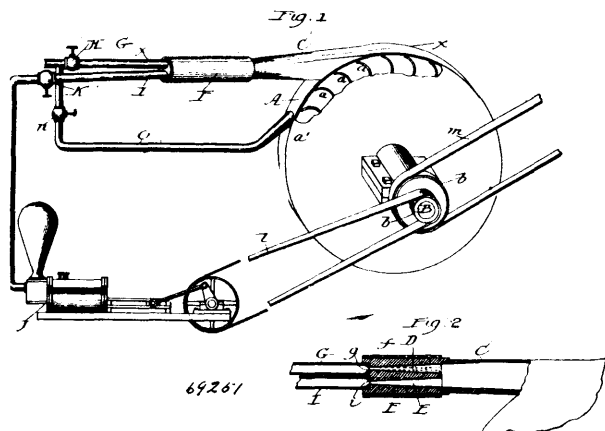


square screw threads and set so that a thread of one is opposite a space of the other, substantially as set forth. 2nd. In a clay pulverizer and cleaner, the combination of a pair of horizontal rollers set side by side in contact with each and having their surfaces broken up by square screw threads in opposite directions, a frame in which said rollers are journaled, cleaning levers on guide rods, a feed hopper and discharge chute, substantially as set forth.

No. 69,251. Steam and Air Turbine. (*Turbine à vapeur et air.*)



James William Paige and Bertha Wright Dixon, administratrix
of the estate of Theron S. E. Dixon, both of Chicago, Illinois,
U.S.A., 6th November, 1900; 6 years. (Filed 22nd April, 1898.)

Claim.—1st. The improvement in the art of developing motive power consisting in the method of applying to a turbine wheel, impelled by the velocity and weight of the impinging fluid, two elastic fluids of different temperatures, both moving with a velocity due to their prior compression, and of mingling the same in a conduit, prior to delivery into the wheel, whereby heat from the fluid of higher temperature is imparted to the fluid of lower temperature, causing an increase of its velocity and of the momentum of the mixture, substantially as and for the purpose set forth. 2nd. The improvement in the art of developing motive power consisting in the method of applying to a turbine wheel impelled by the velocity and weight of the impinging fluid, a stream of air, having a velocity due to its prior compression and of mingling with the same in a conduit, prior to its delivery into the wheel, of a jet of steam, whereby the heat from the steam is imparted to the flowing air, thereby increasing its velocity and the momentum of the mixture, substantially as and for the purpose set forth. 3rd. The improvement in the art of developing motive power consisting in the method of applying to a turbine wheel, impelled by the velocity and weight of the impinging fluid, a flowing stream of gas having an initial velocity independently developed, and of mingling with the same, prior to its entry into the wheel, of a jet of steam, whereby the heat of the steam is imparted to the flowing gas, thereby increasing its velocity and the momentum of the mixture, substantially as and for the purpose set forth. 4th. The improvement in the art of developing motive power consisting in the method of applying to a turbine wheel, impelled by the velocity and weight of the impinging fluid, a stream of air having a velocity due to its prior compression, and of applying heat to this stream of air prior to its delivery into the wheel for the purpose of increasing its velocity, substantially as and for the purpose set forth. 5th. The improvement in the art of developing motive power consisting in the method of applying to a turbine wheel, impelled by the velocity and weight of the impinging fluid, a stream of compressed air, whose initial velocity has been increased by expansion in a confined passage, and of mingling with the same in a conduit, prior to its delivery into the wheel, of a jet of steam, whereby heat from the steam is imparted to the flowing air, whereby increasing its velocity, and of imparting heat to the expanding air prior to its admixture with the steam, by radiation from the inflowing steam, substantially as and for the purpose set forth. 6th. The improvement in the art of developing motive power consisting in the method of applying to a turbine wheel, impelled by the velocity and weight of the impinging fluid, a stream of air, having a velocity due to its prior compression, and of mingling with the same in a conduit, prior to its delivery into the wheel, of a jet of steam whereby heat from the steam is imparted to the flowing air, thereby increasing its velocity, and of supplying additional air by its suction into the jet of steam, substantially as and for the purpose set forth. 7th. The improvement in the art of developing motive power consisting in the method of applying to a turbine wheel, impelled by the velocity and weight of the impinging fluid, a stream of air, having a velocity due to its prior compression, and of mingling with the same in a conduit, prior to delivery into

the wheel, of a jet of steam, whereby heat from the steam is imparted to the flowing air, thereby increasing its velocity, and of supplying additional air by its suction into the conduit, substantially as and for the purpose set forth.

