THE WORK OF THOMAS BURR OSBORNE (1859–1929)

It is given to few men to begin a scientific career with an investigation in an obscure and unattractive field, to continue their labors in it throughout a long and active life and ultimately to see this field become one of the most fertile and widely cultivated in their particular domain of science. The work of Thomas Burr Osborne on the vegetable proteins, continued from 1889 until his retirement in 1928, furnishes a striking example of a life devoted almost exclusively to scientific research upon a single group of substances and their derivatives. Owing to the diversified relationships of these substances this work has had a profound influence upon many phases of biochemistry.

Dr. Osborne was born in New Haven, Connecticut, on August 5, 1859. He was graduated from Yale University with the degree of B.A. in 1881, and received his doctorate from Yale in 1885. His dissertation was on “The Quantitative Determination of Niobium.” From 1883 to 1886 he was an assistant in analytical chemistry at Yale and during this period published several papers dealing with analytical problems.

In May, 1886, at the invitation of Professor Samuel W. Johnson, professor of agricultural chemistry at Yale and director of the Connecticut Agricultural Experiment Station, Dr. Osborne became a member of the station scientific staff, forming a connection he retained until his death on January 29, 1929. Professor Johnson had become interested in Ritthausen’s extensive studies of vegetable proteins. He was fully alive to their significance and suggested that further investigation was desirable. Accordingly, Dr. Osborne began in 1888 the labors that continued without interruption until his retirement.

Dr. Osborne’s work on the vegetable proteins falls chronologically into three phases. From 1890 to 1901 the chief interest was in the preparation of pure specimens of the proteins of plant seeds. The initial investigation of the oat kernel, published in 1891, was followed by a series of papers in which the proteins from no less than thirty-two different seeds were described. Each of these was prepared, where possible, by a number of different methods; the criterion for purity and individuality was ultimate analysis for carbon, hydrogen, nitrogen and sulphur.