

Chemistry for the Laboratory," p. 84, is less simple, but gives an equally pure product with a loss, however, of about ten per cent. in the yield.

HENRY W. HOCHSTETTER.

NOTICE.

The Organization Committee of the Third International Congress of Applied Chemistry requests the American chemists wishing to send contributions to that Congress, either papers or reports of any description, to transmit the full title, together with an abstract of the papers, as soon as possible to Prof. Dr. F. Strohmer, IV/2 Schönburgstrasse Nr. 6, Wien, Austria. It is desired to publish the full program of the papers to be presented in the near future, and the American chemists are earnestly requested to send forward their contributions without delay.

H. W. WILEY,

Chairman American Committee.

NEW BOOKS.

ANIMAL FATS AND OILS. By LOUIS EDGAR ANDÉS. Translated by CHARLES SALTER. New York: D. Van Nostrand Co. 1898. xii + 240 pp. Price \$4.00.

This volume deals with the technology of animal fats and oils, and is a valuable work, not only for the student, but also for the practical manufacturer of oil and fat products. The first few pages, which are devoted to the occurrence, origin, properties, and chemical constitution of animal fats, deal briefly with the raw materials from which commercial fats and oils are derived, and review the chemical structure of these products. The modern methods of preparing animal fats and oils in general, are then exhaustively described.

The various forms of machinery for breaking down the raw material, the pans and apparatus for melting the fat, the presses and filters for separating the oil, are all described in detail with the aid of numerous excellent illustrations, some fifty pages being given to this part of the subject. The methods of preparing the various animal fats and oils are then taken up separately, the processes being described fully, beginning with the raw material and following it through to the finished product.