who wishes to keep up with the latest phases in our knowledge of the physical world. Aside from the value of the information, the book is inspiring in the very striking and unexpected nature of the results it presents. One is left with the feeling that we never know what undreamed-of possibilities may be awaiting us at every turn in the road to science.

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**Nutrition and Food Chemistry.** BARNARD S. BRONSON, State College for Teachers, Albany, N. Y. First edition, John Wiley and Sons, Inc., New York City, 1930. viii + 467 pp. 34 figs. 15 × 23 cm. $3.75.

While being written primarily for classroom teaching, the book is quite readable for others interested in the field of nutrition. It presumes a background of elementary chemistry, but when a knowledge of organic and quantitative chemistry is needed, it is woven into the textbook discussion. Several chapters deal with the chemical composition of the major kinds of foods, fats, carbohydrates, and proteins. This section gives clearly and concisely that part of organic chemistry most useful for a thorough understanding of the composition of foods. The classifications of carbohydrates and of proteins are made especially clear.

Considerable quantitative chemistry, including a section on the significance of pH determinations, is given in the chapter on acid-base balance. The excellent discussion of the inorganic constituents of foods contains much recent information and is quite complete in its scope of material. Not least important are the suggestions given to help one in planning a diet which has the correct acid-base balance.

The chapter on the vitamins and deficiency diseases is very condensed but accurate and up-to-date in its information. Here, as all through the book, the complete lists of bibliographical references make the text all the more valuable for student and teacher.

The latter part of the book contains much helpful information about the production, composition, and nutritive value of certain foods, such as milk, butter, cheese, meats, cereals, vegetables, and fruits.

There is woven into the book the scientific background necessary for a complete understanding of the chemical principles underlying foods and nutrition. The author has fulfilled his purpose of "bringing together accurate information about foods and simplifying and interpreting it in such a way as to make the best modern thought available and comprehensible." The book would be most helpful either as a reference or text for classes of home economics students in foods and nutrition.

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**Textbook of Quantitative Analysis.** WILLIAM THOMAS HALL, Associate Professor of Analytical Chemistry, Massachusetts Institute of Technology. John Wiley and Sons, Inc., New York City, 1930. vii + 279 pp. 42 figs. 15 × 23 cm. $2.50.

The preface states that the book represents a two-semester course in analytical chemistry as given at the Massachusetts Institute of Technology to chemical engineering students. The contents include, in addition to the usual general matter, procedures for about forty-two volumetric determinations and twenty-two gravimetric ones. With the exception of the Kjeldahl method these exercises are all devoted to the analysis of inorganic substances. There is a chapter of fifteen pages on potentiometric titration, including the use of the quinhydrone electrode. Buffer solutions are briefly mentioned but not discussed. The potentiometric method for determining pH values is given, and as special features there should be mentioned the two pages on the properties of logarithms and the