latter, and a box which recrives the sleeve and is connected to the coupling, said box being closed at its upper end, and having a feed
of wire bent spirally near one end to form the whip socket and having one extremity extended across the axis of the coil at the

lower end thereof and provided with means for attaching it to a support, and the wire at the upper end of the coil extending hori--ontally therefrom to form the lower member of the rein holder, rhence bent inclinatorily upward to form one side of the rein holder, thence downward and upward to form a flexible loop, thence inclinatorily downward to form the other side of the rein holder, said sides diverging from their upper ends to the horizontal member and the flexible loop being disposed intermediate the sides, and the other extremity of the wire being bent around the horizontal member and provided with means for attaching it to the support, substantially as described. 2nd. As an improved article of manufacture, the hereindescribed rein holder and whip socket formed from a single piece of wire, one portion of the wire being bent to form a triangle and a flexible loop vertically disposed between the sides of the triangle, the horizontally disposed side of the triangle naving a depressed portion intermediate its ends with which the lower free end of the loop engages, and the other two sides of the triangle having raised portions intermediate their ends, and the extremities of the wire being provided with means for attaching them to a support, substantially as and for the purpose specified.

## No. 67,580. Cover for Mams, Bacon, Cheese, etc.

(Couverturc pour Jambons fromages.)
John Mitchell, Ayr, Scotland, 1st. June, 1900; 6years. (Filed 29th November, 1899.)
Claim.-1st. The herein described method of preserving hams, bacon, sausages, cheese or other putrescible substances, which consists in covering them with an inner non-adhesive and non-absorbent envelope, such as tissue paper prepared to resist moisture, secondly in surrounding the said envelope by drawing over it a fabric preferably of fine knitted cotton material, and thirdly by immersing the article thus covered in a non-hygroscopic gelatine cement prepared as follows: by mixing a heated alum solution in the proportion of about 2 to 3 Its. of alum to about 28 lbs. of water with about an equal part of heated gelatine from which the water has been removed and then removing and drying the article thus dipped, substantially as specified. 2nd. The herein described air tight covering for hams, bacon, sausages, cheese, or other putrescible substances, consisting of a non-adhesive and non-absorbent inner envelope, such as tissue paper prepared to resist water, a resistant outer envelope such as a fabric of fine knitted cotton material, and an aluminated non-hygroscopic gelatine cement consisting of about equal parts of a solution of alum in the proportion of about 2 to 3 lbs . of alum to about 28 lbs . of water, and gelatine from which the water has been removed, the mixture being applied to said envelopes at a temperature below $100^{\circ}$ centigrade, substantially as described.

No. 67,581. Knitting Machine. (Machine à tricoter.)
Binns Kershaw, Manchester, Iancaster, England, 1st June, 1900 ; 6 years. (Filed 17 th January, 1899.)
Cluim.-1st. In a circular knitting machine in combination with the needle cylinder, one or more colour troughs furnished with one or more printing wheels, the said colour trough or troughs being arranged in the said cylinder or in close proximity to the outlet end thereof and the said printing wheel or wheels rotated by frictional contact with the knitted fabric, all substantially as set forth. 2nd. In a circular knitting machine, in combination with the needle

