

FOOD MANUFACTURE

INDEX TO VOLUME XVIII

JANUARY TO DECEMBER, 1943

SUBJECT INDEX

Editorial Comments are indicated by (Ed.).
Enquiries (Information and Advice) are indicated by (Enq.).
Notes and very brief articles are indicated by (N.).
Book Reviews are indicated by (Book).
Correspondence is indicated by (Corr.).
References to full-length articles are indicated by simple page numbers.

Abortus Fever (Ed.), 214
Absorptiometer, A Simple Photo-electric, 157
Acid:
 Ascorbic, Effect of Salt on (Ed.), 142
 Lactic, Some Derivatives of (Ed.), 213
 Phosphoric (Enq.), 31
Act, The New War Damage (1943) (N.), 182
Adulteration, Food Substitutes and (N.), 258
African Vegetable Oils (N.), 188
Agar-agar Manufacture, 85
America, Dehydration in (Ed.), 2
Analysis:

 Fluorescence, in the Food Industry, Part I, 363
 Food, 41, 87
 of Cake and Flour Confectionery (Ed.), 105
Apricots, Preservation Freezing of, for Subsequent Processing, 151
Arachis and Olive Oil, 39
Army Food, 413
Army Rations, Packaging for, 90
Arsenic in Sausages (Ed.), 142
Ascorbic Acid, Effect of Salt on (Ed.), 142
Asparagus Soup (Enq.), 209
Bacon Curing in 1943 (Ed.), 67
Bacteriology in the Cannery (Book), 272
Baking Industry, The, 43
Beet Sugar Plant, Maintenance of, 234
Benzoic Acid, Freezing Point of, as a Thermometric Fixed Point (Ed.), 361
Biological Control of Insects, The (Book), 161
Biscuit Industry, The, 11
Biscuit Manufacturers, Licensing of (N.), 348
Boiler House Control, The Principles of, 107
Boiler House, Economisers in the, 273
Bonning Machine, A Herring, 341

Book Reviews:

 Biological Control of Insects, 161
 Cake Making, 347
 Calcium Bread Scandal, 54
 Californian Views on Food Problems, 46
 Canned Foods: An Introduction to their Micro-biology, 272
 Chemical Industries, 295
 Common Cold, The, 373
 Dairy Chemistry, 122
 Food and Farming in Post-War Europe, 271
 Food and Planning, 50
 Food and the People, 417
 Food Control in Great Britain, 22

Book Reviews (continued)

 Food, Health, Vitamins, 116
 Food Poisoning, 385
 Freezing Preservation of Foods, 146
 Fuel Testing, 20
 Hydrogen Ions, 126
 Index to the Literature of Food Investigation, 84
 Industrial Future of New Zealand, 188
 Manure Notebook, The, 348
 Mechanical Refrigeration, 21
 New Aspects of Cheap Food, 384
 Practical Canteen Catering, 40
 Soft Fruit Growing, 46
 Soil and Methods of Increasing its Fertility, 418
 Starch and its Derivatives, 271
 Steam Boiler Yearbook and Manual, 332
 Thermal Insulation of Structures, The, 407

Boron, Determination of (Ed.), 212
Bread:

 Calcium in (Book), 54
 Colour in (Ed.), 67; (Corr.), 122
 National (Corr.), 19
 National Production (N.), 186
 New Process for (N.), 310
 Rye Flour in National, 143
 White, National, or Wholemeal (Ed.), 211

British Fruit and Vegetable Canning, 113
Buns, Glazing for (Enq.), 31
Butter and Cheese, Infection of (Ed.), 288
Butter Substitute, New (Ed.), 177
Cabbage, The (Ed.), 362

Cake:
 and Flour Confectionery, Analysis of (Ed.), 105
 Flour (Enq.), 31
 Fruit (Enq.), 101
 Making, Use of Lard in (N.), 408
 Studies (Ed.), 362
Cakes:
 Fish (Enq.), 319
 The Making of (Book), 347

