

On the Liberation of Formaldehyde Gas.—After the article by myself and Mr. West, which appeared in the September number of the Journal, was in press, a paper by Daniel Base appeared (August number of this Journal, page 964) on “Formaldehyde Disinfection and Determination of the Yield of Formaldehyde in Various Methods of Liberating the Gas for the Disinfection of Rooms,” in which the process of liberating formaldehyde by means of potassium permanganate has been studied. The results obtained by Base are somewhat different from those given above. The authors of this paper have tried apparatus practically the same as that described by Base, but discarded it as unsatisfactory on account of the large amount of formaldehyde left in the residue, as is indicated by Base’s analyses. In fact, unsatisfactory results were obtained in all of the numerous experiments where permanganate alone, either crystal or powdered, was used. The best results with pure permanganate were obtained by the use of a calorimeter bomb as a generator. The permanganate in powdered form was placed in the bomb and by means of an electric appliance the formaldehyde was allowed to drop on the permanganate. The increase in the amount of formaldehyde liberated was undoubtedly due to the heating of the bomb, thus driving off more of the formaldehyde than in an ordinary glass generator. A slight increase in the amount of formaldehyde was likewise obtained by bringing the formaldehyde solution in contact with the permanganate in the bomb under diminished pressure. The percentage of formaldehyde liberated in each case, however, was considerably lower than the percentage obtained by mixing the permanganate with sand.

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NEW BOOKS.

LES INDUSTRIES DE LA CONSERVATION DES ALIMENTS. PAR X. ROCQUES.
Paris: Libraire Gauthier-Villars. 1906. xi + 506 pages, 114 figures,
15 fr.

This book is of special interest to those who wish to follow the commercial processes of preparing all forms of preserved and canned foods for the market. The author treats of these processes in a clear and comprehensive manner, using well-selected illustrations wherever necessary.

A brief historical sketch is first given, showing the progress of food preservation processes since the 17th century, calling special