

Nappe of Ladakh with the tectonics of oceanic ridge. As a deviation of the main topic, Y. C. Sharma, G. S. Bhatnagar and G. R. Narayan Das have reported a method of detecting concealed shear zones using Solid State Nuclear Track Detector Technique.

In this well printed and colour-jacketed book, the editor has successfully compiled papers on various topics, especially on structure and stratigraphy of thrust zones of the U.P. Himalaya. A wider geographic coverage and a few more papers on specific topics related to the title would have increased the value of the book. A subject index and authors' affiliation/address could have been included. The book has added to the growing knowledge of the Himalayan geology, and workers on Himalayan structures will find it quite useful.

A-4 Vijaipath  
Jaipur 302 004.

S. SINHA-ROY

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**Cultivated Edible Mushrooms** by T. N. Kaul (CSIR, Regional Research Laboratory, Jammu, Srinagar 190 005) 1983, pp. 56, Price not known.

Mushrooms are known to be a delicacy from ancient times and they possess a distinct food value, being good sources of several vitamins (thiamin, niacin, and riboflavin) and protein. The protein is of good quality, containing many of the essential amino acids and is readily digested. There is world wide shortage of protein and search is going on for un-

conventional sources of protein. Mushrooms could become an important source of protein. Because of their availability in plenty, either canned or fresh, in Western countries mushrooms are no longer considered a luxury and have assumed the role of vegetables. But in India the situation is entirely different. The total annual production of mushrooms in India is insignificant when compared with that of other developed and developing countries. Hence, the book 'Cultivated edible mushrooms' by Dr. T. N. Kaul is timely and most welcome. Dr. Kaul is eminently suitable to write this book as he has been engaged in mushroom research for well over three decades. The author has dealt in detail the various aspects of cultivation of the commonly cultivated edible mushrooms such as *Agaricus bisporus*, *Volvariella volvacea* and *Pleurotus* species. Post harvest technology and marketing and the economics of mushroom cultivation are also dealt with in the later part of the book. Research work on mushroom cultivation in India, even though fragmentary, has been highlighted in the various chapters. The author has presented a vast amount of information which will be useful for both amateur mushroom growers and professionals, working in this field. The book is well produced and free from typographical errors. The price is not stated in the book, but I hope it is inexpensive so that all those interested in mushroom cultivation can afford to buy this useful publication.

K. NATARAJAN

Centre of Advanced Study in Botany,  
University of Madras,  
Madras 600 005.

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## NEWS

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### WILL DRINKING-WATER TRIHALOMETHANES [THMs] BECOME A THING OF THE PAST?

Robert Hoehn and his colleagues at the Virginia Water Resources Research Centre (Blacksburg) point out that not only humic acids, but other organic materials in water may act as THM precursors. They refer to laboratory tests which have shown that optimizing clarification processes can reduce THM

precursors by as much as 75%. Hoehn hopes to use the Newport News, Va., water works as a demonstration project. He believes that proper planning and new technologies will one day help to make THMs "a buzzword of the past." (*Environ. Sci. Technol. Vol. 17 No. 11, 1983, p. 513A*).