Yeasts (review)*—Within the last few years yeasts have become the object of chemical and biological research, much of it fundamental. It is perhaps surprising in view of the importance of yeasts in the practices of brewing and bread-making that specialist attention has not been directed towards the group until recently. Yeasts have been studied by workers in several different fields, and a wealth of information has been accumulated on taxonomical, cytological, genetical, and technological aspects. Until the publication of this authoritative and comprehensive work, no major attempt has been made to collate these many and varied aspects in a single volume. This book gives an up-to-date account of biological, chemical, and technological aspects of the yeasts. Individual chapters are written by one or more recognised authorities, and although necessarily differing in approach and presentation, each is complete in itself. In every chapter the development of the subject is outlined and the limits and significance of present-day knowledge indicated. The keynote of the book is its comprehensive nature, and it would be difficult to imagine a more convenient referendum for workers in this group. More than 2500 references are listed in the thirteen chapters. In a work of this nature it is inevitable that a certain amount of repetition or overlap occurs, but this has been reduced to a minimum without losing either the comprehensive nature of a particular chapter or the continuity of the work as a whole. The opening chapters of the book deal with yeast taxonomy, ecology, life-histories and cytology, and genetics. Succeeding chapters deal with yeast chemical composition, growth, fermentation and respiration, carbohydrate and nitrogen metabolism. Special chapters are also devoted to the technology of yeast, pathogenic yeasts, yeasts in food spoilage, and yeast flocculation.

This work, by careful integration of subject matters is more than a series of isolated reviews, and represents an important contribution to the appreciation and understanding of the group as a whole.

DONALD W. R. MACKENZIE.

Another Toadstool Flora (review)†—In the two volumes under review Professor Heim has written an account of the European flora of larger fungi to stimulate interest rather than produce a technical systematic treatment. It is his intention to continue the series to deal with other regions of the world. Volume one includes a general review of the morphology and biology of the agarics, boletes, polypores and larger ascomycetes. Their phylogeny, ecology, microscopic characters, odours, toxicology, wood destroying properties, parasitism and mycorrhizal relations are dealt with in turn. The text is well illustrated with figures and a score of excellent photographs. Chapter eight is devoted to the

* The Chemistry and Biology of Yeasts, edited by A. H. Cook. New York, Academic Press. 1958. Pp. xii + 763. Price $22.00.

† Les Champignons d'Europe, by R. Heim. Paris, Boubee & Cie. 1957. Vol. I, pp. 295, illus. 24 plates. Vol. II, pp. 521, 51 plates. Price 7,500 Francs.