

France and England, but American publications along this line, possessing scientific merit, are comparatively rare. This American publication will, therefore, be received by many with interest and satisfaction. The author has succeeded in presenting the important facts in regard to the textile fibers, which have been discovered and noted by previous investigators and writers, together with many observations of his own, in a well-written and well-illustrated volume. The first chapter is devoted to the classification of the fibers. The source and properties of the various fibers and their action with chemical reagents is then discussed with detail, and their chemical composition is given as far as is known at the present time. A chapter is devoted to the mercerization of cotton and another to artificial silk. The book concludes with a discussion of the qualitative and quantitative analysis of the textile fibers. This analytical portion constitutes nearly a quarter of the book and is one of its most valuable features, and will undoubtedly prove a great aid to the textile chemist in solving the problems which often confront him.

The statement, "The subject of textile fibers has been lamentably neglected by chemists," made by the author in his preface is unfortunately too true, for the study of the physical properties of the textile fibers has been carried much farther than their investigation from a purely chemical point of view. Many important and unsolved problems present themselves along this line, and it is hoped that this book will prove to be an incentive, as well as an aid, to their future investigation. L. A. OLNEY.

LECTURES ON IRON FOUNDED. BY THOMAS TURNER, Professor of Metallurgy in the University of Birmingham. London: Griffin and Company; Philadelphia: J. B. Lippincott and Co. 1904. 136 pp. Price, \$1.50.

The book embodies a course of five lectures delivered at the School of Metallurgy of the University of Birmingham. The author discusses very concisely and in an interesting manner the fundamental facts as to the metallurgy of cast iron. The lectures deal consecutively with the following subjects: "Blast-furnace construction and practice, and the chemistry of the process"; "Iron founding"; "The relationship between chemical composition and physical properties of cast iron." The chemistry of the subject is made a leading feature of the book. In all metallurgical literature it is difficult to find a work which deals more concisely

and clearly, and in a more intelligent and attractive manner with the subject of pig iron. Many excellent illustrations add to the value of the book. Although designed for iron founders, the work will prove of especial interest to chemists. F. C. P.

MANUAL OF PHYSIOLOGICAL AND CLINICAL CHEMISTRY. BY ELIAS H. BARTLEY, B.S., M.D., PH.G., Professor of Chemistry, Toxicology and Pediatrics in the Long Island College Hospital. Second Edition, Revised and Enlarged, with 47 illustrations. Philadelphia: P. Blakiston's Son & Co. 1904. Price, \$1.00 net.

THERE is contained in concise form in this book the fundamental principles of physiological and clinical chemistry as adapted to the use of students and practitioners of medicine. The author's long experience as a teacher of chemistry in a medical school and as a practitioner of medicine has enabled him to select for inclusion in the book those subjects especially which bear upon the diagnosis and treatment of disease. This feature of the book makes it notably valuable to the medical man. The chemical methods are, in the main, well chosen; some, however, might well be replaced by newer ones which are more accurate, though more complicated. J. M.

FOOD INSPECTION AND ANALYSIS. For the use of Public Analysts, Health Officers, Sanitary Chemists and Food Economists. By ALBERT E. LEACH, S.B., Analyst of the Massachusetts State Board of Health. New York: John Wiley & Sons. 1904. Lg. 8vo. xiv + 787 pages, 40 full-page half-tones, 120 figures. Price, cloth, \$7.50.

IT seldom happens that a new book on a comparatively new subject, after a critical examination, can be laid aside with the conviction, that the whole field of research, indicated by the title, has been completely and satisfactorily covered. This is the case, however, with the work under consideration. The arrangement of topics is excellent, the instructions are explicit and nothing essential seems to have escaped the author's notice. In a word, the book combines American *clearness* with German *gründlichkeit*. The book is divided into nineteen chapters, which treat of state control, the laboratory and its equipment, the function, proximate composition and nutritive value of food, general analytical methods, the microscope in food analysis and the analysis of all kinds of food products with methods of examination for adulterations.

One important feature of the work is the publication of stand-