results', is stored in the memory for future use by simple interpolation.

By bringing together two diverse bodies of knowledge—computer technology and neurology—the author wrote a most stimulating book, containing material for much further thought.

A. H. ARMSTRONG

SPECTRAL CASEWORK

Four Modern Ghosts

By Eric J. Dingwall and Trevor H. Hall. Pp. iii+8 plates. (London: Gerald Duckworth and Co., Ltd., 1958.) 15s. net.

THE first case concerns the repeated popping out of a book from a library shelf. In the authors' considered opinions the presence of a black nylon thread may have escaped the attention of the witnesses of the phenomenon. They then revive the late Harry Price's sensational story of how he visited an unnamed house and witnessed the most extraordinary séance ever vouchsafed a sceptical investigator. The living, breathing, talking figure of the little girl Rosalie materialized within a sealed room. The medium disappeared soon after, and the persons present have never been traced. The authors conclude, as have many others before them, that Harry Price, whose romancing propensities they exposed in a previous book, must have invented the whole episode. The third case is a typical poltergeist, with unexplained knockings and movements of objects at night, especially when two youths are about, and one member of the family said to have been caught by newspaper reporters in the act of throwing a book. The authors preserve "an attitude of suspended judgement". Finally they deal with bumpings, tremblings and noises in a house in Ouseedale, and here they succeed in clearing the housemaid suspected of responsibility and placing the blame on subsidence due to subterranean water.

To quote the words the authors use of Harry Price, they may not have "advanced our knowledge of the supernatural in any way whatsoever", but they give a good display of professional zeal. The question looms large in their discussions whether their former collaborator, Mrs. Goldney, was once taken in by Harry Price. In reference to the Society for Psychical Research, they comment mildly in several places that, until recently, no discussion of the seismic theory of haunting noises has appeared in the Society's publications, but they quote an ancient letter to *The Times* describing the Society's methods of investigation as fit to "provide contempt in Bedlam itself". In an ingenious juxtaposition of sentences they say that "Mrs. Goldney became Organizing Secretary of the Society" but fail to mention that Dr. Dingwall himself was once its research officer.

The authors advance the theory that Harry Price, from lack of inventiveness, placed his imaginary séance with Rosalie in Brockley where years before he had attended some fake séances. They say they have discovered "correspondence which proved positively that Price has revealed that the séance was at Brockley", but though they quote extensively from all sorts of correspondence they give absolutely no details about this discovery. One suspects this lapse must have lost them several points of 'investigationmanship'.

D. J. WEST

RESEARCH ON FOOD

Advances in Food Research

Vol. 8. Edited by E. M. Mrak and G. F. Stewart. Pp. xii+437. (New York: Academic Press, Inc.; London: Academic Books, Ltd., 1958.) 12 dollars.

Processed Plant Protein Foodstuffs

Edited by Aaron M. Altshul. Pp. xv+955. (New York: Academic Press, Inc.; London: Academic Books, Ltd., 1958.) 26 dollars.

The Microbiology of Fish and Meat Curing Brines
Proceedings of the Second International Symposium on Food Microbiology held at Cambridge (United Kingdom) in April, 1957. Edited by Dr. B. P. Eddy. Pp. vi+336. (London: H.M. Stationery Office, 1958. Published for D.S.I.R.) 45s. net.

Bibliography of Food

A Select International Bibliography of Nutrition, Food and Beverage Technology and Distribution, 1936-56. By E. Alan Baker and D. J. Foskett. Pp. xii+331. (London: Butterworths Scientific Publications; New York: Academic Press, Inc., 1958.) 63s.; 11 dollars.

Flavor Research and Food Acceptance

A Survey of the Scope of Flavor and Associated Research compiled from papers presented in a Series of Symposia given in 1956-1957. Pp. vi+391. (New York: Reinhold Publishing Corporation; London: Chapman and Hall, Ltd., 1958.) 10 dollars.

THE ever-increasing number of published papers on all aspects of science makes it more and more difficult for scientific workers to keep abreast of what is being discovered. The streets of London are to-day filled with complex machines designed to enable a man to move rapidly and comfortably from place to place, yet the net speed of movement is slower now than it was in the days of the hansom cab. In just the same way, the congestion of publications makes it as difficult to-day to be well learned in one's subject as it was in the earlier centuries of science.

There are several ways of dealing with the situation. To read all the published material is impossible; to digest the great fortnightly editions of *Chemical Abstracts* takes more time and determination than many of us can command; even to master the close-woven pages of the annual reviews is sometimes a heavy task. The editors of "Advances in Food Research" have chosen the more scholarly approach. They have selected six authors, three from the United States, two from England and one from Holland, and asked each to write a critical review. The result is an excellent book. G. W. Scott Blair discusses rheology in food research with all the mathematical erudition which we would expect for an article in such a volume, but also with philosophical urbanity which is equally to be welcomed. P. A. Raelofsen reviews the out-of-the-way corner of the fermentation industries concerned with the processing of cacao beans. A. C. Hulme deals with the biochemistry of dying organisms, namely, apples and pears. F. A. Lee and M. Milner contribute excellent articles, the first on the blanching of vegetables and the second on new methods to detect and eliminate insect-infested grain. The total impact of the book is to emphasize the axiom that the line between pure and applied science is a blurred one when good scientists write.

"Processed Plant Protein Foodstuffs" is also an excellent compilation. With great thoroughness and in 955 pages the international team of thirty-eight