

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-