

Wind, Heinz. Institut für Strahlenbiologie, Münster (Westf.) Germany. Some practical improvements for handling etherized *Drosophila* flies.

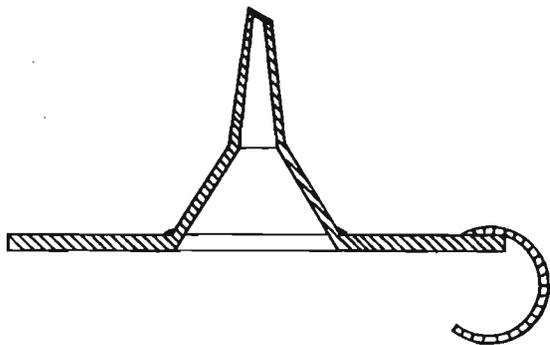


Fig. 1

1) For mating large numbers of flies, we have been using for several years a plexiglas plate, having in its center a hole (diameter about 40 mm), under which a polyethylene funnel is seamlessly fixed (Fig. 1). Two batches of etherized flies of either sex are put beside the hole, and with a brush one male and one female (or whatever combination) are thrown through the funnel into the vial. 2) A special plexiglas re-etherizer which proved to be helpful has been constructed by us (Fig. 2). Its inner diameter is about 35 mm, the height of the inner space being about 15 mm (6 mm for a cotton layer, 1 mm for a sheet of plexiglas, provided with many little holes, or a piece of a brass net, which is held in place by a plexiglas ring).

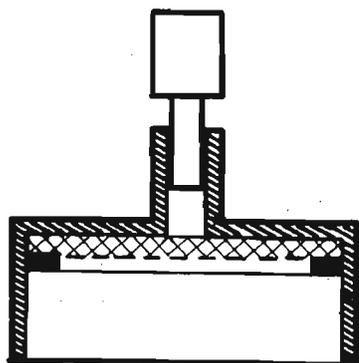


Fig. 2

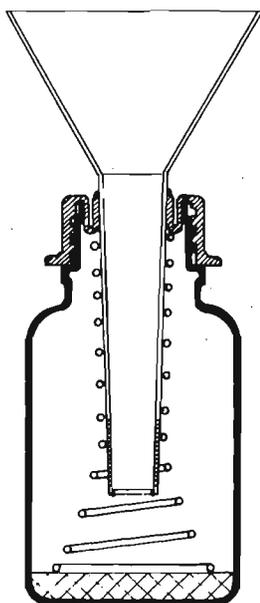


Fig. 3

The cotton layer is moistened by a few drops of ether through a hole in the cover of the re-etherizer, which is then closed with a plexiglas plug. 3) A nonbreakable, inexpensive etherizer was constructed of polyethylene (Fig. 3). In the screw cap of a 100 ml polyethylene bottle a hole was cut and the stem of a polyethylene funnel was forced through and fused with hot air to the screw cap. The bottom end of the funnel stem, in which a few holes were drilled for the entry of the ether vapours, was closed with a round polyethylene disc. To prevent the ether-moistened cotton layer from moving, a steel spring was inserted around the funnel stem. For use, the screw cap is removed, some drops of ether poured into the bottle and the cap is replaced.

Schouten, S. C. M. Genetisch Instituut der Rijksuniversiteit, Utrecht, The Netherlands. Storing standard medium in bottles for a longer period.

In order to avoid occasional peak quantities to be prepared we have tried to keep the standard cornmeal medium not provided with yeast suspension for several weeks (up to 3 months) in the store room 18°C.

After preparing and pouring the food into

the bottles, the bottles were capped with aluminum wrap and then sterilized for 20 min at 120°C. The bottles were then stored.

After the storage period it is only necessary to add the live yeast suspension and the bottles are ready for use.

The cultures grown on this stored medium do not differ from cultures grown on fresh-prepared food with respect to the number of offspring, generation, time, etc.