

## PUBLICATIONS CONSULTED.

### BOOKS AND PAMPHLETS.

- Die Bierbrauerei mit besonderer Berücksichtigung der Dickmaisbrauerei.—Leyer-Heiss.
- Brauer-Kalender.—Herausgegeben vom Ver. St. Braumeister Bund.
- Brewery Architect's and Engineer's Hand-Book.—E. Schmidt.
- Brewing and Malting Practically Considered.—Frank Thatcher.
- Chemisches Laboratorium des Brauers.—W. Windisch.
- Chemie der menschlichen Nahrungs- und Genussmittel.—J. Koenig.
- Chemie und Physiologie des Malzes und Bieres.—Eugen Prior.
- Chemistry of the Carbon Compounds.—Victor von Richter.
- Commercial Organic Analysis.—Alfred H. Allen.
- Compend of Mechanical Refrigeration.—J. E. Siebel.
- Convention of the United States Brewmasters' Association, Baltimore.—Address by R. Wahl.
- Critical Dictionary of the English and German Languages.—Thieme-Preusser-Wessely.
- Dictionary of Applied Chemistry.—J. E. Thorpe.
- Effects of Beer on those who make and drink it.—G. Thomann.
- Encyclopedia Britannica.
- Gärungsorganismen.—Albert Klöcker.
- Ganot's Eléments de Physique.
- Handbuch der Bierbrauerei.—Ehrich-Habich.
- Handbuch der landwirthschaftlichen Gewerbe.—C. J. Lintner.
- Handbuch für den amerik. Brauer und Mälzer.—Ernst Hantke.
- Handy Book for Brewers.—H. E. Wright.
- Haswell's Mechanics' and Engineers' Pocket-Book.
- Inaugural Dissertation, Halle.—Hertzfeld.
- Intemperance in the Light of Cosmic Laws.—Henry I. Bowditch.
- International Medical Congress, Rome, 1899.—Address, Dr. Baecker.
- Kent's Mechanical Engineers' Pocket-Book.
- Kidder's Architects' and Builders' Pocket-Book.
- Laboratory Text-Book for Brewers.—Lawrence Briant.
- Landwirthschaftlich und gewerblich wichtige Stoffe.—J. Koenig.
- Lehrbuch der Bierbrauerei.—Carl Lintner.
- Lehrbuch der Bierbrauerei.—Carl Michel.
- Lehrbuch der Physik und Meteorologie.—Mueller-Ponillet.
- Lubrication and Lubricants.—L. Archbute and R. M. Deeley.
- Malzbereitung und Bierfabrikation.—Julius E. Thausing.

- Manipulation of the Microscope.—Edward Bausch.
- Manual of Bacteriology.—George M. Sternberg.
- Mechanische Technologie der Bierbrauerei.—Franz Fasbender.
- Meddelelser fra Carlsberg Laboratoriet.
- Microscope and its Revelations.—Wm. B. Carpenter.
- Microscope in the Brewery.—Matthews and Lott.
- Mida's Compendium for the Liquor Interests.—William Mida.
- Mikroorganismen der Gärungsindustrie.—Alfred Jörgensen.
- Mikroskopische Betriebskontrolle.—Paul Lindner.
- Offizieller Bericht der K. K. Centralcommission für die Weltausstellung in Chicago.—Franz Schwachhöfer.
- Organisk Kemi.—C. W. Blomstrand.
- Practical Brewing.—E. R. Southby.
- Practical Studies in Fermentation.—Emil Christian Hansen.
- Principles and Practice of Brewing.—Walter J. Sykes.
- Proceedings of the Fortieth Convention of the U. S. Brewers' Assn.
- Quantitative Analysis.—C. Remigius Fresenius.
- Second Annual Report of the State Commissioner of Excise of the State of New York.—H. H. Lyman.
- Soluble Ferments and Fermentation.—J. Reynolds Green.
- Solution of the Temperance Problem proposed by the Government of Switzerland.—G. Thomann.
- Standard Dictionary of the English Language.
- System of High Licenses.—G. Thomann.
- Text-Book of the Science of Brewing.—Moritz and Morris.
- Theory and Practice of Modern Brewing.—F. Faulkner.
- Transactions of the Michigan State Medical Society for 1894.
- Trautwine's Engineers' Pocket-Book.
- Treatise on Hydraulics.—Mansfield Merriman.
- United States Commissioner of Labor, Report for 1896.
- United States Department of Agriculture Publications.
- United States Treasury Department Publications.
- Wagner's Jahresbericht der chemischen Technologie.

### PERIODICALS.

- Allgemeine Brauer- und Hopfen Zeitung.
- American Brewer.
- American Brewers' Review.
- Annalen der Chemie und Physik.
- Annales de Chimie.
- Archiv für Hygiene.
- Bayerisches Brauerjournal.
- Berichte der deutschen chemischen Gesellschaft.
- Botanische Zeitschrift.
- Brewers' Journal.
- Brewing Trade Review.
- Centralblatt für Bakteriologie und Parasitenkunde.
- Chemiker-Zeitung.
- Der Bayerische Klein- und Mittelbrauer.

Der Bierbrauer.  
 Der Böhmische Bierbrauer.  
 Der Deutsche Bierbrauer.  
 Dingler's Polytechnisches Journal.  
 Gambrinus.  
 Ice and Refrigeration.  
 Journal des Brasseurs.  
 Journal of the Chemical Society.  
 Journal of the Federated Institutes of Brewing.  
 Journal für praktische Chemie.  
 Landwirthschaftliche Jahrbücher.  
 Medical Age.  
 Oestereichische Brauer- und Hopfenzeitung.  
 Petit Journal du Brasseur.  
 Revue Universelle de la Brasserie et de la Malterie.  
 Sitzungen der bayerischen Akademie.  
 Transactions of the Laboratory Club.  
 Weinbau und Weinhandel.  
 Western Brewer.  
 Wochenschrift für Brauerei.  
 Zeitschrift für angewandte Chemie.  
 Zeitschrift für Bierbrauerei und Malzfabrikation.  
 Zeitschrift für Biologie.  
 Zeitschrift für das gesammte Brauwesen.  
 Zeitschrift für Spiritusindustrie.

## INDEX.

*Numbers refer to pages.*  
*Smaller words like "and," "in," "of," etc., are neglected in the alphabetical arrangement of words.*

### ABBREVIATIONS.

Comp., composition.—Determ., determination.—Ils., illustrated.—Mach., machine.—Refrig., refrigerating.—T., table.

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