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Japanese barnyard millet can be recognized as a favourable fodder in Japan. Breeding of this millet for fodder is desirable.

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Book Review

Common Fragrance and Flavor Materials: Preparation, Properties and Uses. Kurt Bauer and Dorothea Garbe. VCH Verlagsgesellschaft mbH, D-6940 Weinheim, West Germany. 1985. 213 pp. DM112.

A survey of natural and synthetic fragrance and flavoring materials that are produced commercially on a large scale, this useful book is a translation into English of a chapter in *Ullmanns Encyklopädie der Technischen Chemie* published in 1981. It is a highly condensed presentation of an amazing amount of information. The authors considered a more detailed treatment, but felt that it would be “outside the scope of the book.” An extremely complete subject index of nine and a half pages makes the contents immediately available; and a list of 270 references to literature cited provides material beyond that in the book. There is also a formula index of eleven and a half pages.

The main body of the volume is divided into: Single Fragrance and Flavor Compounds, Essential Oils, Animal Secretions, Quality Control, and Toxicology. The introduction is a masterly discussion treating, amongst other points, natural, nature-identical and artificial products, and odor and structure.

Written by two highly competent authors, this book can be recommended without reservation to botanists and chemists interested in perfumes and spices, and other fragrance and flavoring materials.