or properly organized to provide a comprehensive introduction to the sociology of medicine. It will be useful mainly as a supplementary book of readings for classes concerned with exploring some of the interrelations of medicine and social science. Its chief merit would seem to be convenience; it brings together in a form handy for instructor and student materials otherwise scattered. The selections included appear to be those Dr. Apple has found useful in her own teaching; an alternate set of equally appropriate titles could easily be compiled for any of the four sections.

Most of the authors and their materials will be known to anyone familiar with the growing literature in this field. The value of having them together in a single volume will probably depend, for any given user, on the extent to which his preferences in teaching materials coincide with those of the author.

LYLE SAUNDERS

FOOD POISONING: FOOD-BORNE INFECTION AND INTOXICATION (4th ed.)—

The fourth edition has been greatly expanded, the number of references increased, and additional photographs are included. The book contains much valuable information with numerous examples of food poisoning outbreaks. A cross-section of knowledge is presented reviewing the historical theories of causative agents without a critical evaluation; for example, the whole field of the heat resistance of poisons produced by the Salmonella is reviewed, even though it has never been established that man has been made ill by the consumption of foods in which Salmonella have grown and in which they were subsequently destroyed before the food was eaten.

The author makes a statement on page 32 under Toxins as follows: “In recent years evidence has accumulated, showing that many outbreaks of food poisoning have been due to undestroyed poisonous substances elaborated by certain organisms. This may have been due to the fact that bacteriological research failed to reveal the presence of the causative organisms. The extremely short incubation period (two to four hours or even less) together with the very acute symptoms, suggested the action of a pre-formed toxin in the food ingested, especially in the case of canned foods.”

As far as present evidence is concerned the enterotoxins produced by staphylococci are the only heat-resistant poisons produced by bacteria which cause illness when ingested.

On page 35 under Resistance to Heat the author states: “The remarkable heat-stable properties of these poisonous substances (Cathcart found that B. enteritidis toxin withstood heating to 100° C for 30 minutes) have considerable bearing on the processing of canned foods, especially in the United States where the subject has been under active investigation, on account of its importance to the food preservation industry.”

In the chapter on Staphylococcus Food Poisoning a picture is shown in Plate 12B of a band aid as affording protection for the noninfected cut finger. In the reviewer’s experience the band aid is unsuitable for preventing contamination of certain foods; for example, in the deboning operation in the preparation of frozen poultry pot pies a focus is provided in the healing wound for rapid multiplication of potentially food poisoning staphylococci. These staphylococci then have free access to the meat. Although this book contains a wealth of information it leaves the reader with a maze of details to assimilate and critically evaluate.

G. M. DACK