

LA CHIMIE PHYSIQUE, ET SES APPLICATIONS. Huit Leçons faites sur l'invitation de l'Université de Chicago, par J. H. VAN'T HOFF. Ouvrage traduit l'allemand par A. CORVISY, Professeur agrégé au Lycée de Limoges. Paper, 78 pages. Paris: Libraire Scientifique A. Hermann, 6 et 12 rue de la Sorbonne. Price: 3.50 francs.

A French version of the van't Hoff lectures, based upon the German, already noted. The book is marred, however, by the use of the diagram on page 41, even though the German terms are translated in a footnote. The preparation of a new plate with French words would have involved but an inconsiderable expenditure and been much more satisfactory.

FRANK K. CAMERON.

THE CHEMICAL CHANGES AND PRODUCTS RESULTING FROM FERMENTATIONS. BY R. H. ADERS PLIMMER, D.Sc. (London). 184 pages. New York: Longmans, Green and Co. Price, 6 shillings.

This booklet is made up of interpretations and brief abstracts of the widely scattered contributions to this subject. Six chapters are devoted to fermentative changes in the carbohydrates, the field in which most investigation and research has been expended.

Proportionate space is given to the changes resulting in the formation of optically active products, the changes in fats and oils, uric acid, blood, milk and muscle. Three chapters are devoted to the more unusual varieties of chemical activity of which certain ferments are capable, *i. e.*, oxidation, reduction, nitrification, denitrification and synthesis.

The last four chapters deal with the cleavage of the albumin molecule as a result of the action of the digestive ferments pepsin and trypsin, and with the changes and products of the putrefaction of albumin. The selective action of particular types of micro-organisms associated with putrefaction does not receive much attention.

The book contains a bibliography (32 pages), an author and a subject index. Diagrammatic molecular formulas and equations are used freely. The German order of words is noticeable in a few sentences. The author's interpretation of the literature is fair and reliable. The book will be useful to students interested in the chemistry and physiology of fermentation.

ROB'T E. LYONS.