

orchard from which this fruit originated was said to be in the fringe area of the known infested area in Yakima. This orchard had not been trapped but traps in adjoining orchards had caught no moths in the past two seasons. There had been no local reports of infested fruit from this orchard and the only possible sign of trouble might be associated with twig flagging, a symptom not unusual with twig borer damage.

It was learned that two canneries in the Okanagan, the York Cannery at Osoyoos and Barkwills at Summerland, had received fruit from the same area, Yakima, while a third cannery, Rowcliffe at Kelowna, had received peaches only from the Wenatchee area. The Osoyoos cannery had completed operations but the personnel had not seen any infested fruit. The Kelowna cannery was still in operation; a careful check of the stock on hand did not reveal any larvae. It was concluded that the Summerland area would have to be considered infested, as larvae had been found; the Osoyoos area possibly infested as peaches had been obtained from the same source; but the Kelowna area could be considered as not infested, as the fruit used was from another source and no infestation was found on investigation.

Federal and Provincial officials, alarmed at the finding of oriental fruit moth larvae in Summerland, decided that definite action must be taken in an endeavour to prevent this insect from becoming established in the Okanagan Valley. Consultations were held with

U. S. authorities versed in oriental fruit moth and fumigation procedures. Canadian authorities concerned themselves with methods to be used in an attempt to eradicate this potential pest.

It was decided that before the 1957 growing season commenced the canneries at Osoyoos and Summerland would be completely covered with tarpaulins and fumigated with methyl bromide. The orchard adjacent to the Summerland property would be removed and burned and the land fumigated with methyl bromide. The same fumigant would be used on the fruit dump at Osoyoos and the hillside adjoining the cannery at Summerland. The ripening rooms of both canneries would receive a fall fumigation. Spring and summer spraying of host plants of the oriental fruit moth would be undertaken in the areas adjacent to the canneries, and compensation would be arranged for fruit unfit for human consumption due to excessive DDT residue. Insect traps would be placed on the fumigated buildings and in an area beyond a one-mile radius, as well as spot trapping from the International Boundary to Summerland.

It is hoped that this combined Provincial-Federal action will forestall the establishment of oriental fruit moth in the Okanagan Valley. Should this insect become established and prove to be of economic importance, it could cost the tree fruit industry some \$200,000.00 a year. An estimated investment of \$65,000.00 attempting eradication was considered well worth while.

### Royal Jelly, the New Elixir

Last winter the School of Domestic Science asked me where a supply of royal jelly could be obtained. Apparently the School of Physical Education was seeking it to feed to the basketball team to enable them to win games. I applied to Hugh B. Leech of the California Academy of Sciences who sent me the addresses of two firms who supply royal jelly in retail or wholesale lots.

Fabulous claims are made for it. For a mere \$60.00 you can obtain a month's supply to enable you to accomplish almost anything, physically or mentally. As might be expected, the amounts required for these miracles, are very small indeed. The latest use for it is in cosmetics; as a skin food, one application will remove wrinkles for 24 hours and for a mere \$10.00 one can become young again.—*G. J. Spencer, Dept of Zoology, University of British Columbia.*