

Chemistry for the Laboratory," p. 84, is less simple, but gives an equally pure product with a loss, however, of about ten per cent. in the yield.

HENRY W. HOCHSTETTER.

---

### NOTICE.

The Organization Committee of the Third International Congress of Applied Chemistry requests the American chemists wishing to send contributions to that Congress, either papers or reports of any description, to transmit the full title, together with an abstract of the papers, as soon as possible to Prof. Dr. F. Strohmer, IV/2 Schönburgstrasse Nr. 6, Wien, Austria. It is desired to publish the full program of the papers to be presented in the near future, and the American chemists are earnestly requested to send forward their contributions without delay.

H. W. WILEY,

*Chairman American Committee.*

---

### NEW BOOKS.

ANIMAL FATS AND OILS. By LOUIS EDGAR ANDÉS. Translated by CHARLES SALTER. New York: D. Van Nostrand Co. 1898. xii + 240 pp. Price \$4.00.

This volume deals with the technology of animal fats and oils, and is a valuable work, not only for the student, but also for the practical manufacturer of oil and fat products. The first few pages, which are devoted to the occurrence, origin, properties, and chemical constitution of animal fats, deal briefly with the raw materials from which commercial fats and oils are derived, and review the chemical structure of these products. The modern methods of preparing animal fats and oils in general, are then exhaustively described.

The various forms of machinery for breaking down the raw material, the pans and apparatus for melting the fat, the presses and filters for separating the oil, are all described in detail with the aid of numerous excellent illustrations, some fifty pages being given to this part of the subject. The methods of preparing the various animal fats and oils are then taken up separately, the processes being described fully, beginning with the raw material and following it through to the finished product.

The properties of the resultant fat or oil are outlined, its uses given, and the adulterants frequently found pointed out.

The various processes of manufacturing the fat products in most common use, are described at length, full details being given of the different stages through which the raw material is taken before the final product is reached. Some thirty pages are devoted to the subject of butter, describing the machinery used in its manufacture, its characteristic properties, and the numerous tests for purity. The manufacture of bone fat, lard, tallow, fish oils, degrass, and wool fat is also fully considered, while numerous other fats and oils but little used are taken up with less detail.

The last pages of the book are devoted to briefly describing the methods used in the examination of fats and oils to determine their purity. The space given to this part of the work is too brief to make it of value to the analyst.

The book is printed on heavy paper with clear type and excellent illustrations. A full table of contents, list of illustrations, and complete index makes it a very satisfactory book for persons interested either theoretically or practically in this subject.

O. S. DOOLITTLE.

QUANTITATIVE CHEMICAL ANALYSIS BY ELECTROLYSIS. By DR. ALEXANDER CLASSEN in Cooperation with DR. WALTER LÖB, authorized translation by WILLIAM HALE HERRICK, A.M., and BERTRAM B. BOLTWOOD, PH.D. New York: John Wiley & Sons. xii + 301 pp. Price, \$3.00.

Starting with the dawn of the present century, the science of analysis by electrolysis has made wonderful progress, and within the last twenty years the cumulative data have reached large proportions. The simplicity, cleanliness, and beauty of most of the electrolytic separations, particularly among metals of the sulphide group, have made the subject an especially attractive study to many workers. Among the most indefatigable and revered of these upon the continent, is the chief author of the present work, the sum of whose contributions would make a book in themselves. To the student not familiar with or practiced in electrolytic reactions, this text-book will prove of great assistance, as especial pains have been taken to describe and explain those necessary details that are so often neglected. In