

Church's Laboratory Guide. By EDWARD KINCH. D. Van Nostrand Co., N. Y. 8th ed., 1906. pp. 349. Price, \$2 50.

This book is largely devoted to the quantitative analysis of agricultural products. The first edition was published in 1864 and found extensive use in Great Britain, India, Italy, Japan, etc. The present edition has been carefully revised and largely rewritten and brought up to date. Part I consists of a general introduction in chemical manipulation. Part II is devoted to qualitative analysis, especially in relation to those elements of agricultural interest. Part III, comprising about 200 pages, deals with the quantitative analysis of agricultural materials, such as soils, manures, farm crops, cattle foods, dairy products, bread, etc. The book is clearly written, well arranged and, in most respects, well up to date. We notice that, in common with most European works, the Babcock method of determining fat in milk and its products (almost exclusively used in America) is entirely ignored by the writer. As a rule, European writers on chemical methods of agricultural analysis do not prepare works that are entirely satisfactory for the use of American students in our agricultural colleges. It is not difficult to see why this should be so. L. L. VAN SLYKE.

Dairy Laboratory Guide. By CHARLES W. MELICK. D. Van Nostrand Co., N. Y. 1907. pp. 129. Price, \$1.25.

This book is intended for use in short dairy courses covering only a few months of work. It treats from the standpoint of laboratory practice a large number of subjects connected with milk and its manipulations in connection with the processes of butter and cheese making and preparation of other dairy products. The treatment given to each topic is brief and necessarily superficial but is undoubtedly intended to be supplemented by class work with lectures. We question the wisdom of using chemical formulas in a book of so elementary a character with students who have studied chemistry little, if at all. The statements are for the most part clear and accurate. The book has no index, a serious fault in any book, however small. We notice that the author adheres to the old theory of the cause of mottles in butter, attributing it exclusively to the action of salt and ignoring the essential part played by the presence of buttermilk. On the whole, the book, if properly used, can be recommended for the purposes intended.

L. L. VAN SLYKE.

Annuaire pour l'An 1908. Publié par le Bureau des Longitudes. 16 mo., 950 pages. Paris: Gauthier-Villars. Price, 1 franc 50 centimes (by mail, frs. 1.85).

Nearly one-half of the volume consists of astronomical and geomagnetic data, one-quarter is physical tables, nearly one quarter chemical tables, and an appendix contains special articles on the distances of the fixed