Calcium:
 Bread Scandal (Book), 54
 Metabolism (Ed.), 104; (Corr.), 189, 231, 257
Californian Views on Food Problems (Book), 46
Campden Research Station (N.), 13
Candied Peel (Enq.), 65

Canned:
 Foods: An Introduction to their Microbiology (Book), 272
 Goods, Sodium Nitrite in (Ed.), 249
 Meat (Ed.), 141

Canned (continued)—

 Meat Galantine (Enq.), 283
 Peas, Colour of (Ed.), 287
Cannery, Bacteriology in (Book), 272
Canning:
 British Fruit and Vegetable, 113
 Fish, Literature on (Enq.), 431
 of Pork (Enq.), 245
Cans:
 Double Seaming Leaks in, 221
 Effect of Handling, The, 325
 Silver-Lined (Ed.), 35
Canteen:
 Catering (Book), 40
 The Factory, 79
 Inspection, The Principles of, 36
Carnivorous Diet—and Health (Ed.), 361
Case for a Nutrition Council, The, 338
Casein:
 in Ice Cream (Enq.), 431
 in the Food Industries, 328
Catalysed Hydrolysis of Proteins (N.), 127
Catering:
 Canteen (Book), 40
 Literature on (Eng.), 395
Cereals and Legumes, Vitamin C in (Ed.), 323
Cereals, Protecting, from Insect Pests (Ed.), 104
Chalk in Flour, Estimation of added (Ed.), 34
Cheap Food (Book), 384
Cheese:
 and Butter, Infection of (Ed.), 288
 Processed (Ed.), 106
Chemistry:
 Colloid, in Food Manufacture, 377
 Dairy, 75; (Book), 122
Chemists, Organisation of (Ed.), 105
Chocolate, To Conserve Labour and (N.), 45
Churns, Cleansing of (N.), 309
Cocoa, National Milk (Ed.), 398
Cold, The Common, Diet and (Book), 373
Cold Storage of Meat Products (Enq.), 319
Colloid Chemistry in Food Manufacture, 377
Colour:
 in Bread (Ed.), 67; (Corr.), 122
 of Canned Peas (Ed.), 287
Combined Food Board, The, 230; (Ed.), 399
Commerce, The London Chamber of (Book), 421
Concentration of Creameries (Ed.), 35
Confectionery:
 Analysis of Cake and Flour (Ed.), 105
 Industry, The, 9
 Mashed Potatoes in (Ed.), 65

Conference at Hot Springs, The Food, 215
 Container for Dehydrated Foods, "3-in-1" (N.), 7
 Contracts, Frustrated (N.), 416
 Cordial? What is a (Ed.), 214
 Control:
 of Food Patents, 155
 of Insects, *The Biological* (Book), 161
 Principles of Boiler House, 107
 Temperature, in Grain Stores, 259
 Cream, Synthetic (Enq.), 431
 Creameries, Concentration of (Ed.), 35
 Cucumbers:
 and Cucumber Pickles (Ed.), 178
 Pickling (Enq.), 319
 Curing:
 Bacon, in 1943 (Ed.), 67
 Nitrate and Nitrite in Meat (Ed.), 69
 Custard Powder (Enq.), 395
 Cvinaia Tushonka (N.), 193
 Dairy:
 and Ice Cream Equipment Association (N.), 200
 Chemistry, 75; (Book), 122
 Engineers Association (N.), 407
 Technology, Society of (N.), 162
 Decomposition in Meat, Detecting (N.), 421
 Dehydrated:
 Foods, 405
 Foods, Container for, 7
 v. Fresh Vegetables (Ed.), 250
 Dehydration:
 Electronic, of Food (Ed.), 321
 Factory No. 1, 289
 in America, (Ed.), 2
 Meat (N.), 8
 Meat in New Zealand (N.), 406
 Pioneers of, 187
 Quick Freezing (N.), 127
 Vegetable, 223
 Diet:
 and the Common Cold (Book), 373
 Carnivorous, and Health (Ed.), 361
 Dietary Sufficiency, New Light on (Ed.), 103
 Diets, Effects of Reduction of Sugar in Wartime (Ed.), 288
 Disease, Foot and Mouth (Ed.), 69
 Diseases, Fruit Investigation (Ed.), 323
 Ditton, Fruit Drying Experiments at, 251
 Double Seaming Leaks in Cans, 221
 Drained Peel, Sugar for (Enq.), 209
 Dried:
 Eggs, Fluorescence as an Indication of Quality in (Ed.), 324
 Vegetables, Moisture in (Ed.), 68
 Drying:
 Fruit, Experiments at Ditton, 251
 Systems, Evaporative, 70
 Duck Eggs:
 Infected (Ed.), 248
 Poisoning from (Enq.), 357
 Economisers in the Boiler House, 273
 Economy, Fuel (N.), 128, 332
 Eels as Food (N.), 150
 Eggs:
 Fluorescence as an Indication of Quality in Dried (Ed.), 324
 Infected Duck (Ed.), 248
 Poisoning from Duck (Enq.), 357
 Eire, Rabbit Meat in (N.), 53
 Electrolytic Tinning (Ed.), 399
 Electronic Dehydration of Food (Ed.), 321
 Electro-Tinplate, Porosity Testing of, 179
 Equipment, Food Manufacturing, Part II, 199
 Europe, Problems of Freed (N.), 382
 Evaporative Drying Systems, 70
 Factories, Maintenance of Plant in Closed (N.), 386
 Factory:
 Dehydration, No. 1, 289
 Canteen, The, 79

