

**VICTORIA AND ALBERT MUSEUM
SCIENCE HANDBOOKS. FOOD:
SOME ACCOUNT OF ITS
SOURCES, CONSTITUENTS AND
USES**

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Victoria and Albert museum science handbooks. Food: some account of its sources, constituents and uses by A. H. Church

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A. H. CHURCH

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VICTORIA AND ALBERT MUSEUM
SCIENCE HANDBOOKS

[BRANCH MUSEUM, BETHNAL GREEN]

FOOD

FOOD

*SOME ACCOUNT OF ITS SOURCES, CONSTITUENTS
AND USES*

BY

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In the present issue (which completes the 17th thousand) of the Handbook on Food, some more recent statistics have been introduced, while a few mistakes and misprints have been corrected.

October, 1902.

PREFACE.

THIRTEEN years ago I prepared, at the request of the Committee of Council on Education, a Handbook on the subject of food. The volume was stereotyped; six thousand copies have been printed from the plates. The last reprint being exhausted, and much progress having been made since 1876 in our knowledge of the composition of food and of its offices in the nutrition of the body, it was deemed advisable to prepare a new and amended edition of the work.

The book was originally written to serve as a guide to the study of the National Food Collection, which for seventeen years has been placed in the Branch Museum at Bethnal Green. A few words concerning the origin and character of that collection may fitly here be given. The first suggestion of such a series of specimens was made by Thomas Twining, Esq., of Twickenham, who planned an Economic Museum, illustrative of the materials and processes of everyday life. The Food Collection was first arranged in 1857, when it became part of the General Museum of the Science and Art Department. For some time it was under the direction of the Rt. Hon. Sir Lyon Playfair, K.C.B., who himself did much good service by his study of the relations between food and work. The late Dr. E. Lankester was subsequently entrusted with the superintendence of the Collection, which was afterwards remodelled and enlarged by the author of the present volume.

The Food Collection has formed the model on which several similar collections, in Europe and our Colonies, have been arranged. It contains a tolerably complete series of such food-stuffs, animal and vegetable, as admit of easy preparation and preservation. It is explained by numerous descriptive labels, tabular statements, classifications, diagrams, and drawings. But

its main characteristic consists of what may be termed *displayed analyses*, in which the starch, oil, water, and other substances contained in one pound of the chief food materials are shown in bottles or trays. Here may be seen the actual constituents of bread-stuffs, pulse, milk, eggs, and butchers' meat. In the various cases of the Food Collection references are given to those pages of the present Handbook where descriptions of their chief contents may be found.

The plants which yield the various vegetable food products described in the following pages have been named in accordance with the Official Guide to the Museums in the Royal Gardens, Kew: the nomenclature of such animals as are mentioned is that given in the Guides to the British Museum of Natural History.

In an elementary manual embracing a great variety of subjects, it is impracticable to name specifically each authority whose results have been utilised. I take, however, this opportunity of acknowledging generally the great obligations I am under to the labours of numerous workers in the sciences connected with food and dietetics. I have consulted the treatises and memoirs of Atwater, Beaunis, Dupré, Forster, Frankland, Gorup-Besanez, Huxley, Johnston, Kœnig, Lankester, Lawes, and Gilbert, Meinert, Moleschott, Pavy, von Pettenkofer, Playfair, Vierordt, von Voit, and Zuntz. There have been incorporated into the present volume some parts of the "Guide to the Food Collection," compiled by the late Dr. E. Lankester in 1863, as well as portions of the "Inventory of the Food Collection," revised by Professors Frankland and Huxley. The responsibility for the great majority of the analyses of foods given in the following pages rests with the author, who has been working on this subject for nearly a quarter of a century.

A. H. CHURCH.

Kew, *Jun.*, 1889.

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