of Ritual," and so forth, at sixpence.

Mr. Lang makes a good argument, but of a kind which rarely, if ever, appeals to the consciences of legislative economists, whatever their nationality.

As to the piratical incursions of the American publisher, Mr. Brander Matthews has shown in a recent paper that the British publisher goes a peg further in literary effrontery.

Casting a Great Steel Gun.

On Wednesday, January 11, the largest gun ever made by direct steel casting was cast of Bessemer steel at Pittsburg, Pa. Sixteen thousand five hundred pounds of melted iron were charged into the converters.

ber, 15 tons. Its total weight when finished will be 5 1/2 tons. After completion it will be subjected to extremely severe tests at Annapolis, Md.

The casting of this gun is an event of much importance. If the piece proves a success, it may revolutionize the construction of guns in this country.

The progress of the new piece will be watched with much interest both here and abroad. It is satisfactory to feel that the United States may yet inaugurate a new departure in heavy ordnance.

Protection for Horses against Fire.

It is to be hoped that before long some simple and practical way will be arrived at for preventing, or at least lessening, the terrible loss of life among the horses which has hitherto attended every stable fire of importance.

A device intended, in case of fire, not only to release simultaneously all the animals, but to turn them out of the building, has recently been put on trial in a New York stable, and seems simple enough.

Mr. Lang makes a good argument, but of a kind which rarely, if ever, appeals to the consciences of legislative economists, whatever their nationality.

Preservation of Meat by Sugar.

It results from a special report made to the French Minister of Agriculture that sugar is an excellent agent for preserving meat, and possesses some advantages over salt.

Powdered sugar, on the contrary, being less soluble, produces less liquid. It forms around the meat a solid crust, which removes very little water from it and does not alter its taste.

WE have received from James A. Alexander, 68 Wall Street, New York, General Agent of the Aetna Insurance Co., of Hartford, a statement of its condition December 31, 1887.

* See SCIENTIFIC AMERICAN, Vol. 55, No. 13, pp. 191, 197.