case is exceptional. Doubtless Dr. Kondō would have supplied a synopsis in English, with which language he is familiar, but this seemed unnecessary, partly because his long series of papers in German and English, on which his book is largely based, are at the reviewer's elbow and partly because the faithfully executed illustrations in the work, especially those showing the histological structure of seeds, are eloquent to a specialist in this field without referring to the text. Although the shelf-backs, title pages and main text of the two volumes are entirely in Japanese characters, the names of authors and the Latin names of species throughout the work are in Latin type, as are also the English, German and French references in the bibliography of 1,123 titles and the technical terms in the glossary and index.

Kondō, who studied with Wittmack at the University of Berlin, wrote his earlier papers and some recent ones in German, but during the past few years he has published in English a noteworthy series on methods of storing rice of bumper harvests so as to avert famine during lean years.

Nobbe's and Harz' standard books on seed science —"spermology," the lexicon equivalent for Samenkunde, sounds strange and is here avoided—have long awaited a reviser. Neither has been translated into English and no comprehensive work in our language has yet appeared. Kondō's work stands supreme, and all that is needed to make it available to the greatest numbers is an English translation.

A few years since, the writer of this review was honored by a short visit from Dr. Kondō, who was making a world tour via Siberia, Russia and Germany. While in Berlin, with oriental respect for the aged, his evenings were spent devotedly with his infirm teacher, Wittmack. One is reminded of the great Japanese bacteriologist who annually performed rites for the repose of the soul of his teacher, the immortal Koch, at the Shintoist shrine in his institute.

ANDREW L. WINTON

FOODS IN JAPAN

The Chemical Analysis of Food in Japan. By T. SAIKI, T. HIGUCHI, M. KONDŌ and K. MATSUZAWA. Third enlarged edition, 353 pp. Nankodo and Company, Ltd., Tokyo. 1934.

ON a recent visit to Japan, I had the privilege of renewing my acquaintance with Dr. Tadasu Saiki, an old student of Lafayette B. Mendel's at Yale, who is the director of the Imperial Government Institute for Research in Nutrition in Tokyo. There I learned among other interesting things that this institute has issued recently a third enlarged edition of a monograph which is almost unknown in America, but which should be of very great interest to food chemists and students of nutrition. This book, "The Chemical Analysis of Food in Japan," gives the chemical composition of a very large number of foods used in Japan (edible part, water, total nitrogen, protein, fat, carbohydrate, fiber, ash, water-soluble ash, water-insoluble ash, alkali value, alkalinity due to soda and potash, alkalinity due to lime and magnesia, P_2O_5, CaO, Fe_2O_3, NaCl, number of calories in 100 grams). It also contains tables giving the weight of food corresponding to 100 calories and the amount of water, protein, fat, carbohydrate, fiber and ash in 100 calories. It also gives tables of the calorific ratio of the constituents contained in 100 calories of food. The legends at the beginning of all tabulations are in English as well as in Japanese. The index gives the Japanese names in our alphabet as well as the Chinese characters or *kana*. There are also key tables giving the Japanese name in *kana* and characters as well as in our alphabet; also the corresponding English word, if there is an equivalent, and in the case of animal and vegetable products the Latin scientific name. All figures are of course in Arabic numerals. It is therefore a perfectly simple matter to use this book without any knowledge of Japanese whatever.

CARL L. ALSBERG

FOOD RESEARCH INSTITUTE
STANFORD UNIVERSITY

SOCIETIES AND MEETINGS

THE NINTH ANNUAL FIELD CONFERENCE OF THE KANSAS GEOLOGICAL SOCIETY

MEMBERS and guests of the Kansas Geological Society participated recently in the ninth annual field conference, a geological excursion which extended from Iowa City, Iowa, to Duluth, Minnesota, and encompassed about 1,542 miles. The society, organized for purposes of geological research with special application to petroleum geology, inaugurated the field conferences in 1927. Its membership had expressed the desire to study in outcrop the several formations which, in daily routine, were customarily examined in well cuttings. In carrying out this purpose the members have visited and revisited the general peripheral localities of the western interior petroliferous province and the principal areas of local uplift, including the Ozarks, Arbuckle Mountains and the Black Hills. In completing the ninth annual field conference, the society now has added a few links to a chain of field investigation which extends from the general vicinity of Amarillo, Texas, along the foothills of the