

TECHNICAL BULLETINS

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| 1. | 1906 | A Study of the Metabolism & Physiological Effects of Certain Phosphorus Compounds with Milch Cows. I. | Jordan, W.H., Hart, E.B.
Patten, A.J. |
| 2. | | An Outbreak of the European Currant Rust-
(<i>Cromartium ribicola</i> Dietr.) | Stewart, F.C. |
| 3. | | The Action of Dilute Acids upon Casein when no Soluble Compounds are Formed; the Hydrolysis of the Sodium Salts of Casein. | Van Slyke, L.L.
Van Slyke, D.D. |
| 4. | 1907 | Some of the First Chemical Changes in Cheddar Cheese; the Acidity of the Water-extract of Cheddar Cheese | Bosworth, A.W. |
| 5. | | Chemical Studies of Camembert Cheese. | " |
| 6. | | Chloroform as an Aid in Study of Milk Enzymes | Harding, Van Slyke |
| 7. | 1908 | The Sporotrichum Bud-rot of Carnations and the Silver Top of June Grass | Stewart, Hodgkiss |
| 8. | | The Bacterial Flora of Cheddar Cheese | Harding, Prucha |
| 9. | 1909 | A Mycosphaerella Wilt of Melons | Grossenbacher, J.G. |
| 10. | | A Volumetric Method for the Determination of Casein in Milk | Van Slyke, Bosworth |
| 11. | | The Bacterial Soft-rots of Certain Vegetables: The Mutual Relationships of Causal Organisms. Pectinase, the Cytolytic Enzym Produced by <i>Bacillus caratovor</i> & Certain Other Soft-rot Organisms | Jones, L.R. |
| 12. | | Crown-rot, Arsenical Poisoning & Winter Injury | Grossenbacher, J.G. |
| 13. | 1910 | The Constancy of Certain Physiological Characters in the Classification of Bacteria | Harding, H.A. |
| 14. | | The Fermentation of Citric Acid in Milk | Bosworth, Prucha |
| 15. | | Medullary Spots. A Contribution to the Life History of Some Cambium Miners | Grossenbacher, J.G. |
| 16. | | The Acidity of Gluten Feeds | Jordan, W.H. |
| 17. | | The Apple & Pear Membracids | Hodgkiss, H.G. |
| 18. | 1911 | A Contribution to the Life History, Parasitism & Biology of <i>Botryosphaeria ribis</i> | Grossenbacher, Duggar |
| 19. | 1912 | Phytin & Phosphoric Acid Esters of Inosite. I. | Anderson, R.J. |
| 20. | | A Study of the Metabolism & Physiological Effects of Certain Phosphorus Compounds with Milch Cows. II. | Rose, A.R. |

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| 21. | 1912 | Phytin & Pyrophosphoric Acid Esters of Inosite. II. | Anderson, R.J. |
| 22. | | The Organic-phosphoric Acid Compound of Wheat Bran. Preliminary Report. | " |
| 23. | | Crown-rot of Fruit Trees. Field Studies | Grossenbacher, J.G. |
| 24. | | The Apple & Cherry Ermine Moths | Parrott, Schoene |
| 25. | | The Organic-phosphoric Acid of Cotton-seed Meal | Anderson, R.J. |
| 26. | | Composition & Properties of Some Casein & Paracasein Compounds and Their Relation to Cheese. | Van Slyke, Bosworth |
| 27. | 1913 | A Study of the Udder Flora of Cows | Harding, Wilson |
| 28. | | Zinc Arsenite as an Insecticide | Schoene, W.J. |
| 29. | | An Efficient Electrical Incubator | Conn, Harding |
| 30. | | The Influence of Temperature & Moisture in Fumigation | Schoene, W.J. |
| 31. | | The Action of Rennin on Casein | Bosworth, A.W. |
| 32. | 1914 | A Contribution to the Chemistry of Phytin: The Organic Phosphoric Acid of Cotton-seed Meal; Phytin in Oats; Phytin in Corn; Concerning the Composition of Barium Phytate & Phytic Acid & Its Decomposition Products | Anderson, R.J. |
| 33. | | Preparation, Composition & Properties of Caseinates of Magnesium | Van Slyke, Winter, O.B. |
| 34. | | Why Sodium Nitrate Prevents Curdling of Milk by Rennin. Use of Sodium Citrate for determination of Reverted Phosphoric Acid. | Van Slyke, L.L. |
| 35. | | Bacteria of Frozen Soil | Conn, H.J. |
| 36. | | Organic Phosphoric Acids of Wheat Bran: Concerning the Organic Phosphoric Acid Compound of Wheat Bran (Ninth Paper on Phytin) Concerning Inosite Monophosphate a New Organic Phosphoric Acid Occuring in Wheat Bran (Tenth Paper on Phytin). | Anderson, R.J. |
| 37. | | Studies Relating to the Chemistry of Milk & Casein: The Cause of Acidity of Fresh Milk of Cows & a Method for the Determination of Acidity. The Phosphorus Content of Casein. Action of Rennin on Casein. (Second Paper) | Bosworth, Van Slyke |