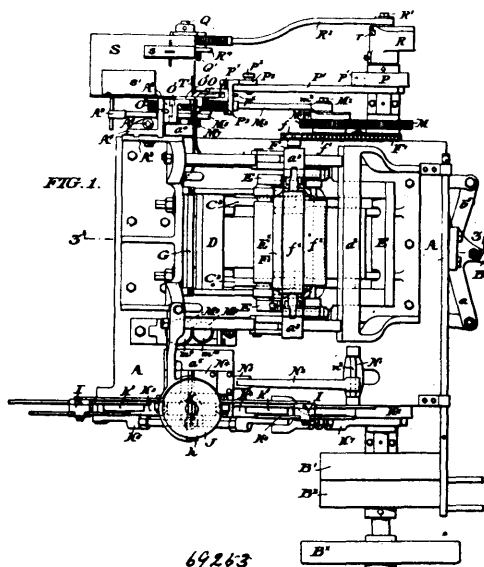
No. 69,252. Food Powder and Extract.
(*Poudre alimentaire.*)

Henry John Dunn, 15 Walpole Road, Twickenham, Middlesex,
England, 8th November, 1900; 6 years. (Filed 28th March,
1899.)

Claim.—1st. The process for the production of meat powder retaining its natural flavor, which consists in comminuting the animal food substance, and then subjecting the same to the drying action of a current of air at a temperature not exceeding 60° F., followed by a current of air at a higher temperature not exceeding 100° F. 2nd. The process for the production of meat powder retaining its natural raw flavor, which consists in removing the fat, comminuting the remaining animal food substance subjecting the same to the desiccating action of current of dry air at a temperature not exceeding 60° F., followed by a current of air at a higher temperature not exceeding 100° F., and fully compressing the dry comminuted substance into cakes or tablets. 3rd. The process herein described of manufacturing animal food extract, which consists in first comminuting the animal substance, then subjecting it to the drying action of a current of dry cool air, then reducing the dry comminuted material to powder, then agitating the powdered substance in water, then draining off most of the liquid, then extracting from the residue the liquid remaining therein, then mixing the said extracted liquid with the liquid drained off and finally concentrating the said mixed liquids, substantially as set forth. 4th. The improved food powder manufactured substantially as described, and consisting of an animal food substance which has been first comminuted, then subjected to the action of a current of dry cool air at a temperature not exceeding 60° F., and then to a current at a temperature not exceeding 100° F., and compressed into blocks or cakes, substantially as set forth. 5th. The improved food extract manufactured substantially as described and consisting of an animal food substance which after having been first comminuted, and subjected to the action of a current of dry cool air and then reduced to powder, such powder is agitated in water, most of such liquid drawn off, and the liquid remaining in the residue extracted therefrom, the extracted liquid having been afterward mixed with the liquid previously drained off, substantially as set forth.

No. 69,253. Tag-Making Mechanism.

(Mécanisme à faire les forrets.)



George William Swift, jr., Bordentown, New Jersey, U.S.A., 8th
November, 1900; 6 years. (Filed 11th February, 1899.)

Claim.—1st. The combination, with means to progress a tag body web, of mechanism to notch the edge of said web at regular intervals and means to adjust said mechanism with respect to said web, to vary the dimensions of the notches therein, substantially as set forth. 2. The combination with means to progress a tag body web, of mechanism to notch the edge of said web at regular intervals, and a wedge block to adjust said mechanism with respect to said web, to vary the dimensions of the notches therein, substantially as