

spots may occur on a leaflet. The young spots are circular and reddish purple. The older spots become zoned. The central zone is dark brown, surrounded by a lighter brown zone which in turn is bordered by a purplish zone which blends into the normal green of the leaf. Mature spots may be circular, oval or even V-shaped (Fig. 1). Small black dots, fruiting structures of the fungus, appear in the central, dark brown zones of mature spots.

FRUIT ROTS

LEAKS OR WHISKERS

This rot, caused by the fungus *Rhizopus nigricans* Ehrenb. ex Fr., is of most importance during the transportation and marketing of strawberries, although it may also be found in the field. It develops most rapidly under conditions of high temperature and moisture.

The fungus readily attacks fruit that has been injured and causes a collapse of the tissues and rapid loss of fruit juice, which accumulates in the bottom of the container and drips out, thus giving rise to the common name "leaks." The fruit settles down until it fills about half the container. A loose cottony growth of fungus appears over the surface of the fruit. This is the "whiskers" stage (Fig. 5). This growth may hold the fruit together so firmly that when the container is inverted the fruit falls out in a solid block. Black dots appear scattered throughout the cottony mass. These dots are the spore-bearing structures of the fungus.

During picking, preparing and transporting, fruit should always be handled carefully to avoid bruising. Frequent changing of water used in washing fruit will greatly reduce the source of infectious material. Since high temperatures favor the development of this rot, fruit should be picked during the morning and protected at all times from the sun. When the fruit reaches market, the buyer should rapidly cool the fruit to a temperature of 35 to 40 degrees before shipping it north by air, rail or truck. Fruit thus handled will not develop this type of fruit rot.

GRAY MOLD OR BROWN ROT

This rot, caused by the fungus *Botrytis cinerea* Pers., occurs both in the field and during transportation of fruit. During prolonged periods of cool, wet weather this rot may become of prime