38. 1914 Culture Media for Use in the Plate Method of Counting Soil Bacteria Conn, H.J.
39. Condition of Casein & Salts in Milk Van Slyke, Bosworth
40. 1915 Concerning the Organic Phosphorus Compound of Wheat Bran & the Hydrolysis of Phytin: Inosite Triphosphoric Acid in Wheat Bran (Eleventh Paper on Phytin); Hydrolysis of Phytin by the Enzyme Phytase (Twelfth Paper on Phytin); Hydrolysis of the Organic Phosphorus Compound of Wheat Bran by the Enzyme Phytase (Thirteenth Paper on Phytin); Phytin in Wheat Bran (Fourteenth Paper on Phytin) Anderson, R.J.
41. Fibrin Bosworth, A.W.
42. Tree Crickets of N.Y.: Life History & Bionomics Fulton, B.B.
43. Human Milk Bosworth, A.W.
44. Ascochyta Clematidina, the Cause of Stem-rot & Leaf-spot of Clematis Gloyer, W.O.
45. Inheritance of Certain Characters of Grapes Hedrick, Anthony, A.D.
46. The Casein & Salts of Goats' Milk Bosworth, Van Slyke
47. Limestones of N.Y. with Reference to Their Agricultural Use Collison, Barker
48. 1916 Chemical Changes in Souring of Milk Van Slyke, Bosworth
49. Counting Bacteria by Means of the Microscope Breed, Brew, J.D.
50. Tree Crickets as Carriers of Leptosphaeria coniothyrium (Fckl) Sacc. & Other Fungi Gloyer, Fulton
51. Are Spore-forming Bacteria of Any Significance in Soil under Normal Conditions? Conn, H.J.
52. A Possible Function of Actinomycetes in Soil "
53. The Number of Colonies Allowable on Satisfactory Agar Plates. A Comparison between Agar & Gelatine as Media for Plate Method of Counting Bacteria Breed, Dotterer, Conn
54. Concerning the Utilization of Inosite in the Animal Organism. Concerning the effect of Inosite upon the Respiratory Exchange in the Dog. Effect of Inosite upon the Metabolism of Man Anderson, Bosworth

55. 1916 Concerning Certain Aromatic Constituents of Urine: A Study of the Non-phenolic Volatile Oils Isolated from the Urine of Cows, Goats, Horses & Human Brings Anderson, R.J.
56. The Leaf-weevil (*Polydrusus impressifrons* Gyll) Parrott, Glasgow
57. 1917 Soil Flora Studies: General Introduction to Technical Bulletins 57, 58, 59 & 60. The General Characteristics of the Microscopic Flora of Soil; Methods best adapted to the Study of the Soil Flora Conn, H.J.
58. Soil Flora Studies: III. Spore-forming Bacteria in Soil "
59. Soil Flora Studies: IV. Non-Spore-forming Bacteria in Soil "
60. Soil Flora Studies: V. Actinomycetes in Soil "
61. Facilities for Lysimeter & Out-door Pot Culture Work at the Station Barker, J.F.
62. Determination of Carbonates in Limestone & Other Materials "
63. Inheritance of Sex in Strawberries Anthony, R.D.
64. 1918 The Microscopic Study of Bacteria & Fungi in Soil Conn, H.J.
65. Studies Relating to Milk: The Preparation of Pure Casein; a Method for Making Electrometric Titrations of Milk & Other Solution Containing Proteins; Free Lactic Acid in Sour Milk. Van.Slyke, Baker
66. 1919 The Rosy Aphis in Relation to Abnormal Apple Structures Parrott, Hartzell, Hodgkiss
67. Ammonification of Manure in Soil: What Soil Organisms Take Part in the Ammonification of Manure? Taxonomic Study of Two Important Soil Ammonifiers Conn, H.J.
68. Comparison of Methods for Computing Daily Mean Temperatures: Effect of Discrepancies upon Investigations of Climatologists & Biologists. Hartzell, F.Z.
69. Carbonic Acid & Carbonates in Cow's Milk Van Slyke, Baker
70. Conditions Causing Variations in Reaction of Freshly-drawn Milk "

