

## CONTENTS

CHAP.	PAGE
I. INTRODUCTORY AND HISTORICAL . . . . .	I
II. FOOD AS A VEHICLE FOR TRANSMITTING BACTERIAL DISEASES . . . . .	10
III. FOODS INHERENTLY POISONOUS . . . . .	24
IV. FOOD IDIOSYNCRASY . . . . .	34
V. THE CLINICAL AND GENERAL FEATURES OF OUTBREAKS OF FOOD POISONING . . . . .	45
VI. THE GAERTNER GROUP OF BACTERIA IN RELATION TO FOOD POISONING . . . . .	61
ADDENDA I—III . . . . .	76
VII. FOOD POISONING OF UNSPECIFIC BACTERIAL ORIGIN . . . . .	94
ADDENDA IV, V . . . . .	123
VIII. CERTAIN SPECIAL KINDS OF FOOD POISONING . . . . .	131
IX. BOTULISM . . . . .	149
X. SOURCES AND METHODS OF INFECTION IN FOOD POISON- ING OUTBREAKS . . . . .	159
XI. CHEMICAL POISONS IN FOOD UNINTENTIONALLY IN- TRODUCED:	
(i) INTRODUCED MAINLY IN CONNECTION WITH PROCESSES OF MANUFACTURE . . . . .	188
(ii) ADDED FROM THE ACTION OF THE FOOD UPON THE RETAINERS. . . . .	195
XII. CHEMICALS DELIBERATELY ADDED TO FOOD—CHEMICAL PRESERVATIVES . . . . .	202
XIII. THE PREVENTION OF FOOD POISONING OUTBREAKS . . . . .	215
XIV. METHODS OF INVESTIGATION OF FOOD POISONING OUT- BREAKS . . . . .	225
ADDENDUM VI . . . . .	238
INDEX . . . . .	243