

Book Reviews

FATS AND OILS STUDIES OF THE
FOOD RESEARCH INSTITUTE:

NUMBER 2, COPRA AND COCONUT
OIL. By Katherine Snodgrass, 8vo.
Stanford University Press, Stan-
ford University, California.

The Directors' Preface to this book very clearly sets forth the material which is presented, its scope and limitations.

The book deals entirely with the economic phases of the production and utilization of copra and coconut oil. It comprises a clear concise treatment of these foodstuffs purely from the economic viewpoint. Such a work can, without effort, be written in such a way as to make laborious reading. This emphatically is not the case with "Copra and Coconut Oil."

The world production of copra and coconut oil is treated in a general way. Separate chapters are then devoted to discussions of the production in Ceylon, India, and the Malay States; Dutch East Indies, and Oceania; and the Philippine Islands. Particular emphasis is placed on the production and trade in the Philippines and the conditions there as they affect copra, and more especially coconut oil.

Shipping and tariff conditions, the volume, and relative amounts of the international trade in these commodities are discussed in detail.

The position of copra and coconut oil in the markets of the world is carefully treated, as is also the outlook for the future.

The author seems to feel that it is "impossible to say" whether or

not coconut oil is responsible for the demand for white soaps. It seems to the reviewer that a logical explanation for this demand is that, due to the immigration laws, the American housewife has difficulty in getting household help. She therefore has to do her own laundering, and, being naturally neat and dainty, desires a white soap.

Although the author is frequently called on to generalize from meagre economic data, there are a few places where she does not express her own opinion upon matters where it is desirable. For instance, she does not offer to arbitrate strongly on the question of whether or not it is better to harvest the coconuts by removing them from the trees, or gathering them after they have ripened and fallen to the ground.

Despite the fact that there are a few places in this work where the coconut is given "the benefit of the doubt," it is a very valuable book for all who are in any way concerned with the coconut and its products. Much of the information undoubtedly will be of great value to the investor in these commodities.

It is heartily recommended that all those connected with the coconut industry in any way thoroughly familiarize themselves with this book and its contents. The same applies to all of those who consider making such connection.

Much painstaking effort has obviously been expended in order to offer this work to the public.

JOHN E. RUTZLER, JR.