
Gustatory Experimentation

It is a case of circumstance where professors who appreciate the amenities also learn to face somewhat rigorous temporary conditions at field stations. Two such, Professor Fernald of Harvard and Professor Kinsey of Indiana University, have met the tests at both extremes and put their talents together to produce a book on edible wild plants that is a gem of its type. Since it is in part a botanical manual and in part a cook book with recipes, the merit of the book lies in its quality rather than in its novelty. The statement that a lack of knowledge of calories at the time the manuscript was begun caught this reviewer's eye, and a letter to Professor Kinsey brought the prompt and courteous reply that the work was begun twenty-five years ago. "Both Professor Fernald and I," the letter goes on to say, "have done a great deal of camping and had learned independently something of the use of our wild plants." And it should be added that the experiences of a quarter of a century of camping and trying out new foods make even seed catalogs tame in comparison. The reader is shown identifying traits of poisonous plants. There are line drawings, references to a wide range of literature and a general atmosphere of enthusiasm that makes good reading.—*A. E. Waller.*

Edible Wild Plants of Eastern North America, by Merritt Lyndon Fernald and Alfred C. Kinsey. 452 pp., line drawings, photographs, bibliography, index. Idlewild Press, Cornwell-on-Hudson, N. Y., 1943. \$3.00.