Fat:
 Extender (Enq.), 173
 Production by Micro-organisms (Ed.), 286
 Substitutes, Neuritis from (Ed.), 105
 Fats:
 Biological Synthesis of (Ed.), 176
 Hydrogenated, Part I, 369; Part II, 401
 Feeding, Lessons Taught by Wartime, 232
 Fertilisers, Advice on (Book), 348
 Fever, Abortus (Ed.), 214
 Filbert, The Future of, 409
 Fire and Food Stocks (N.), 380
 Fish:
 and Meat Pastes (Ed.), 34
 Cakes (Enq.), 319
 Canadian, for the United Kingdom (N.), 309
 Canning, Literature on (Enq.), 431
 Liver Oils, Vitamin A in (Ed.), 35
 Zoning (Ed.), 3
 Flavour:
 and Food, Part I, 342; Part II, 383
 Meat, 91
 Flour:
 and Flour Mixtures, Textbook on (Enq.), 209
 Cake (Enq.), 31
 Confectionery:
 Analysis of Cake and (Ed.), 105
 Mashed Potatoes in (Enq.), 65
 Dilution of, 119
 Estimation of added Chalk in (Ed.), 34
 Quality and its Control, 191
 Rye, in National Bread, 143
 Zoning of Self-Raising (N.), 233
 Fluorescence:
 Analysis in the Food Industry, Part I, 363
 as an Indication of Quality in Dried Eggs (Ed.), 324
 Fluorine:
 in Certain Foods, Limit for (Ed.), 324
 in Sponge Mixture (Ed.), 248
 Food:
 Analysis, 41, 87
 and Appetite (Ed.), 1
 and Flavour, Part I, 342; Part II, 383
 and Farming in Post-War Europe (Book), 271
 and National Character (Ed.), 324
 and Planning (Book), 50
 and Teeth, and Soils (Ed.), 33
 and the People (Book), 417
 Army, 413
 Board, The Combined, 230
 Cheap (Book), 384
 Conference at Hot Springs, The, 215
 Container for Dehydrated (N.), 7
 Control in Great Britain (Book), 22
 Dehydrated, 405
 Distribution, Cost of (Ed.), 285
 Education Society (N.), 386
 Eels as (N.), 150
 Electronic Dehydration of (Ed.), 321
 Facts and Fallacies (Ed.), 360
 Flavour and, Part I, 342; Part II, 383
 for Scotland (Ed.), 140
 Freezing Preservation of, The (Book), 146
 Fuel Supplies and (N.), 381
 Health, Vitamins (Book), 116
 Industry, Fluorescence Analysis in, 363
 Industries, Casein in the, 328
 Investigation (Book), 84
 Lease-lend (N.), 115
 Manufacture, Colloid Chemistry in, 377
 Manufacturing Equipment, Part II, 199
 Ministry of. (See Ministry of Food)
 Ministry of, Trading (N.), 189
 Packaging—War and Post-War, 147

