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# United States Department of Agriculture,

DIVISION OF PUBLICATIONS—Circular 7.

JOS. A. ARNOLD, Editor and Chief.

WASHINGTON, D. C., *July 3, 1913.*

## PUBLICATIONS OF THE BUREAU OF CHEMISTRY.

NOTE.—Application for publications in this list should be made to the Editor and Chief of the Division of Publications, United States Department of Agriculture, Washington, D. C. The editions of some of the publications are necessarily limited, and when the supply is exhausted and no funds are available for procuring additional copies, applicants are referred to the Superintendent of Documents, Government Printing Office, who has them for sale at a nominal price, under the law of January 12, 1895. Applicants are urgently requested to ask only for those publications in which they are particularly interested. The department can not undertake to supply complete sets, nor is it allowable to send more than one copy of any publication to an applicant.

### REPORTS.

Report of the Chemist for the year 1890.

Same, 1897.	Same, 1901.	Same, 1907.	Same, 1910.
Same, 1898.	Same, 1902.	Same, 1908.	Same, 1912.
Same, 1900.	Same, 1903.	Same, 1909.	

### BULLETINS.

[In applying for these bulletins the name of the bureau as well as the number of the bulletin should be given, as "Bureau of Chemistry, Bulletin No. 39."]

- Bul. 39. Experiments with Sugar Beets in 1893.
66. Fruits and Fruit Products: Chemical and Microscopical Examination.
71. A study of Cider Making in France, Germany, and England, with Comments and Comparisons on American Work.
73. Proceedings of the Nineteenth Annual Convention of the Association of Official Agricultural Chemists, held at Washington, D. C., October 2-4, 1902.
74. The Influence of Soil and Climate upon the Composition of the Sugar Beet, 1901.
76. Insecticide Studies.
78. The Influence of Environment upon the Composition of the Sugar Beet, 1902.
84. Influence of Food Preservatives and Artificial Colors on Digestion and Health. Part II. Salicylic Acid and Salicylates.
92. The Effect of Water on Rock Powders.
95. The Influence of Environment upon the Composition of the Sugar Beet, 1903.
102. Foreign Trade Practices in the Manufacture and Exportation of Alcoholic Beverages and Canned Goods.
104. Food Legislation during the Year Ended June 30, 1906.
113. Injury to Vegetation and Animal Life by Smelter Fumes.
115. A Preliminary Study of the Effects of Cold Storage on Eggs, Quail, and Chickens.
120. The Feeding Value of Cereals, as Calculated from Chemical Analyses.
127. Influence of Environment on the Composition of Sweet Corn, 1905-1908.

- Bul. 128. Tri-local Experiments on the Influence of Environment on the Composition of Wheat.
129. Enological Studies: I. Experiments in Cider Making Applicable to Farm Conditions. II. Notes on Use of Pure Yeasts in Wine Making.
132. Proceedings of the Twenty-Sixth Annual Convention of the Association of Official Agricultural Chemists Held at Denver, Colo., August 26-28, 1909.
134. Maple-Sap Sirup: Its Manufacture, Composition, and Effect of Environment Thereon.
136. Shellfish Contamination from Séwage-Polluted Waters, and from Other Sources.
138. Translocation of Plant Food and Elaboration of Organic Plant Material in Wheat Seedlings.
146. Analysis of Sugar Beets, 1905 to 1910, together with Methods of Sugar Determination.
149. The Growth of Wheat Seedlings as Affected by Acid or Alkaline Conditions.
153. Determination of Lithium.
154. Chemical Analysis and Composition of Imported Honey from Cuba, Mexico, and Haiti.
155. Large-Scale Experiments on the Processing of Japanese Persimmons, with Notes on the Preparation of Dried Persimmons.
158. A Bacteriological Study of Shell, Frozen, and Desiccated Eggs; Made under Laboratory Conditions at Washington, D. C.
159. Pulp and Paper and Other Products from Waste Resinous Woods.
160. A Study of Nuts with Special Reference to Microscopic Identification.
163. The Composition of Different Varieties of Peppers.
166. The Elimination and Toxicity of Caffein in Nephrectomized Rabbits.

## CIRCULARS.

[In applying for these circulars the name of the bureau as well as the number of the circular should be given, as "Bureau of Chemistry, Circular No. 15."]

- Circ. 15. Results of Borax Experiment.
16. Revised. Officials Charged with the Enforcement of Food Laws in the United States and Canada. (Revised to July 1, 1912.)
21. Proposed Regulations Governing the Labeling of Imported Food Products.
25. Coloring Matters for Foodstuffs and Methods for their Detection. A Preliminary Report Made to the Association of Official Agricultural Chemists.
34. Examination of Papers.
36. Chemical Methods for Utilizing Wood, Including Destructive Distillation, Recovery of Turpentine, Rosin, and Pulp, and the Preparation of Alcohol and of Oxalic Acid.
41. Paper-Making Materials and Their Conservation.
53. Suggested Modification of the Winton Lead Number.
54. Analysis of Canned Peas and Beans, Showing Composition of Different Grades.
59. The Destruction of the Enzym Invertase by Acids, Alkalis, and Hot Water.
60. A Theory of the Influence of Acids and Alkalis on the Activity of Invertase.
67. A Method for the Determination of Tin in Canned Foods.
68. Tomato Ketchup Under the Microscope; with Practical Suggestions to Insure a Cleanly Product.
70. The Comparative Rate of Decomposition in Drawn and Undrawn Poultry.



## SEPARATE REPRINTS FROM THE YEARBOOK.

[In applying for these separates, the number should be given, as "Yearbook Separate No. 529."]

- Y. B. Sep. 529. Inspection of Imported Food and Drug Products.  
544. The Value of the Shellfish Industry and the Protection of Oysters from Sewage Contamination.  
569. Decomposition and Its Microscopical Detection in Some Food Products.  
591. The Handling of Dressed Poultry a Thousand Miles from the Market.  
[In press.]  
596. How the Produce Dealer May Improve the Quality of Poultry and Eggs. [In press.]

Approved:

D. F. HOUSTON,  
*Secretary of Agriculture.*

[Circ. 7.]

