
Book Reviews

TARIFF ON OILS

THE TARIFF ON ANIMAL AND VEGETABLE OILS. By Philip G. Wright—The Institute of Economics, 12mo. XVIII—379 pp. The MacMillan Company, New York.

The problem discussed in this book first came to public notice at the time of the passage of the Tariff Acts of 1921 and 1922, and has since constituted one of the most difficult of the problems of the tariff-making authorities. The commodities discussed include the principal vegetable oils and animal fats.

The author has been employed in former years as an expert with the U. S. Tariff Commission and is widely known as an economist.

In this work, under the guidance of The Institute of Economics, he has presented in able fashion the elements of the problems involved in the establishment of import duties on each of our important oils and fats.

He has also presented the case for and against such duty in the instance of each oil or fat considered and, incidentally, has given a splendid summary of the production and uses of each such oil.

Through the delineation of facts, without bias, Mr. Wright has shown that our present relatively high duties on oil and fats have rendered but little aid to the farmer, and have actually injured the other class which they were designed to protect; that is, the domestic crushers and refiners of vegetable oils.

The book presents a wealth of statistical data but presents it in such a way that it makes most

interesting reading to oil men.

We heartily recommend this work to all who desire to gain a comprehensive view of the position of the oils and fats in the economy of America, and indeed, of the world.

FOOD RESEARCH STUDIES

FATS AND OILS STUDIES OF THE FOOD RESEARCH INSTITUTE: NUMBER 1, THE FATS AND OILS, A GENERAL VIEW. By Carl L. Alsberg and Alonzo E. Taylor, 8vo. VIII—103 pp. Stanford University Press, Stanford University, California.

In this, the introductory volume of the Fats and Oils Studies Series, the authors, each distinguished in his chosen field, chemistry and economics, respectively, have set forth the story of fats and oils in such terms as are readily comprehensible by the reader who lacks contacts with the technical phases of the materials discussed.

The nature and sources, properties and technology of oils and fats, edible and industrial, are clearly outlined; then the conditions and trends of production and consumption are intelligently discussed.

The first half of the study should be read carefully by all who trade in oils or fats, that they may grasp the nature of the materials they barter, and the second half by all workers in the production branches of the industries, chemists included, that they may appreciate the larger economic phases of World trade in oils and fats.

The clear and logical methods of presentation will hold all readers having any contact whatsoever with the fat and oil industries.