placing much that was obsolete in the first edition. The entire book has been rewritten, to record the latest results of the work of the State and Government food laboratories.

Recent problems, such as the detection of palm oil in oleomargarine, the identification of egg substitutes, and the modern examination of maple products, are exceedingly well treated. The new Government standards of purity for food products, so far as adopted, have been included.

No mention is made of the Babcock process of fat determination in milk, a noticeable omission, in view of the importance and extensive laboratory use of the process. More frequent references to original sources of information might perhaps be helpful to those who wish to further investigate data or methods.

The work as revised is a convenient and excellent handbook in condensed form for the laboratory worker, and should be on the shelves of every food chemist.

ALBERT E. LEACH.

The Use of Coal Tar Colors in Food Products. By Hugo Lieber. New York: H. Lieber & Co. 1904. 150 pp.

The main portion of this book is devoted to physiological experiments showing the effect of coal-tar colors on dogs and rabbits, applying the colors both hypodermically and through the stomach with the food. It is largely a translation of Dr. Theodore Weyl's *Die Theerfarben*, and it would seem as if this fact should be made apparent on the title-page or in the preface, yet such is not the case. True, the author in one place in the text mentions that he is copying reports of Weyl and others, but the extent of his indebtedness is not apparent to the reader, who would naturally assume most of the subject-matter to be the work of Lieber rather than of Weyl.

It should be said that an excellent authorized translation by Leffmann of this same book of Weyl was published in 1892 entitled "The Sanitary Relations of the Coal Tar Colors," covering the same ground.

In addition to the physiological experiments, Lieber gives an interesting summary of the laws in foreign countries relating to coal-tar colors in foods. He urges the necessity of forcing dealers in colors intended for food products to sell such colors only as have been demonstrated to be harmless, and that manufacturers of food products should use more care in the choice of their colors.

ALBERT E. LEACH.