Food (continued)—
 Patents, Control of, 155
 Planning in Peace and War (Book), 50
 Poisoning (Book), 385
 Poisoning in a Hospital (Ed.), 250
 Poisoning, Maidenhead (Ed.), 2
 Preserving by Freezing (Book), 146
 Priority (Ed.), 248
 Problems:
 Californian Views on (Book), 46
 in U.S. (Ed.), 250
 Production by Micro-organisms, Part I, 194; Part II, 333
 Products, Surplus, 302
 Protein and Vitamin Yeast, 117
 Research:
 Co-operation in, (Ed.), 176
 in the U.S.S.R. (N.), 102
 of Tomorrow (N.), 83
 Stations in 1942, 414
 Road Transport of, 159
 Sending by Raft in, 159
 Standards of (Corr.), 267 (Ed.), 398
 Stocks, and Fire (N.), 380
 Substitutes (Ed.), 105
 Substitutes and Adulteration (N.), 258
 Tables (Ed.), 139
 Vitamins and Protein Yeast, 117
 West Indies "Drive" (N.), 112
 Foot and Mouth Disease (Ed.), 69
 Freezing Point of Benzoic Acid as a Thermometric Fixed Point (Ed.), 361
 Freezing Preservation of Apricots for Subsequent Processing, 151
 Freezing Preservation of Foods, The (Book), 146
 Fruit:
 and Vegetable Canning, British, 113
 Cake (Enq.), 101
 Diseases Investigation (Ed.), 323
 Drying Experiments at Ditton, 251
 Growing, Research Group (Ed.), 288
 Preservation by Sulphur Dioxide, Part I, 219; Part II, 267
 Products Research (Book), 344
 Pulp, Pectin in (Enq.), 173
 Soft, Growing (Book), 46
 Frustrated Contracts (N.), 416
 Fuel:
 Economy (N.), 128, 332
 Supplies and Food (N.), 381
 Testing (Book), 20
 Future and the Filbert, The, 409
 Galantine, Canned Meat (Enq.), 283
 German Institute, Free (Corr.), 340
 Glazing for Buns (Enq.), 31
 Grain Stores, Temperature Control in, 259
 Green Walnuts as a Source of Vitamin C, 254
 Grit, Soya in Sausages (Ed.), 399
 Heat Insulation (Book), 407
 Herring Boning Machine, A, 341
 Hot Springs, The Food Conference at, 215
 Hydrogen Ions (Book), 126
 Hydrogenated Fats, Part I, 369; Part II, 401
 Hydrolysis of Proteins, Catalysed (N.), 127
 Ice Cream:
 Ice Cream, 17
 and Dairy Equipment Association (N.), 200
 Casein in (Enq.), 431
 Definition (Ed.), 322
 Last Hope (Ed.), 67
 Position (Ed.), 359
 Research (Ed.), 140
 Substitutes (Ed.), 212
 Imperial Institute (Book), 420
 Industrial Future of New Zealand (Book), 188
 Infancy, Nutrition in, 297
 Insect Pests, Protecting Cereals from (Ed.), 104
 Insects, The Biological Control of (Book), 161

