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A. H. GILL.

TECHNO-CHEMICAL ANALYSIS. BY DR. G. LUNGE. Authorized Translation by ALFRED I. COHN. New York: John Wiley & Sons. 1905. 136 pp. Price, \$1.00.

This little book is perhaps best described as an extended index to Lunge's "Chemische-Technische Untersuchungsmethoden." It deals in a general way with all the analytical methods involved in chemical manufactures. In its small compass it is not to be expected that other than the more important methods could be described in detail, and such is the case. Nearly one-third of the volume is devoted to gas analysis and the measurement of gases, perhaps because this branch of volumetric analysis is coming to be more extensively employed in technical work.

In some cases the translator has followed the German idioms too closely; this is seen in carbonic-acid-free-lyes, pyrogallol-potassium, steam cylinder oils, araeometer, a gas burette enclosed in a water mantle, and Stassfurter potassium chloride.

The work will, doubtless, be found valuable to those wishing a general view of the field of analytical chemistry as applied to the industries of the Continent, no reference being made to English or American literature.

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METHODS OF ANALYSIS OF THE CENTRAL LABORATORY OF THE ITALIAN CUSTOMS HOUSE. BY DR. VITTORIO VILLAVECHIA, Director. Rome: P. Scott & Co. 1904.

Volume V of the report of the Central Laboratory of the Italian Customs Service is published in two parts. Part First, 602 pages, is devoted to a description of the methods used for the examination of water, chemical products, fertilizers, cementing materials, combustibles, coal tar and its products, mineral oils and products derived therefrom, fatty substances, artificial industrial products coming from fats, and milk and its products.

The second volume, 663 pages, treats of essential oils, turpentine and its products, starches and derivative products, sugar and substances containing sugar, spirits and liquors, beers, wines, coloring-materials, varnishes, and textile fabrics.

In the year 1903, 11,668 samples were examined in the Customs Laboratory. Of these sugars represented 6,230; beers, 1,653; mineral oils, 1,253; wines and vermouth, 674; fats, soaps and

waxes, 502; textile fabrics, 723; and candies, fruits and syrups, 406. This work the director of the laboratory undertook, in collaboration with his assistants in the Central Laboratory, Drs. Fabris and Rossi.

In many cases the official methods practiced by the Customs House are the same as those used by the chemists of the agricultural stations, and also coincide with those which have been presented by the International Congress of Applied Chemistry. Special methods, which have originated in the Central Laboratory, are given in great detail, and are submitted now for the first time to general scrutiny.

After each of the main subjects, there is appended a bibliography of the authors cited and the methods described. It is a rather remarkable fact, however, that among the official methods which have been adopted by the Italian Customs Service, as applied to agricultural products, no reference has been made whatever to the work of the Official Agricultural Chemists of this country. While the work contains references to individual investigators in this country, the official methods are not mentioned.

This work will be useful to those engaged in customs work, and especially to those interested in products which are to be imported from or sent to Italy, particularly in those products which must undergo examination before being admitted into that country.

H. W. WILEY.

ANALYSIS OF POTABLE SPIRITS. BY S. ARCHIBALD VASEY. London: Bailliere, Tindall & Cox. 1904. Price, 3 shillings.

This little book of 87 pages gives a resumé of the proposed methods for examining potable spirits. It is particularly intended for the guide of analysts in the examination of whisky, brandy, gin and rum. The art of manufacturing imitation whisky, known in this country as compounded or blended whisky, is evidently as far advanced in Great Britain as in the United States.

In regard to these artificial whiskies the author says: "The introduction of grain or neutral spirit was never demanded by public taste; it was dictated solely and simply by economical motives. The time required for maturing genuine whisky is thus saved, and the practice of blending is carried to an enormous, if not appalling, extent, with handsome profits to the blenders."

The author describes the chemical analysis of potable spirits and, briefly, the methods of preparation. He also calls attention to