

ABSTRACTS AND REVIEW OF DAIRY LITERATURE

THE YEASTS¹

The relation of bacteria to disease probably accounts for the thoroughness with which they have been studied and the number of books which have been written upon bacteria and their activities.

The yeasts are uniformly present in dairy products and play an important part in practically all fermentations, including bread making, and still there is little available literature on yeasts. In fact until recently there has not been a satisfactory text book on this subject.

Appreciating the significance of the recent work of Dr. A. Guilliermond, Dr. F. W. Tanner has joined with this author in producing a new text. This text makes available the scattered information concerning the morphology and physiology of yeast, giving particular attention to their cytology, development, nutrition, reproduction and alcoholic fermentation. Additional chapters present the methods of cultivation, of characterization and of identification, followed by chapters on classification and description of known species. The list of described species includes not only the true yeasts but extends into the doubtful yeasts and related fungi.

While it is known that yeasts are always present in fair numbers in dairy products little or nothing is known of the sources from which they enter nor the means best calculated to regulate their activities. Our ignorance in these matters is in considerable part due to the lack of a suitable text for training students to handle and study yeasts. This text will be found of great value in meeting this need.

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¹By A. Guilliermond and F. W. Tanner. John Wiley and Sons, New York, 1920.