Institute of Physics (N.), 304
Investigation, Food, The Literature of (Book), 84
 Intelligence Services, Organisation of, Technical (N.), 404
International Trade, Science and (Book), 188
 Industry:
 Biscuit, The, 11
 Confectionery, The, 9
 Milling, The, 4
 Ketchup, Tomato (Enq.), 395
 Lactic Acid, Some Derivatives of (Ed.), 213
 Lard, Use of, in Cake Making (N.), 408
 Leaks, Double Seaming, in Cans, 221
 Lease-Lend Food (N.), 115
 Lecithin (N.), 233
 Legumes, Vitamin C in Cereals and (Ed.), 323
 Licensing of Biscuit Manufacturers (N.), 348
 Loaf, The National (Ed.), 249
London Chamber of Commerce, The (Book), 421
 London Food Committee and Combined Food Board (Ed.), 399
 Lye Peeling of Potatoes (Ed.), 287
 Macaroni and Vermicelli Manufacture (Enq.), 137
 Manufacture:
 Agar-Agar, 85
 Colloid Chemistry in Food, 377
 Mashed Potatoes in Flour Confectionery (Enq.), 65
Mechanical Refrigeration (Book), 21
 Metabolism, Calcium (Ed.), 104; (Corr.) 189, 231, 257
 Metals in Milk (Ed.), 400
 Meat:
 and Fish Pastes (Ed.), 34
 Canned (Ed.), 141
 Curing, Nitrate and Nitrite in (Ed.), 69
 Detecting Decomposition in (N.), 421
 Dehydration (N.), 8
 Dehydration in New Zealand, 406
 Flavour, 91
 Galantine, Canned (Enq.), 283
 Products, Cold Storage of (Enq.), 319
 Rabbit, in Eire (N.), 53
 Tenderising (Ed.), 106
Micro-biology of Canned Foods (Book), 272
 Micro-organisms:
 Fat Production by (Ed.), 286
 Food Production by, Part I, 194; Part II, 333
 Milk:
 -Cocoa, National (Ed.), 398
 Metals in (Ed.), 400
 Pasteurisation, A Case against, 226
 Pasteurisation Changes (Ed.), 104
 Pasteurisation of (Ed.), 140; (Corr.), 256
 Plans, Post-War (Ed.), 213
 Policy, Post-War (Ed.), 286, 360
 Production as a National Problem, 330
 "Pure" (Ed.), 360
 Shake Syrups (Ed.), 323
 The Chemistry of (Book), 122
 Milling Industry, The, 4
 Ministry of Food:
 Statutory Rules and Orders, 24, 56
 93, 163, 190, 270, 296, 375, 422
 Trading (N.), 189
 Moisture:
 Determinations (Ed.), 68
 in Dried Vegetables (Ed.), 68
 Molasses, The Deterioration of, in Storage, 292
 Mouse and Rat "Viruses" (Ed.), 68, 106
 Nation, Feeding the (Ed.), 175
 National:
 Bread (Corr.), 19
 Bread Production (N.), 186

National (continued)—
 Bread, Rye Flour in, 143
 Loaf (Ed.), 249
 Milk-Cocoa (Ed.), 398
 Problem, Milk Production as a, 330
 White, or Wholemeal Bread (Ed.), 211
 New Zealand:
 Industrial Future of (Book), 188
 Meat Dehydration in (N.), 406
 Nitrate and Nitrite in Meat Curing (Ed.), 69
 Nitrite, Sodium, in Canned Goods (Ed.), 249
 Nutrition:
 Axis Concern for Post-War (Ed.), 176
 Council, The Case for a, 338
 Importance of Trace Elements in, 51
 In Infancy, 297
 Science, Father of (Ed.), 247
 Nutritive Value of Wheat Germ Protein (Ed.), 322
 Oatmeal Parkins (Enq.), 65
 Oil:
 Olive and Arachis, 39
 Plant, New (N.), 185
 Shark-Liver (Ed.), 323
 Oils:
 African Vegetable (N.), 188
 Vitamin A in Fish Liver (Ed.), 35
 Olive and Arachis Oil, 39
 Orders, Statutory Rules and. (See Ministry of Food)
 Oxidation of Starch, The (Part III), 14
 Packaging:
 Food, War and Post-War, 147
 for Army Rations, 90
 Paper Required, Waste (N.), 128
 Pastes:
 Meat and Fish (Ed.), 34
 Pasteurisation:
 Case against Milk, 226
 Compulsory? (Ed.), 1
 Milk, Changes (Ed.), 104
 of Milk (Ed.), 140; (Corr.), 256
 Patents, Control of Food, 155
 Patents, Recent, 32, 66, 102, 138, 174, 210, 246, 284, 320, 358, 396, 432
 Pea-nuts, Starch-free (Ed.), 68
 Peas, Colour of Canned (Ed.), 287
 Pectin in Fruit Pulp (Enq.), 173
 Peel:
 Candied (Enq.), 65
 Sugar for Drained (Enq.), 209
People, Food and the (Book), 417
 Pests, Protecting Cereals from Insect (Ed.), 104
 Phosphoric Acid (Enq.), 31
 Photo-electric Absorptiometer, A Simple, 157
 Physicists, The Training of (Ed.), 212
 Physics, The Institute of (N.), 304
 Pickles, Cucumbers and Cucumber (Ed.), 178
 Pickling Cucumbers (Enq.), 319
 Pilchards, Tanks for (Ed.), 140
Planning and Food (Book), 50
 Plant-Growth Substances, New (Ed.), 69
 Poisoning:
 Food (Book), 385
 Food, in a Hospital (Ed.), 250
 Food, Maidenhead (Ed.), 2
 From Duck Eggs (Enq.), 357
 Pork, Canning of (Enq.), 245
 Porosity Testing of Electro-Tinplate, 179
 Post-war:
 Europe, Food and Farming in (Book), 271
 Nutrition, Axis Concern for (Ed.), 176
 Potato Glut Anticipated (Ed.), 287
 Potatoes:
 Mashed, in Flour Confectionery (Enq.), 65
 Lye Peeling of (Ed.), 287
 Ships, Bread and (Ed.), 33