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| 71. | 1919 | A Method for the Preliminary Detection of Abnormal Milks | Baker, Van Slyke |
| 72. | | The Determination of the Keeping Quality of Milk | " |
| 73. | | The Use of the Nitrate-reduction Test in Characterizing Bacteria | Conn, Breed |
| 74. | | Relation between Lactic Acid Production & Bacterial Growth in Souring of Milk | Baker, Brew, Conn |
| 75. | 1920 | The Accuracy of Bacterial Counts from Milk Samples | Breed, Stocking, W.A. |
| 76. | | Asexual Inheritance in the Violet (<i>Viola Odorata</i>) | Anthony, R.D. |
| 77. | | The Leaf-hopper as a Potato Pest | Parrott, Olmstead, R.D. |
| 78. | | The Carbon-dioxide Content as a Basis for Distinguishing Heated from Unheated Milk | Van Slyke, Keeler, R.F. |
| 79. | | Concerning Inosite Phosphoric Acids: Synthesis of Phytic Acid; Composition of Inosite Phosphoric Acid of Plants | Anderson, R.J. |
| 80. | | The Reaction of Milk in Relation to the Presence of Blood Cells & of Specific Bacterial Infections of the Udder | Baker, Breed |
| 81. | 1921 | An Investigation of the Seed of the Silver Maple (<i>Acer Saccharinum</i>) | Anderson, Kulp, W.L. |
| 82. | | Types of Flowers & Intersexes in Grapes with Reference to Fruit Development | Stout, A.B. |
| 83. | | The Use of Various Culture Media in Characterizing Actinomycetes | Conn, H.J. |
| 84. | | The Use of Agar Slants in Detecting Fermentation. Rose Bengal as a General Bacterial Stain. A Modification & New Application of the Stain | Conn, Hucker, G.J. |
| 85. | | Composition of Some Soils from the Chautauqua County Grape Belt | Collison, R.C. |
| 86. | | The Relation between Bacterial Counts from Milk as Obtained by Microscopic & Plate Methods | Robertson, A.H. |
| 87. | | The Microscopic Study of Bacteria in Cheese | Hucker, G.J. |
| 88. | 1922 | A Study of the Metabolism & Respiratory Exchange in Poultry during Vitamine Starvation & Polyneuritis | Anderson, Kulp |

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| 89. | 1922 | Review of the Bacteriological Aspects of Cheese Ripening | Hucker, G.J. |
| 90. | | Types of Bacteria Found in Commercial Cheddar Cheese | " |
| 91. | | Methods of Determining the Number of Micro-organisms in Tomato Products | Darling, C.A. |
| 92. | 1923 | Studies with Corn Pollen: I. Analysis & Composition of Corn Pollen. II. Concerning Certain Lipoids, a Hydrocarbon, & Phytosterol Occurring in the Pollen of White Flint Corn | Anderson, R.J. |
| 93. | | Methods of Gram Staining | Hucker, Conn |
| 94. | | A Statistical Study of Some Field Plot Yields | Collison, Harlan |
| 95. | | Studies with Phytosterols. I. Phytosterols of Corn Oil, Cottonseed Oil & Linseed Oil | Anderson, Moore, M.G. |
| 96. | | Chemical Studies of Grape Pigments I. The Anthocyanins in Norton & Concord Grapes | Anderson, R.J. |
| 97. | | Factors Influencing the Activity of Spore-forming Bacteria in Soil | Joffe, J.S., Conn |
| 98. | | The Relation between the Groups of Bacteria Found in Market Milk & the Flora of Dairy Utensils | Whiting, W.A. |
| 99. | 1924 | Studies on the Coccaceae. I. Previous Taxonomic Studies Concerning the Genera of the Coccaceae | Hucker, G.J. |
| 100. | | Studies on the Coccaceae. II. A Study of the General Characters of the Micrococcus Group. | " |
| 101. | | Studies on the Coccaceae. III. The Nitrogen Metabolism of the Micrococci | " |
| 102. | | Studies on the Coccaceae. IV. The Classification of Genus Micrococcus Cohn | " |
| 103. | | Studies on the Coccaceae. V. Serological Studies of the Micrococci | " |
| 104. | | Filtration & Clarification of Milk | Dahlberg, Marquardt |
| 105. | | The Bacterial Flora of Milking Machines | Robertson, A.H. |
| 106. | | An Experiment in Breeding Apples, II. | Wellington, R. |

