

12, and others. "Palmatic" acid, pages 76 and 54, seems to have displaced palmitic.

C. W. PARMELEE.

GLUE AND GLUE TESTING. BY SAMUEL RIDEAL, D.Sc. London: Scott, Greenwood & Co.; New York: D. Van Nostrand Co. 1900. viii + 144 pp. Price, \$4.00

The author aims to give the more important facts connected with the manufacture of glue. In Chapter I the constitution and properties of glue and allied substances are dealt with. This is a topic which most books on this subject do not go into to any great extent. The relations between glue and gelatine are discussed pretty thoroughly, and a table of gelatine-producing substances is copied from Allen. The next chapter considers the manufacture of glue from the raw materials. Starting with the stock it is carried through the liming, washing, cooking, and clarifying process. The need of careful liming and a good supply of water for washing purposes are both emphasized. The use of antiseptics for prevention of putrefaction is mentioned briefly. A few different kinds of kettles, boilers, and evaporators are described and illustrated. Chapter III, in a few pages, states the various ways in which glue is used and the qualities necessary for the different grades. The next thirty pages have to do with gelatine, giving its properties, tests, etc., and describing different forms and the various uses to which they are put.

The chapter on glue testing is somewhat of a disappointment. The title of the book leads one to expect considerably more than is contained in the twenty odd pages given to it. The final pages on "commercial aspects" review the glue trade in general and deprecate the "antiquated policy of exclusiveness," claiming that the custom of keeping "trade secrets" entirely in the dark retards improvement, and works to the disadvantage of the business.

The book on the whole, while covering the ground pretty thoroughly, contains very few original ideas. Liberal quotations are made from similar works.

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SELECT METHODS IN FOOD ANALYSIS. BY HENRY LEFFMANN, A.M., M.D., AND WILLIAM BEAM, A.M., M.D. Philadelphia: P. Blakiston's Son & Co. 1901. 383 pp. Price, \$2.50.

This is one of the most concise and up-to-date books on the subject of food analysis out. While it is intended to be adapted to the needs of advanced students of chemistry as well as the