

SCIENTIFIC BOOKS

TROPICAL MEDICINE

Stitt's Diagnosis, Prevention and Treatment of Tropical Diseases. By RICHARD P. STRONG, M.D., Sc.D., D.S.M., C.B. Seventh ed. 2 vols. pp. xiv + 1747 + xl. 397 figs., 4 color plates. The Blakiston Company. 1944. \$21.00.

THIS American text-book has been a necessary part of the library of every student of tropical medicine since Admiral E. R. Stitt brought it into being in 1914. When Colonel Strong undertook the task of preparing the sixth edition, he was able to add a wealth of personal knowledge and an experience of nearly fifty years in this field. Thus, in January, 1942, at a critical time in the development of American military operations in tropical areas, there became available a relatively exhaustive reference book on the diseases of warm climates. The sixth edition went through four printings and now the newer knowledge in the field is incorporated with the standard subject-matter.

It is neither possible nor necessary to elaborate on the diseases included in this extensive work. It is sufficient to state that it includes an able presentation of each of the many diseases produced by the protozoa, bacteria, filtrable viruses, rickettsias, fungi and poisonous plants, helminths, arthropods and other parasitic or poisonous animals. Nutritional diseases which constitute so important a part of the social and disease economy of native populations in tropical and Oriental countries are rather briefly but clearly considered. In addition, one section is devoted to "diseases not satisfactorily grouped in other sections," a chapter on the methodology of medical practice in the tropics, including the cosmopolitan diseases present in tropical countries. The appendix includes sections on clinical diagnosis, laboratory diagnosis, one each on group and personal hygiene and one on disinfectants and disinfestants.

There is no particular adverse criticism which is merited by this two-volume contribution, although a rearrangement of the section groups might have been advisable. For example, there might logically be an introductory section on climates in warm countries, their direct and indirect effects on human beings and methods of determining the existence and amount of illness and death among native peoples in the tropics. This would lead up to infectious diseases, which are so adequately presented, followed by deficiency diseases and a more adequate consideration of cosmopolitan diseases and their epidemiology in warm climates. The material in the appendix can not readily be integrated into the body of the text and constitutes valuable supplementary reference information. The size of the publication probably precludes more reference citations, but a reader not living in a center with

extensive library facilities would be materially aided if more of the sources cited in the text were included in the "references" at the end of each chapter.

The two volumes are clearly printed on good paper, the format is pleasing, the illustrations are for the most part very good, and the binding is moderately strong and durable. Numerous typographic errors and minute inconsistencies which escaped the proof-reader in the sixth edition have been eliminated. Both Colonel Strong and the publishers are to be thanked for this modern, distinguished contribution to American medicine.

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FOOD AND FOOD PRODUCTS

The Chemistry and Technology of Food and Food Products. Prepared by a group of specialists under the editorship of MORRIS B. JACOBS, Ph.D., senior chemist, Department of Health, City of New York. Set of 2 volumes. Volume I—xviii, 952 pages, including 79 illustrations and 218 tables—Volume II—xx, 890 pages, including 166 illustrations and 84 tables. New York: Interscience Publishers, Inc. 1944. \$10.50 per single volume; \$19.00 for the set of 2 volumes.

THE volumes under review constitute a broad treatment of the chemistry and technology of food and food products. The field is covered by 48 chapters well printed on good paper. Forty-one collaborators have prepared a unified authoritative work by approaching the problem from the point of view that an expert in any selected subject is best qualified to write about. Thus, to cover the various phases of the subject-matter, food technologists, chemists, biochemists, bacteriologists, sanitary engineers, public health officers, food inspectors and entomologists are represented among the contributors.

The two volumes are divided into a total of six parts. The first, on fundamentals, deals with the aspects of food chemistry which are common to all foods. The second part concerns the descriptive aspects of particular food groups, and includes some account of the history, statistics, definitions, standards, composition and chemistry of these food groups. In part three, unit operations and processes applicable to most foods are described. Part four deals with the maintenance of sanitary and quality control of foods and food products. In part five, the principal methods of preserving foods are delineated. Part six is concerned with production methods for the principal foods.

The editor and the collaborators are to be congratulated upon the excellent and comprehensive job which they have done. These encyclopedic volumes will be greatly appreciated as books of reference by