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| 107. | 1924 | A Correlation between Color of Grape Leaves at Time of Foliation & Fruit Colors | Gladwin, F.E. |
| 108. | | Studies with Phytosterols. Parts I-IV. | Anderson, R.J. |
| 109. | | A Systematic Review of Currants & Gooseberries | Berger, A. |
| 110. | 1925 | A Gaseous Fermentation of Tomato Pulp & Related Products | Mickle, F.L., Breed |
| 111. | | The Texture of Ice Cream | Dahlberg, A.C. |
| 112. | | The Micrococci Associated with Dairy Utensils | Robertson, A.H. |
| 113. | | Viscosity, Surface-tension & Whipping Properties of Milk & Cream | Dahlberg, Hening |
| 114. | | Effect of Straw on Plant Growth | Collison, Conn |
| 115. | | Soil Flora Studies. VI. The Punctiform-Colony-forming Bacteria in Soil | Conn, H.J. |
| 116. | | The Adherence to Foliage of Sulfur in Fungicidal Dusts & Sprays | Thatcher, Streeter |
| 117. | 1926 | The Effect of Certain Lactic Acid Producing Streptococci upon the Flavor of Cheddar Cheese | Hucker, Marquardt |
| 118. | | Studies on the Coccaceae: VI. & VII. | Hucker, Robertson |
| 119. | | Non-thermophylic, spore-forming Bacteria Associated with Pasteurizing Equipment | Robertson, Yale, Breed |
| 120. | | The Microscopic Appearance of Market Milk & Cream | Breed, R.S. |
| 121. | | Further Studies Concerning the Aphiscidal Properties of Tobacco Dust | Huckett, H.C. |
| 122. | | A Comparison of the Babcock, Gerber & Roese Gottlieb Methods for Determining the Percentage of Fat in Milk & Cream | Dahlberg, Holm, Troy |
| 123. | | Anthocyanins Appearing in the Pigment of Isabel-la Grapes | Anderson, Nabenhauer |
| 124. | | Studies with Phytosterols: I.-VI. | Anderson et al. |
| 125. | 1927 | Physical Properties of Commercial Dusting & Spraying Materials | Streeter, L.R. |
| 126. | <i>act</i> | Annual Variation in Apple Yields- a Possible Cause | Collison, Harlan |
| 127. | | An Experiment in Breeding Plums | Wellington, R. |

128. 1927 Further Studies on the Methods of Gram Staining Hucker, Conn
129. The General Soil Flora. The Bacterial Flora of Four Soils Compared by the Direct Microscopic Method Conn, Thatcher, L.M.
130. Thermophilic & Thermoduric Micro-Organisms with Special Reference to Species Isolated from Milk. I. Review of Literature Robertson, A.H.
131. Thermophilic & Thermoduric Micro-Organisms with Special Reference to Species Isolated from Milk. III. Description of the Non-spore-forming Thermoduric organisms Isolated "
132. 1928 The Micrococci Present in the Normal Cow's Udder Breed, Alice F.
133. Biology & Control of the Blackberry Leaf-Miner Daniel, D.M.
134. Studies on the Coccaceae: VIII. A Study of the Coccaceae Resisting Pasteurization Temperatures Hucker, G.J.
135. Studies on the Coccaceae: IX. Further Studies on the Classification of the Micrococci "
136. Studies on the Coccaceae: X. The Motility of Certain Cocci. XI. Effect of the Medium upon Formation of Chains by Streptococci Hucker, Thatcher, L.M.
137. Seed-treatment for Black-leg Disease of Crucifers Clayton, E.E.
138. A Type of Bacteria Abundant in Productive Soils but Apparently Lacking in Soils of Low Productivity Conn, H.J.
139. A Summary of Research Studies Relating to Casein & Some of the Applications Van Slyke, L.L.
140. The Chemistry of Sour Milk "
141. *not* Studies on the Coccaceae: XII. Action of the Streptococci upon Casein *Hucker G.J.*
142. Studies on the Coccaceae: XIII. Production of Carbon-dioxide by the Streptococci "
143. Studies on the Coccaceae: XIV. Certain Biochemical Reactions Produced by the Streptococci "

