BOOK REVIEWS

Rochdale Industrial Health Service. Third Annual Report. (P. 19; no price stated.) 1966.

It takes a good deal of time to establish an industrial health service, and this is only the Third Annual Report of the Rochdale experiment. No service can be expected to break even in the third year, which is liable to be a stage of considerable promotional activity with not overmuch to show for it. But there are reasonable gains to report. Income is now £9,449 and expenditure £14,782, and the problem for the next few years, therefore, will be to bring these figures into balance. About 5,400 employees are covered by the Service, so far. Items of more than usual interest in the Report are that a new headquarters and central clinic building, appropriately named Nuffield House, has just been opened, and that some research on byssinosis is being conducted in collaboration with the Department of Occupational Health and Applied Physiology of the London School of Hygiene.

This Service has made quite a good start, as the brochure explains. If the reviewer had an administrative interest in it, he would pay particular attention to the turnover of personnel connected with it, to the expenditure on travelling, and to the work done in relation to the staff employed. We wish it well.

R. C. BROWNE

How to Get Industrial Injuries Benefit. By J. Bell. (Pp. 275; 35s.; Paperback 18s. 6d.) London: Sweet and Maxwell. 1966.

This little book has been written by a former Trades Union Claims Officer and is based on a wide personal experience of disputed injury claims. Those matters which the author found to occur commonly have been fully treated, while little contested points are purposely omitted, *e.g.*, unemployment supplement and constant attendance allowance.

The book must be used in conjunction with the Statutes Regulations and Orders in force (to be found in "The Law Relating to National Insurance (Industrial Injuries)") as well as with Commissioner's Decisions.

A useful section deals with the common reasons for Medical Board decisions being referred to the Medical Appeal Tribunal.

The book would appear to be of considerable value to those who are engaged in the practical exercise of advising workmen about their industrial injury claims, particularly with a view to seeing that benefit is not missed.

It is likely, however, to be of somewhat less value to the student whose requirements are more superficial and

who merely wishes to learn something of the Industrial Injuries Act.

R. E. LANE

Chemicals Used in Food Processing. Publication 1274. (Pp. 794; \$6.50.) Washington, D.C.: National Academy of Sciences—National Research Council. 1965.

To those not intimately concerned with food manufacture, the vast number and variety of compounds employed directly or indirectly in food processing presents a bewildering array. What is more, one seeks in vain for a work of reference that lists them all, indicates their functions and range of levels of use—or, rather, one sought in vain until the appearance of the monograph under review.

This compilation has evolved from two earlier publications of the National Research Council's Food Protection Committee. As one has come to expect from this body, one finds a lucid, concise, and informative account of the nature and functions of the various categories of food additives. This introductory section is followed by lists of additives grouped under 12 headings. Of these, the list of flavouring agents, natural and synthetic, occupies nearly 200 pages! Many of the 'synthetics' are of course compounds that exist in nature and, where this is the case, the natural sources are listed. Finally, there is an excellent index.

The lists themselves are a mine of information. For each additive the reader is provided with a detailed statement of functions and usages, with the corresponding range or maximum levels of use for each application. The full significance of technical terminology of the food processor may escape us; for instance, sodium citrate is used at 0.1% in cream to prevent 'cream plug' and at 0.012 to 0.37% to prevent 'feathering' in coffee cream. At any rate, the applications of this particular sequestrant are all set out and one knows that it may constitute up to 3.0% of processed cheese.

The only shortcoming of this valuable work is the fact that it inevitably reflects U.S. legislation and technical practice. Hence some of the information is inapplicable elsewhere. Nevertheless one envisages its main use as an invaluable source of information regarding the use in food of particular chemicals, such as Musk ambrette or Yara yara, to name but two.

L. GOLBERG

The Evaluation of the Built Environment. By R. G. Hopkinson. (Pp. 27; 5s.) London: H. K. Lewis. 1966.