Practical Canteen Catering (Book), 40
 Premises, Partial War-damage of (N.), 222
 Preservation (Fruit) by Sulphur Dioxide, Part I, 219; Part II, 267
 Preservation Freezing:
 of Apricots for Subsequent Processing, 151
 of Foods (Book), 146
 Priority Food, The (Ed.), 248
 Processed Cheese (Ed.), 106
 Production:
 Food by Micro-organisms, Part I, 194; Part II, 333
 Milk as a National Problem, 330
 National Bread, 186
 Protein:
 and Vitamin Yeast Food, A, 117
 Nutritive Value of Wheat Germ (Ed.), 322
 Substitute, Urea 'as (Ed.), 400
 Proteins, Catalysed Hydrolysis of (N.), 127
 Pulp, Pectin in Fruit (Enq.), 173
 Quick Freezing Dehydration (N.), 127
 Rabbit Meat in Eire (N.), 53
 Rail in Wartime, Sending Food by, 159
 Rat and Mouse "Viruses" (Ed.), 68, 106
 Rations, Packaging for Army, 90
Refrigeration, Mechanical (Book), 21
 Rennet, 305
 Research:
 Co-operation in Food (Ed.), 176
 Food:
 in the U.S.S.R. (N.), 162
 of Tomorrow (N.), 83
 Stations in 1942, 414
 Fruit Products, 344
 Ice Cream (Ed.), 140
 Station, Campden (N.), 13
 Vitamin, 123
 Restaurant, The Communal, 408
 Road Transport of Food, 47
 Rothamsted, 1843-1943, 293
 Rullespolse (Enq.), 283
 Rye Flour in National Bread, 143
 Saccharin, Harmful? (Ed.), 2
 Salt, Effect of, on Ascorbic Acid (Ed.), 142
 Sausages:
 Arsenic in (Ed.), 142
 Soya Grit in (Ed.), 399
Science and International Trade (Book), 188
 Scientists:
 in the Community, The Place of (Corr.), 256
 Joint Council of Professional (N.), 23
 Seaweed, The Commercial Use of, 183
 Self-raising Flour, Zoning of (N.), 233
 Shark-Liver Oil (Ed.), 323
 Silver-Lined Cans (Ed.), 35
 Society:
 Food Education (N.), 386
 of Dairy Technology (N.), 162
 Sodium Nitrite in Canned Goods (Ed.), 249
 Soup:
 Asparagus (Enq.), 209
 Cubes (Enq.), 283
 Recipes (Enq.), 137
 Soya Grit in Sausages (Ed.), 399
 Sponge Mixture, Fluorine in (Ed.), 248
 Standards for Food (Ed.), 398
 Starch:
 and its Derivatives (Book), 271
 -free Pea-nuts (Ed.), 68
 The Oxidation of, 14
 Statutory Rules and Orders. (See Ministry of Food)
 Storage, The Deterioration of Molasses in, 292
 Stores, Temperature Control in Grain, 259
 Substitutes:
 Ice Cream (Ed.), 212
 Food (Ed.), 105
 Food, and Adulteration (N.), 258
 Neuritis from Fat (Ed.), 105

