explanation of the composition of water given on page 386 would also be true if the formula were $H_{24}O_{12}$.

However, this is a minor objection considering the scope of the book and the purpose of the authors to make it "handy" for brewers, malsters and related artisans.

Brewing and malting are excellently and quite exhaustively discussed in thirteen chapters. The skill with which these complicated arts are treated is highly commendable.

A short chapter on lubricants, several chapters follow on the legal relations of the brewer, on beer dietetics and economics, and on miscellaneous matters. At the back of the book are extended bibliographies and a dictionary of technical terms.

The order of treatment of the various subjects might be improved by bringing allied chapters closer together. This would overcome the inconvenience incident to referring from one part of the book to pertinent questions in far-off parts. As a whole, however, the work is admirably conceived and is well adapted to serve as a "book of ready reference." It is a pleasing feature of the "Handy Book" that although destined primarily for the brewing trade of America, it contains liberal references to the state of malting and brewing in other countries, particularly England and Germany. The historical sketch of the development of scientific brewing is well written and will be found interesting reading by those not familiar with it as the account of the growth of modern principles is very lucid and instructive. The book will benefit those members of the trade who may use it.

C. GLASER.

CORRECTION.

The following line should be inserted at the bottom of page 334 in the March number.

This is a day of industrial, manipulative and chemical special-