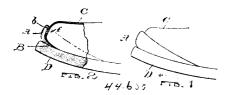
over against said upright portion, and having the full original thickness of the material retained in the upright portion in front of the



turned over flap, substantially as described. 2nd. A moulded shoe tip consisting of a strip of material which is formed with a shoulder on its rear side, and with a flap of reduced thickness extending from said shoulder to one side of the strip, said flap being turned back on the main thickness of the strip on the line of fold which is determined by the said shoulder, and the tip being moulded into shape by pressure, substantially as set forth. 3rd. The process of manufacturing shoe tips which consists in first forming a shoulder on one side of a strip of material, and skiving the said material from the said shoulder to one edge of the strip, then folding the flap of reduced thickness thus formed over the shoulders on a line which is determined by the said shoulder, and finally moulding the tip to shape under pressure, substantially as set forth.

# No. 44,636. Method of Preparing Substitutes for Coffee. (Méthode de préparer des substituts au café.)

Henrich Trillich, Munich, Germany, 7th November, 1893; 6 years.

Claim.—1st. A process for the production of roasted cereals and malts containing coffee, consisting in preparing an aqueous extract of raw unroasted coffee substances from unroasted coffee or coffee wastes, leaves, blooms and the like, impregnating therewith the cereal or malt and then roasting said cereal or malt, substantially as set forth. 2nd. The process of producing flavoured coffee substitutes consisting of impregnating cereals or malts with an aqeous extract of unroasted cocoa rind, lkolanut, natté leaves, tea and other substances containing coffeine or coffeine solutions and then roasting said cereals or malts, substantially as set forth.

#### No. 44,637. Process for Preserving Food.

(Procédé pour conserver les aliments.)

Henrich Lorenz Carl Paulsen, Hamburg, St. Pauli, Germany, 7th November, 1893; 6 years.

Claim.—1st. The hereinbefore described method for preserving articles of food, which consists in immersing them in or coating or surrounding them with a mixture of glycerine boracic acid gelatine and water prepared, substantially as set forth. 2nd. A mixture for preserving articles of food, consisting essentially of boroglycerine water and gelatine prepared, substantially as hereinbefore described.

#### No. 44,638. Non-Conducting Covering.

(Couverture non-conductrice.)

Robert H. Martin, New York, State of New York, U.S.A., 7th November, 1893; 18 years.

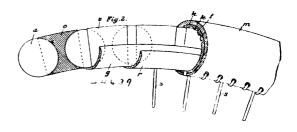
Claim.—1st. The method herein described of making bats or sheets, consisting in feeding to a suitable machine, the fibrous material in soft flockulent condition and simultaneously therewith distributing throughout the fibrous material, adhesive material, substantially as set forth. 2nd. The method herein described, consisting in feeding to a suitable machine asbestus fibre, and simultaneously therewith feeding cementitious material in dry and finely divided condition and subjecting the resulting bat or sheet to the action of an agency which will make the adhesive material adhesive substantially as set forth. 3rd. As a new article of manufacture, a soft, flexible, elastic and porous bat or sheet, embodying asbestus fibres, which are attached together throughout the sheet or bat at separated points of adhesion, substantially as set forth.

## No. 44,639. Bicycle. (Bicycle.)

Friedrich Wiechard, Cassel, Prussia, German Empire, 7th November, 1893; 6 years.

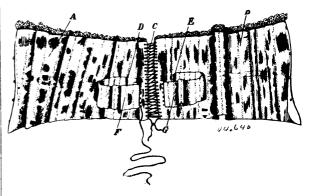
Claim.—Velocipede wheel tires characterized by the use of the rubber casing m, adapted to be laced together over the felloe of a velocipede wheel and which casing has cast on its innersurface rubber cushions k, in such a manner that the round, oval or angular, etc., dome-shaped recesses f, arranged alternately beside each other constitute with their walls at the same time a wall of the adjacent recess, also of a number of hollow balls of celluloid and of the perforated rubber packing pieces b, which are recessed at each

longitudinal end in the form of a hemisphere or of bent or curved celluloid tubes c, closed at one end in which are inserted at certain



intervals of distances perforated rubber packing pieces b, hemispherically recessed at each longitudinal end for the purpose of constructing an inner tire.

No. 44,640. Corset. (Corset.)

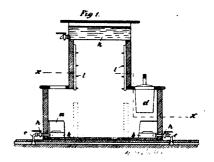


Minna Meyer, Oldenburg, Empire of Germany, 7th November, 1893; 6 years.

Claim.—In corsets, the use of an inner foundation consisting of two encased whalebone belts or bands, having their inner ends secured to the corset and their outer ends provided with eye-lets or other suitable device for the purpose of fastening the same round the body of the wearer, substantially as described and illustrated.

### No. 44,641. Gas Stove for Cooking.

(Poêle de cuisine à gaz.)



William Frederick A. Kölle, Stuttgart, German Empire, 7th November, 1893; 6 years.

Claim.—1st. A gas cooking stove, having a regenerative gas hearth within a closed oven or stove arranged in such manner that the air to support combustion and introduced from the exterior, is caused to come into the contact with the sides of channels formed between the top plate of the gas mixing chamber and a covering plate, the perforated projections on the top plate of the gas chamber passing through slightly larger openings in the covering plate so as to cause the air to escape through narrow slots in order to mix with the gases for combustion, substantially as herein shown and described. 2nd. In a gas cooking stove, a gas hearth having flanges  $r^1$ ,  $r^2$ ,  $r^3$ , so as to form, in combination with the bottom and walls of the stove, a chamber which is in communication with the outer air and causes the incoming air to be heated by contact with the hot walls of the hearth, the passages u, the plate n, of the gas collecting chamber i, the ribs p, and cover plate v, with ribs p, and to mix with the gases at the place of combustion, substantially as herein shown and described. 3rd. The arrangement of the regenerative gas hearth applied either singly or in series to gas stoves in such manner that