BOOKS

Holland, Edward Arnold, London (1973). rectangular coordinates, 269 pages. \$5.25 (paper).

This book, available in either hard cover or paperback, is an introduction to fluid flow for the undergraduate chemical engineer. SI units are used throughout the book. An adequate list of problems and solutions is included and about twenty sample calculations

Any author who titles a book simply "Fluid Flow" and issues something which is fewer than three volumes leaves himself open to criticism for treating lightly or omitting some pet topic of a reviewer. This book, however, contains most of the standard topics treated in a first course in fluid mechanics—units and dimensions, flow of incompressible Newtonian fluids, flow measurement, pressure drop in pipes, etc.—and has the additional advantage of introducing a number of topics which are often omitted in introductory fluid courses, for example, flow of incompressible non-Newtonian fluids in pipes, mixing of liquids in tanks (including scale-up), pump selection, and flow in the presence of solid particles. The treatment of some of these more specialized topics is necessarily not in great depth because of the length of the text. The great strength of the book is that the examples selected are usually very practical ones. For example, in the chapter "Introduction to Unsteady State Fluid Flow" the examples considered include (1) time to empty liquid from a tank, (2) time to empty an ideal gas from a tank, and (3) time to reach 99% of terminal velocity for a solid sphere falling in a Newtonian fluid, all of which are important problems in realworld situations. Emphasis on the practical is obvious throughout the book and probably comes from Professor Holland both having been a consultant and having offered this course to industrial personnel as well as to academic students.

The book falls into two divisions, the first approximately 186 of the 252 pages of text. This section is concerned primarily with the macroscopic description of flow processes and involves very little mathematics beyond algebra and elementary calculus. The second part of the book, only about 1/3 the length of the first part of the book, begins with an 11-page treatment of vector methods in fluid flow. This is followed by chapters on application of

cylindrical coordinates, and vertical (1970, 1971). 338 pages. \$19.50. cylindrical coordinates. The presentation of the macroscopic approach before the microscopic is the soundest from a pedagogical point of view because the prior presentation of the macroscopic section gives the student motivation to study the more involved mathematics in the microscopic section.

Since the treatment is so abbreviated, many times the reader is referred to the literature for items which could perhaps have been included in the textfor example, a monograph of equivalent lengths for valve and fittings. The Reynolds number plot presented is also somewhat small to be useful, and occasionally symbols are introduced without adequate definition. The use of the symbol R for shear stress is somewhat confusing in a text which also has considerable occasion to talk about the radii of pipes. Chapter 7, Flow of Two Phase Gas Liquid Mixtures in Pipes," is so abbreviated as hardly to be worthwhile. Only the Lockhart-Martinelli method is introduced and that method only for the turbulent-turbulent flow regime. The question of systems and control volumes is passed over with no discussion at all. It also seems unusual to find the transfer of momentum into a volume element by convection and molecular diffusion to be placed in the accumulation term. In fairness to the author, however, it must be noted that he characterizes the book in his introduction as a collection of lecture notes with the emphasis on brevity which he hopes will provide a framework for wider reading in the general field.

In summary, this seems a useful book for an undergraduate chemical engineering course in fluid flow providing some supplementing is done by the instructor, hardly an unreasonable requirement. The book's great strength is in its practical examples and applied flavor unusual in present day introductory treatments. Since it is available in paperback at about \$5.25 (although Publishing Company, Reading, Mass. the exchange price of the dollar is (1973). 616 pages. \$19.95. fluctuating rather rapidly at the time of this review) it should also find use as an inexpensive reference for students and practicing engineers to practical problems in the flow of fluids.

Fluid Flow for Chemical Engineers, F. A. the modified Navier Stokes equation in Catalysis Reviews, Vol. 4, Heinz Heinehorizontal mann (ed.), Marcel Dekker, Inc., New York

> Attempting to review a volume consisting of nine reviews is an interesting exercise. It is hardly feasible to comment on each of the reviews, except, perhaps, to note any particular review which is poorly written or lacking in other respects (and there are no such reviews in this volume). This review consists, therefore, of just two points.

> First, the high standards set in earlier volumes of Catalysis Reviews are maintained in Volume 4. The reviews are well-written, authoritative, and concerned with timely topics in catalysis. They continue to be significant and helpful contributions to the literature on catalysis.

> Second, the topics covered in this volume and the author(s) of each review are as follows: (1) Review of ammonia catalysis (Anders Nielsen); (2) The mechanism of the catalytic oxidation of some organic molecules (W. M. H. Sachtler); (3) Equilibrium oxygen transfer at metal oxide surfaces (G. Parravano); (4) Isotopic exchange of oxygen 18O between the gas phase and oxide catalysts (J. Novakova); (5) The use of molecular beams in the study of catalytic surfaces (Robert P. Merrill); (6) Heterogeneous catalysis by electron donor-acceptor complexes of alkali metals (Kenzu Tamaru); (7) X-ray photoelectron spectroscopy: a tool for research in catalysis (W. Nicholas Delgass, Thomas R. Hughes, Charles S. Fadley); (8) Electrocatalysis and fuel cells (A. J. Appleby); and (9) Hydrodesulfurization (S. C. Schuman and H. Shalit).