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| 144. | 1928 | Studies on the Coccaceae: XV. Relationships of the Various Acid-proteolytic Cocci | Hucker, G.J. |
| 145. | <i>aut</i> | Two New Varieties of Red Kidney Beans: Geneva & York | Gloyer, W.O. |
| 146. | | Chemical Studies of Grape Pigments: II. The Anthocyanins in Clinton Grapes. III. The Anthocyanins in Seibel Grapes. | Anderson & Nabenhauer |
| 147. | | Thermophilic & Thermoduric Micro-organisms with Special Reference to Species Isolated from Milk: V. Description of Spore-forming Types | Prickett, P.S. |
| 148. | 1929 | Control Measures for Cucumber Beetles | Huckett, H.C. |
| 149. | | A Preliminary Study of the Unicorn Plants (Martyniaceae) | Van Eseltine, G.P. |
| 150. | | The Types of Organisms Found in Spoiled Tomato Products | Pederson, C.S. |
| 151. | | The Fermentation of Glucose, Fructose and Arabinose by Organisms from Spoiled Tomato Products | " |
| 152. | | Chemical Studies of Grape Pigments: V. The Anthocyanins in Ives Grapes | Shriner, R.L. & Anderson, R.J. |
| 153. | | The Number & Kind of Bacteria in Commercially Prepared Infant Foods | Hucker, G.J. & Hucker, Alice M. |
| 154. | | The Sanitary Control of Commercially Prepared Infant Foods | Hucker, G.J. & Hucker, Alice M. |
| 155. | | The Grindrod Impact Sterilizer | Hucker, G.J. & Hucker, Alice M. |
| 156. | | The Control of Bacteria During Pasteurization | Yale, M.W. |
| 157. | | Variations in the Creaming of Raw Milk & Their Influence During Pasteurization | Dahlberg, Marquardt |
| 158. | | VII. The Udder as a Possible Source of Thermophilic Bacteria | Pansen, P.A. |
| 159. | 1930 | Cross-unfruitfulness in the Apple | Einset, Olav |
| 160. | | The Fineness of Ground Sulfur Sold for Dusting & Spraying | Streeter, Rankin |
| 161. | | The Best Period for Aging Ice Cream Mixes | Hening, J.C. |
| 162. | | Open Pollination vs. Hand Pollination of Pollen-sterile Grapes | Einset, Olav |

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| 163. | 1930 | The Erio-phyidae of New York: II. The Maple Mites | Hodgkiss, H.E. |
| 164. | | Variability & Soil Relations in Apple Trees | Collison, Harlan |
| 165. | <i>out</i> | The Bacterial Flora of Aseptically Drawn Milk | Dorner, W. |
| 166. | | Lysimeter Investigations: I. Nitrogen & Water Relations of Crops in Legume & Non-Legume Rotations | Collison, R.C. & Mensching, J.E. |
| 167. | | Studies on the Coccaceae: XVI. The Genus Leuconostoc | Hucker, Pederson |
| 168. | | Floral Changes in the Fermentation of Sauerkraut | Pederson, C.S. |
| 169. | | Effect of Pure Culture Inoculation on the Quality & Chemical Composition of Sauerkraut | " |
| 170. | | Xenia and Metaxenia in Apples | Nebel, B.R. |
| 171. | | Aphids as Vectors of Leaf-roll Among Sprouting Potato Tubers | Stewart, Glasgow |
| 172. | <i>out</i> | Influence of Various Non-nitrogenous Compounds on Growth of Certain Bacteria in Soils of Low Productivity | Conn, H.J. & Darrow, Marry A. |
| 173. | | Preparation of Soil Profiles for Exhibition & Soil Study | Collison, Harlan |
| 174. | 1931 | The Utilization of Dry Skim Milk in the Manufacture of Ice Cream & Cream Cheese | Marquardt, J.C. |
| 175. | <i>and</i> | Virus Diseases of Black Raspberries | Rankin, W.H. |
| 176. | | Factors Affecting the Quality of Commercial Canning Peas | Sayre, C.B., William Kertesz, Z.I. |
| 177. | <i>and</i> | China Aster Seed Treatment & Storage | Gloyer, W.O. |
| 178. | | The Enzymic Clarification of Grape Juice | Willaman, Kertesz |
| 179. | | Factors Influencing the Pectin Content of Stored Apple Pomace | Kertesz, Z.I. & Green, E.L. |
| 180. | | The Creaming of Milk Pasteurized at High Temperatures | Marquardt, Dahlberg |
| 181. | | Studies on the Chemistry of Grape Juice | Green, Kertesz |
| 182. | | Variation in the Lima Bean, Phaseolus Lunatus L. as Illustrated by Its Synonymy | Van Eseltine, G.P. |

