

gesellschaft zur Fabrikation Vegetablischer Oele in Triest. We have a considerable list of books on industrial and technological subjects by college and university professors, by commercial analysts and consulting chemists, but all too few from the pens of those who have attained high rank in the industries of which they write. It is then, with real delight, that we welcome this work on the technology of fats, written by industrial men.

The subject-matter of the present volume is arranged in six general divisions; *viz.*, The Vegetable Oils, The Vegetable Fats, The Animal Oils, The Animal Fats, The Vegetable Waxes, and The Animal Waxes. Under the head of each individual fat, oil, or wax is detailed its history, source, raw material, production, properties, trade relations and economic significance. Methods of analysis are not given, inasmuch as these are to be found well presented and in great detail in such authoritative works as those of Lewkowitsch and Benedikt-Ulzer. In this way the written page keeps faith with the title (a virtue none too common in technological works and worthy of commendation) and the work remains a technology throughout.

The authors have gathered together from a great number of sources and by no means from chemical and technological sources alone, an immense amount of valuable data bearing on the main subject and in point of accuracy few works can boast a superiority to this one. A well-seasoned acquaintance is shown with the special and general literature of the subject and with the patents and processes of various countries. It is pleasing to find the historical side of the subject so capably handled, and at the same time it is a source of satisfaction that the latest mechanical devices and arrangements used in the fat industries are so accurately and fully described and illustrated. Obsolete methods and apparatus, if mentioned at all, are given but the briefest consideration in those portions of the volume treating of modern industrial practice.

Of considerable interest and usefulness are the lists of synonymous terms in various languages as applied to the various oils and fats and the raw material from which they are derived, in the headings of the subdivisions and also in the body of the descriptive text.

The book is a mine of information for the chemist and technologist and it can be heartily recommended to anybody interested in the oils and fats industries.

The paper, typography, general and marginal indexing and the general make-up of the volume are of the usual excellence which characterizes Springer's productions.

W. D. RICHARDSON.

Traité Complet D'Analyse Chimique Appliquée Aux Essais Industriels. PAR J. POST, B. NEUMANN. DEUXIÈME ÉDITION FRANÇAISE ENTIÈREMENT REPOUNDUE, TRADUITE D'APRÈS LE TROISIÈME ÉDITION ALLEMANDE ET AUGMENTÉE DE

NOMBREUSES ADDITIONS. PAR L. GAUTIER. Tome Second-Premier Fasc. Chaux-Mortiers et Ciments-Platre-Produits Céramiques-Verre et Glaçures. Avec 99 figures dans le texte. Paris, Librairie Scientifique A. Hermann, 6 Rue de la Sorbonne. 1908.

It is unnecessary for the reviewer to comment at length on this translation from the German of the well known and generally excellent work of Post and Neumann, but it is regrettable that in revising, the translator has not substituted other analytical methods for certain of those described, or at least added to them. For instance, on p. 94, for titanium only the old method of separation by boiling in a nearly neutral solution is mentioned, and no reference is made to the Lawrence Smith method for alkalis. The typography and general appearance of the work are all that could be desired.

W. F. HILLEBRAND.

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