Substitutes (*continued*)—
 New Butter (Ed.), 177
 Urea as Protein (Ed.), 400
 Sugar:
 Examination of Raw (N.), 55
 For Drained Peel (Enq.), 209
 Plant, Maintenance of Beet, 234
 Reduction in Wartime Diets, Effects of (Ed.), 288
 Sugars in Vegetables (Ed.), 361
 Sulphur Dioxide, Fruit Preservation by, Part I., 219; Part II, 267
 Swedish Yeast, New (N.), 84
 Synthesis:
 Animal, of Vitamin B₁ (Ed.), 105
 Biological, of Fats (Ed.), 176
 Synthetic Cream (Enq.), 431
 Syrups, Milk Shake (Ed.), 323
 Tables, Food (Ed.), 139
 Tanks for Pilschards (Ed.), 140
 Technical Intelligence Services, Organisation of (N.), 404
 Technology, Society of Dairy (N.), 162
 Teeth, Soils, Food and (Ed.), 33
 Temperature Control in Grain Stores, 259
 Tenderising Meat (Ed.), 106
 Testing (Porosity) of Electro-Tinplate, 179
 Thermometric Fixed Point, Freezing Point of Benzoic Acid as a (Ed.), 361
 Thiourea (Enq.), 245
 Tinning, Electrolytic (Ed.), 399
 Tinplate, Electro, Porosity Testing of, 179

Tomato Ketchup (Enq.), 395
 Trace Elements in Nutrition, Importance of, 51
 Trade, Science and International (Book), 188
 Trading, Ministry of Food's (N.), 189
 Training of Physicists (Ed.), 212
 Transport, Road, of Food, 47
 Tripe, Preparation of (Enq.), 101
 Urea as Protein Substitute (Ed.), 400
 U.S. Food Problems (Ed.), 250
 U.S.S.R., Food Research in (N.), 162
 Vegetables:
 and Fruit Canning, British, 113
 and School Children (Ed.), 178
 Dehydrated v. Fresh (Ed.), 250
 Dehydration, 223
 Moisture in Dried (Ed.), 68
 Oils (African), (N.), 188
 Sugars in (Ed.), 361
 Vermicelli, and Macaroni Manufacture (Enq.), 137
 Viruses, Rat and Mouse (Ed.), 68, 106
 Visual Method for Vitamin B₁ Assay (Ed.), 324
 Vitamins:
 and Capacity for Work (Ed.), 34
 and Protein Yeast Food, 117
 for Animals (Ed.), 141
 Food, Health (Book), 116
 Nomenclature (Ed.), 322
 Research, 123

Vitamins (*continued*)—
 The "B," 261
 Vitamin A:
 in Fish Liver Oils (Ed.), 35
 Vitamin B₁:
 Animal Synthesis of Vitamin B₁ (Ed.), 105
 Visual Method of Assay (Ed.), 324
 Vitamin C:
 Green Walnuts as a Source of, 254
 in Cereals and Legumes (Ed.), 323
 Walnuts, Green, as a Source of Vitamin C, 254
 War Damage:
 Act, The New (1943) (N.), 182
 of Premises, Partial (N.), 222
 Wartime:
 Diets, Effects of Reduction of Sugar in (Ed.), 288
 Feeding, Lessons Taught by, 232
 Sending Food by Rail in, 159
 Welding, New Methods of, 300
 West Indies Food "Drive" (N.), 112
 Wheat Germ Protein, Nutritive Value of (Ed.), 322
 Wholemeal Bread, White, National or (Ed.), 211
 Yeast Food, A Protein and Vitamin, 117
 Yeast, New Swedish (N.), 84
 Zoning:
 Fish (Ed.), 3
 of Self-raising Flour (N.), 233