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| 183. | 1931 | Vegetable Seed Treatment with Special Reference to the Use of Hot Water & Organic Materials | Clayton, E.E. |
| 184. | | The Rate of Chemical Change in Milk Brought about by Certain Lactic Acid Streptococci | Kelly, C.D. |
| 185. | | Correlation Studies of the Growth of Apple & Cherry Trees in the Nursery from the Seedling to the 2-year Budded Tree. | Tukey, Brase |
| 186. | | Chromosome Number in the Genus Cucurbita | Ruttle, M.L. |
| 187. | 1932 | Macrocentrus Ancyliivorus Rohwer, a Polyembryonic Braconid Parasite of the Oriental Fruit Moth | Daniel, D.M. |
| 188. | | Ascogaster Carpocapsae Viereck, an Important Larval Parasite of the Codling Moth & Oriental Fruit Moth | Cox, J.A. |
| 189. | | Pasteurizing & Cooling Milk in the Vat to Secure Maximum Creaming | Marquardt, Dahlberg |
| 190. | | Studies on the Coccaceae: XVII. Agglutination as a Means of Differentiating the Species of Streptococcus & Leuconostoc | Hucker, G.J. |
| 191. | | Thermophilic Bacteria in Milk Pasteurized by the Holder Process | Breed, R.S. |
| 192. | | Direct Tree Injection in the Study of Tree Nutrition Problems | Collison, Harlan,
Sweeney, M.P. |
| 193. | | Lysimeter Investigations: II. Composition of Rain Water at Geneva, N.Y. for a Ten-Year Period | Collison, Mensching |
| 194. | | Some Relationships between Soil Properties & Performance of Baldwin & Greening Apple Trees | Collison, R.C.
Collison, S.E.
Harlan, J.D. |
| 195. | | Percentage of Hardshell in Pea & Bean Varieties | Gloyer, W.O. |
| 196. | | The Public Health Significance of the Growth of Thermophylic Bacteria | Hansen, P.A. |
| 197. | | A Temperature Treatment for Increasing the Viscosity of Sweet Cream | Hening, Dahlberg |
| 198. | | Dusting Tomato Seed with Copper-sulphate Monohydrate for Combating Damping-off | Horsfall, J.G. |
| 199. | | Mastitis I. The Incidence & Detection of Sub-clinical Streptococcus Mastitis | Hucker, Trudell,
Jennings |

