

Cloth. Mk. 15, Walter de Gruyter & Co., Berlin W. 10, Genthiner Str. 38.

When Gattermann, at that time Professor of Chemistry, University of Heidelberg, the untiring worker in organic chemistry, for instance on alkylene phenol ethers, diazo compounds, sulphination and thio-anilides, published the first edition of this work in 1894, he never realized that the book would live for over 30 years. The Practical Methods of Organic Chemistry from the very beginning were a success. This laboratory manual of organic chemistry became a leading textbook not only in Germany but throughout the world.

The present, 19th edition by Dr. Heinrich Wieland of the University Freiburg in Breisgau is a further improvement over previous editions. The excellent book is divided into 3 Parts: A, General Rules; B, Organic Analytical Methods; C, Organic Preparations. Part A and B have been condensed to 73 pages and more space is devoted to Part C, which now consists of 12 subdivisions. The book is fully illustrated with 52 figures, 34 in Part A, 6 in Part B and 12 in Part C, which greatly helps to explain the text. The Index comprises 6 double-column pages. The excellent work is well printed and bound so as to stand usage and sometimes rough usage in the laboratory. We wish Gattermann-Wieland the continued success and hope that it will become better known in pharmaceutical-chemical laboratories and among graduate students in the United States.

Prof. Dr. H. Röttger's *Lehrbuch der Nahrungsmittelchemie*. Herausgegeben von Prof. Dr. E. Spaeth, Director der staatl. Untersuchungsanstalt für Nahrungs- und Genussmittel in Erlangen und Dr. A. Grohmann, Prov. Oberchemiker, Stellv. d. Direktors am Chem. Untersuchungsamt für Rheinhausen in Mainz, 5 neubest. Auflage. I. Band. Octavo. 1028 pp. MR. 42—Verlag von Johann Ambrosius Barth, Solomonstr. 18 B. Leipzig.

Prof. Dr. H. Röttger, director of the Food Laboratory in Würzburg published the first edition of his work in May 1894, followed by the second in October 1903 and the third in January 1907. The last is in the library of the referee and consists of a single volume of 901 pages. This work before us is the fifth edition in two volumes, the first one of which is just off the press and contains 1029 pages with 26 illustrations and colored plates of

mushrooms and fungi, a supplement to a Bulletin from the Department of Health.

The subject matter of Vol. I is divided into Nourishment and Foods. The former is properly subdivided into Food-Stuffs as Proteins, Carbohydrates and Fats, Digestion, Absorption, Animal Heat and Metabolism. The second part of the book (Foods) is divided into I. Animal Foods: Meat, Eggs, Caviar, Milk, Dairy Products and Animal Fats. II. Plant Foods: Cereals, Leguminous Foods, Flour, Bread, Starch and Infant Foods, Vegetables, Fruits, Conserves, Fruit Syrups and Jellies, Sugar, Saccharin, Vegetable Oils and Fats.

As an example of the exact and adequate treatment of the different chapters, the referee begs to point out the one on Honey. This comprises 34 pages and contains Definition, Composition, Adulteration, Artificial Honey, Analysis of Bee Honey, Analysis of Artificial Honey, Standards for Bee Honey, Standards for Artificial Honey and Court Decisions. Most certainly the authors have made this chapter, as well as all the others, as complete as possible.

The book abounds in bibliographic references, both in the text as well as in the form of foot-notes. The "Court Decisions" at the end of the different chapters are quite an advantage in a work of this kind. "Röttger" is not only a textbook but also a practical handbook and a work of reference. The methods of analysis selected are the very best and can be thoroughly depended upon. As an example of the up-to-dateness of the book I might point out the Table of Vitamin Content of Fats, Oils, Meat, Eggs and Milk on pp. 1021 and 1022, showing A, B and C Vitamin Content.

Without question, this work should form an indispensable member of the libraries of chemists and pharmacists engaged in Food Analysis and also of College libraries. We wish the work all the success it deserves.

OTTO RAUBENHEIMER, Ph.M.

Sir James Colquhoun Irvine was awarded the Willard Gibbs medal for 1926 by the Chicago Section of the American Chemical Society on September 17th.

Sir James gave an address on "Progress in the Structure Study of Carbohydrates." He is Principal and Vice-Chancellor of the University of St. Andrews, Edinburg, Scotland. His recent work has been acknowledged as a classic in carbohydrate chemistry.