AUTHOR INDEX

Amos, A. J.:
 Flour Quality and Its Control, 191
 The Milling Industry, 4
 Appleby, H. C.:
 Economisers in the Boiler House, 273
 Arend, A. G.:
 Examination of Raw Sugar, 55
 Temperature Control in Grain Stores, 259
 Barker, G. H., and A. L. Hancock:
 Principles of Boiler House Control, The, 107
 Barton, L. H. G.:
 Green Walnuts as a Source of Vitamin C, 254
 Berridge, N. J.:
 Rennet, 305
 Bikerman, J. J.:
 Colloid Chemistry in Food Manufacture, 377
 Blackwood, George W.:
 Effect of Handling Cans, The, 325
 Brett, C. W.:
 New Methods of Welding, 300
 Burrell, J. R.:
 Double Seaming Leaks in Cans, 221
 Clark, F. Le Gros:
 The Principles of Canteen Catering, 36
 The Problem of Surplus Food Products, 302
 Crosbie-Walsh, T.:
 Dehydration Factory No. 1, 289
 Cunliffe, W.:
 Rye Flour in National Bread, 143
 Eidt, C. C., and Mary MacArthur:
 Vegetable Dehydration, 223
 Fairbrother, T. H.:
 The Dilution of Flour, 119
 Fawns, H. T.:
 Food Production by Micro-organisms, Part I, 194; Part II, 333

Freeland, D. M.:
 The Biscuit Industry, 11
 Grover, D. W.:
 Food Analysis, 41, 87
 Hall, H. Scott:
 Road Transport of Food, 47
 Hancock, A. L., and G. H. Barker:
 The Principles of Boiler House Control, 107
 Hardy, Eric:
 The Commercial Use of Seaweed, 183
 Humphriss, Eric:
 Ice Cream, 18
 Joslyn, M. A.:
 Preservation Freezing of Apricots for Subsequent Processing, 151
 Kenny, R. L.:
 The Confectionery Industry, 9
 Kerr, R.:
 Porosity Testing of Electro-Tinplate, 179
 Kodicek, E.:
 The "B" Vitamins, 261
 Logan, Paul P.:
 Army Food, 413
 MacArthur, Mary, and C. C. Eidt:
 Vegetable Dehydration, 223
 Madeley, S. T.:
 Control of Food Patents, 155
 Mitchell, H. R.:
 Hydrogenated Fats, Part I, 369; Part II, 401
 Moncrieff, R. W.:
 Flavour and Food, Part I, 342; Part II, 383
 Nicol, Hugh:
 A Case Against Milk Pasteurisation, 226

Owen, William L.:
 The Deterioration of Molasses in Storage, 292
 Radley, J. A.:
 Fluorescence Analysis in the Food Industry, Part I, 363
 The Oxidation of Starch, Part III, 14
 Robinson, F. A.:
 Vitamin Research, 123
 Rowland, S. J.:
 Dairy Chemistry, 75
 Rowney, R. L.:
 Food Packaging—War and Post-War, 147
 Salomon, Max:
 The Meat Flavour, 91
 Saville, Graham:
 Sending Food by Rail in Wartime, 159
 Schofield, M.:
 Casein in the Food Industries, 328
 Olive and Arachis Oil, 39
 Pioneers of Dehydration, 187
 Slade, Frank H.:
 Evaporative Drying Systems, 70
 Stewart, J.:
 The Baking Industry, 43
 Stuart, A. H.:
 A Simple Photo-electric Absorptiometer, 157
 Tupholme, C. H. S.:
 Maintenance of Beet Sugar Plant, 234
 Wiegand, E. H.:
 The Future of the Filbert, 409
 Withey, S. Howard:
 Food Manufacturing Equipment, Part II, 199
 Wood, E. J. Ferguson:
 Agar-agar Manufacture, 85
 Yudkin, John:
 The Case for a Nutrition Council, 338