

going on. It is well known how much the chemistry of carbohydrates and the physiology of plants are indebted to English brewing chemists. In dealing especially with the methods of brewing used on the British Isles the author quite naturally gives a full account of the work carried on by his compatriots, but he reports with equal conscientiousness the researches made abroad, and evinces great impartiality in judging also such theories as do not agree with the views generally held by English brewing scientists at the present moment. In one instance, speaking of scientific work done in America, the author says: "we cannot conceal from ourselves that with the lighter gravities of beers now in vogue the Trade must aim at utilizing every method for securing not only the best but the most profitable results. May they not in some modified form be utilized here?" Great care has been taken to bring the work up to date, even the latest researches of the French scientists on saccharification of starch being mentioned. The author does not live to see this last edition of his work printed. He died within a few hours after dictating the preface; but he has raised for himself a lasting monument in his excellent book.

ROBERT WAHL.

JAHRBUCH DES VEREINS DER SPIRITUS-FABRIKANTEN IN DEUTSCHLAND, DES VEREINS DES STÄRKE INTERESSENTEN IN DEUTSCHLAND UND DES VEREINS DUTSCHER KARTOFFELTROCKNER. SIEBENTER JAHRGANG, 1907. Berlin. PAUL PAREY, 1907.

This annual published in the interests of the societies named is really a report of the work done under the direction of the Institute für Gährungs gewerbe in Berlin, the work of the several societies and the matter published in the Zeitschrift für Spiritusindustrie. This year a third society has been included in the combination the work of which is reported, and so covers in every way the utilization of the potato crop in Germany. The new connection is intended to cover the preservation of the crop for continuous use in the manufacture of the several ultimate products of the industries, starch, glucose and alcohol.

The Jahrbuch is authoritative in the highest degree and is intensely devoted to the industries represented. It reports faithfully all the advances made in the study and investigation of potato culture, starch making, the production of yeast and its biology, reviewing all the advances of any importance made in a scientific or technical way in the promotion of the industries. It seems rather remarkable however that no mention is made of the rather startling discovery of Ehrlich of the transformation of the amino-acids to amyl alcohol through the influence of the saccharomyces in fermenting liquids and media. However, the book contains so much of value to those interest-

ed in the utilization of starch producing materials, that it should find place in the library of every technologist and chemist devoted to any of the industries dependent upon these materials as sources of supply.

W.M. McMURTRIE.