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Transport Phenomena in Metallurgy. G. H. Geiger and D. R. Poirier, Addison-Wesley

This book was modeled after Bird, Stewart, and Lightfoot's Transport Phenomena, with emphasis on metallurgical applications. Although designed as an introductory undergraduate text, it D. P. Kessler can profitably be used in graduate DEPT. OF CHEMICAL ENGINEERING courses and for self-instruction by prac-PURDUE UNIVERSITY ticing materials scientists. As a dis-LAFAYETTE, INDIANA 47907 placed chemical engineer who has transport phenomena.

unsolved problems at the end of each and physical properties of foods. chapter are of special interest to the metallurgist. Also discussed are flow it would be that in the author's atfrom ladles, casting, transport in packed tempt to provide mathematical solution in furnaces. Although a few topics food processing, in too many instances have been neglected, one cannot really he merely presented equations without expect an introductory text with such discussing the basis or limitations of a broad scope to cover every relevant these equations, thus conveying the imsubject in depth.

for the service they have performed for the materials science community.

CHEMICAL ENGINEERING AND

Fundamentals of Food Engineering, 2nd Edit., S. E. Charm, Avi Publishing Company, Westport, Connecticut (1971). 629 pages.

This is the best book on the subject of engineering principles and concepts utilized in the food processing industry. The material is very well presented try. The book is copiously referenced stimulating part of this book. and a reader wanting to know more about the background and rationale of 1971, it remains the most recent book the subjects presented can readily find

and energy balance, evaporation, dis- related professions may find this book tillation, extraction, heat transfer, mass extremely helpful in bridging the basic a most welcome addition to the library transfer, and centrifugation and filtra- research with many applications such tion are treated no differently from as foams, emulsions, flotation of minthose in a standard undergraduate erals, colloid stability, and boundary plication to foams, colloids, flotation, chemical engineering textbook; how-lubrication. The following is a brief ever, example problems are derived summary of papers grouped around from places in which these unit opera- each of these applications. tions are utilized in the food industry. The chapter on fluid flow puts to- the mechanism of bursting of soap films, gether the principles of viscometry and the change in film thickness due to a

If I were to find fault with the book, The authors are to be commended the service they have performed the materials science community.

by simply plugging numbers into an equation. This inadequacy is offset, however, by the book's excellent list of references, and a cautious engineer faces. WILLIAM R. WILCOX can always refer to the original source.

> For a book written for both food MATERIALS SCIENCE DEPTS. scientists and engineers, this is much University of Southern too advanced for the former but would CALIFORNIA be useful to an engineer working in Los Angeles, California the food industry.

ROMEO T. TOLEDO FOOD SCIENCE DEPARTMENT

Thin Liquid Films and Boundary Layers: Special Disc. of the Faraday Society, No. 1, 269 pages.

This book consists of the papers preand easily read. The approach of pre-sented at a special discussion symsenting a concept and carrying through posium on Thin Films and Boundary with its utilization in industrial proc- Layers, held at the University of Camesses makes for some interesting read- bridge in September, 1970. This meeting. Scores of formulas for solving ing was well attended by investigators onance and neutron scattering techvarious problems encountered in food from many countries who are actively processing and examples of solved working in this area of research. The problems utilizing these formulas make general discussion and comments of this book a very handy reference for a various participants at the end of each practicing engineer in the food indus- session constitute a very interesting and

providing a comprehensive review on thin films and boundary layers. In-The chapters dealing with material vestigators in chemical engineering and

The first three papers are related to

drifted into materials science, it makes analysis of problems involving the flow rapid change in the temperature of me somewhat sad to see others in this of non-Newtonian food fluids. Chap- the surrounding atmosphere, and the field learn my valuable "secrets" in ters dealing with problems unique in effect of electrolytes on nonionic surthe food industry include ones on ther- factant films. The results presented have Fluid mechanics, heat transfer (in- mal process evaluations (sterilization important implications for foams. The cluding radiation), and mass transfer of canned foods), freezing and thaw-next three papers include a discussion are all treated. Concepts are introduced ing of foods, dehydration, freeze dry- by Haydon and his co-workers on comthrough specific problems; the general ing, strength of materials and equip-position and energy relationships for differential equations are then derived ment, and kinetics of biological reaction lipid films and the chain conformaand applied to more examples. Many tions. Tables in the Appendix provide tion in monolayers at liquid-liquid inof these examples and the additional an excellent source of data on thermal terfaces. Sonntag et al. have presented unsolved problems at the end of each and physical properties of foods. tance, contact angle, and formation velocity of black films between oil droplets which are separated by an beds, vacuum production, and radiations to most problems encountered in aqueous film of surface-active agents. The experimental determination of the critical thickness of liquid films on various solid surfaces described by Padday clearly indicates the need for theopression that any problem can be solved retical development in this area. Adlfinger and Peschel discussed the disjoining pressure of thin layers of organic liquids between fused silica sur-

Boundary layer viscosity of polydimethylsiloxane liquids and the structure of Graphon/liquid interfaces were discussed respectively by Deryaguin et al. and Ash and Findenegg. The next two papers are of considerable interest in relation to froth flotation. The first describes the contact between a University of Georgia gas bubble and a solid surface and the next one reports the interfacial energies of clean or fatty acid deposited mica surfaces.

There are three interesting papers from the laboratories of Ottewill, Lyklemia, and Dukhin on the measure-1970, Academic Press, New York (1971). ments of forces between colloidal particles and the electrochemistry of boundary layers. The next three papers report the studies on the structure of water at interfaces in systems such as polystyrene lattice, lamellar mesomorphic phases, vermiculite clay, and silicates, using nuclear magnetic resniques.

The last five papers in this book are relevant to lubrication. They include a study on the viscosity of various liquids in quartz capillaries, the effect of surfactant on thinning of oil films between Although the book was published in solid surfaces, and the mechanical properties of very thin films.

> In this reviewer's opinion the book illustrates the most recent developments in basic research on surface phenomena with emphasis on applications and is of any investigator working in the area of interfacial phenomena and its apand lubrication.

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