

BOOK REVIEW

Barley: Chemistry and Technology. Alexander W. MacGregor and Rattan S. Bhatti (Editors). St. Paul, Minnesota: American Association of Cereal Chemists, Inc., 1993. Pp. viii; 486. \$145.00 (in United States), \$169 (outside of United States) (add \$2.00 postage). BEF 5575.

One of the oldest of cultivated plants, barley, is treated in this valuable book by seventeen contributors from six countries, an extraordinary collection of outstanding experts who in ten chapters present the most up-to-date data on the chemistry and technology of *Hordeum*. As stated in the preface, "The intention of the editors was to produce a volume that was broad in scope yet covered each topic in depth." Their intention has indeed been fulfilled. The book must be considered a major contribution to economic botany.

The ten chapters present a mass of information organized in a most orderly sequence: (1) The taxonomy, origin, distribution, production, genetics, and breeding of barley; (2) Formation of the barley grain—morphology, physiology, and biochemistry; (3) Carbohydrates of the barley grain; (4) Barley seed proteins; (5) Barley lipids; (6) Physiology and biochemistry of barley germination; (7) Malt-ing technology and uses of malt; (8) Non-malting uses of barley; (9) Potential improvement of quality through genetic engineering; and (10) Whole crop utilization of barley, including potential new uses.

Each chapter naturally has its own extensive bibliography. The index, which occupies eleven and a half pages, is extremely detailed.

Richard Evans Schultes
Botanical Museum of Harvard University
Cambridge, Massachusetts 02138