

Der Nahrungsmittelchemiker als Sachverständiger, Anleitung zur Begutachtung der Nahrungsmittel, Genussmittel und Gebrauchsgegenstände nach den gesetzlichen Bestimmungen mit praktischen Beispielen von PROFESSOR DR. C. A. NEUFELD, Oberinspektor der Kgl. Untersuchungsanstalt für Nahrungs- und Genussmittel zu München. Berlin: Verlag von Julius Springer. 1907. xix+477 pp. Price, unbound, Mark 10; bound, Mark 11.50.

The primary object of this book is to guide the food chemist in interpreting his analyses and in making suitable recommendations to the court. It is also designed to aid physicians, court officers and other officials who may be called upon to deal with food problems in a legal way. Descriptions of methods are not included.

The book contains a vast store of information touching the source and preparation of foods—their composition, adulteration, imitation and deterioration—and also contains numerous examples illustrating the practical application of this knowledge.

The General Part of the work consists of an introduction with remarks on the purposes of food control, methods of analysis, and standards, chapters on official reports and decisions, and one chapter on the general composition of foods.

The Special Part is divided into twenty-one chapters on the different classes of vegetable and animal foods and a final chapter on toys, cooking utensils, paints, cosmetics and petroleum products.

As a rule each food or class of foods is considered under the following heads: 1. Definition, Origin, Methods of Preparation and Preservation, Composition, and Standards, including the United States Standards. 2. Forms of Adulteration. 3. Imitations. 4. Forms of Damage. 5. Characters Injurious to Health due to Damage, Adulteration, etc. 6. Practical Examples with Analytical Data; Interpretation of Results; Decisions under German Law.

Although the data is in the larger part German, the book will prove a valuable addition to the library of the American food chemist and should also be within the reach of others interested in the manufacture and inspection of foods.

A. L. WINTON.

Chapters on Paper Making. By CLAYTON BEADLE. Vol. I., 1904, Vol. II., 1906., H. H. G. Grattan, London; Vol. III., Vol. IV., 1907, Crosby Lockwood & Son, London. Price, \$2.00 per vol.

These four small volumes constitute an important contribution to the chemical technology of paper-making. As a necessary consequence of the method by which the subject matter is developed, the treatment is fragmentary and disjointed, but in spite of this regrettable lack of sequence the student of paper-making will find in these "chapters" a great amount of useful information and suggestive discussion which is not to be found elsewhere.

Vol. I comprises ten lectures delivered before the Battersea Polytech-