

conditions of shipment and storage should be sanitary; no rotten fruits should be allowed to remain as a breeding ground for the fungus. The most important point in reducing losses from Leak, however, is in keeping the temperature low from the time of picking until the fruit is used. In this connection the practices of allowing berries to stand in the warm sun, or of carrying them to market exposed to the sun's rays, are objectionable. Fruit which is heated in this way cools slowly, and this gives the Leak fungus every opportunity to get in its work. The berries should be picked and packed as early as possible in the day, and even if wet with dew will not rot to such an extent as if they are allowed to become heated. Washing the fruit before packing has been tried. This ... some tendency to injure the berries, but if the washing is done with clean water the amount of infection is greatly reduced and the evaporation from the berries after they are packed tends to keep them cool and thus further reduce the amount of the rot. Washing the berries continuously in the same water will increase the amount of rot since the water rapidly becomes contaminated by the Leak fungus and infection is therefore increased. In general the disease can be greatly reduced by cleanliness in packing, and in keeping the temperature after picking down below the dangerous point of 50 degrees.