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| 200. | 1932 | The Influence of Certain Lactic Acid Streptococci on the Chemical Changes in Cheddar Cheese during Ripening | Kelly, C.D. |
| 201. | | Lactic Acid Streptococci Associated with the Early Stages of Cheddar Cheese Ripening | " |
| 202. | | The Commercial Processing of Apple Juice | Carpenter, Walsh |
| 203. | | The Margin of Safety between the Thermal Death Point of the Tubercle Bacillus & the Thermal Cream Layer Volume Impairment in Pasteurizing Milk at Various Temperatures | Dahlberg, A.C. |
| 204. | | A Microscopic Study of Certain Changes in the Microflora of Soil | Conn, H.J. |
| 205. | | Mastitis, II. The Use of Certain Dyes in the Treatment of Mastitis | Hucker, G.J. & Lee, Dorothy |
| 206. | 1933 | Viability of Eggs & Larvae of the Apple Maggot (<i>Rhagoletis Pomonella</i> Walsh) at 32° F. | Chapman, P.J. |
| 207. | | Bacteriological Studies of a High-Temperature Short-Time Pasteurizer | Yale, M.W. |
| 208. | | Notes on the Species of Apples, I. The American Crab Apples | Van Eseltine, G.P. |
| 209. | | Chromosome Numbers in Aneuploid Apple Seedlings | Nebel, B.R. |
| 210. | | The Spray Value of Nicotine Supplements for Aphids | Huckett, H.C. |
| 211. | | Heat Transfer thru Stainless Steel & Glass-lined Steel in Dairy Pasteurizers | Marquardt, Pheteplace
Dahlberg |
| 212. | | Lysimeter Investigations, III. Mineral & Water Relations & Final Nitrogen Balance in Legume & Non-legume Crop Rotations for a Period of 16 Years. | Collison, Beattie, Har-
18 |
| 213. | | Temperature Variations in Bacteriological Incubators | Pederson, Yale & Eglinton |
| 214. | | Notes on the Species of Apples, II. The Japanese Flowering Crab Apples of the Sieboldii Group & Their Hybrids | Van Eseltine, G.P. |
| 215. | | Morphology of the Digestive Tract of the Apple Maggot Fly. <i>Rhagoletis Pomonella</i> Walsh | Dean, R.W. |
| 216. | | The Effect of Inoculation on the Quality, Chemical Composition & Bacterial Flora of Sauerkraut | Pederson, C.S. |

217. 1933 *Glypta Rufiscutellaris* Cresson, an Ichneumonid Larval Parasite of the Oriental Fruit Moth Crawford, A.W.
218. Influence of the Cion & of an Intermediate Stem-piece upon the Character & Development of Roots of Young Apple Trees Tukey, Brase
219. The Oxidase System of a Non-browning Yellow Peach Kertesz, Z.I.
220. Chromosome Structure in *Tradescantia* V. Optical Analysis of a Somatic Telophase Chromosome Nebel, B.R.
221. 1934 Studies on Barley Smuts & Loose Smut of Wheat Ruttle, M.L.
222. Some Factors Influencing the Germination of Lettuce Seed in Seed Laboratory Practice Shuck, A.L.
223. Pasteurized Milk Flavor & Creaming Power as Affected by Heating Medium Temperatures & Pasteurizer Linings Marquardt, Dahlberg
224. Cream Flavors & Viscosity as Affected by the Temperature of Pasteurization and of the Heating Medium "
225. Control of the Spruce Gall Aphid in Nursery Plantings Gambrell, F.L.
226. The Manufacture of Cream Cheese by the Geneva Method Dahlberg, Marquardt
227. 1935 Studies on Apple Scab & Spray Materials for Its Control in the Hudson Valley Hamilton, J.M.
228. The Composition of Media for the Bacteriological Analysis of Milk Bowers, C.S. & Hucker, G.J.
- 229.* Anatomy & Postpupal Development of the Female Reproductive System in the Apple Maggot Fly, *Rhagoletis Pomonella* Walsh Dean, R.W.
230. The Use of Cellulose, Casein & Other Products in Synthetic Plastics & Resins Carpenter, Kucera, J.J.
231. Rates of Solution & Movement of Different Fertilizers in the Soil & the Effects of the Fertilizers on the Germination & Root Development of Beans Sayre, Clark, A.W.
232. Mastitis, III. The Identity of *Streptococcus Agalactiae* Hansen, P.A.

233. 1935 The Chemical Determination of the Quality of Canned Green Peas Kertesz, Z.I.
234. A Chemical Method for Determining the Safeness to Foliage of Commercial Calcium Arsenates Pearce, Norton, Chapman
235. The Physiology of the Bean Mosaic Harrison, A.L.
236. Transmission of the Bean Mosaic "
237. Lysimeter Investigations, IV. Water Movement, Soil Temperatures & Root Activity Under Apple Trees Collison, R.C.
238. 1936 Seedlessness in Grapes Stout, A.B.
239. Mastitis, IV. The Composition of Milk as Affected by Latent Mastitis Dahlberg, Kucera, Hening, Hucker
240. The Biology of the Apple Cucurlio (*Tachyptereillus Quadrigibbus* Say) Hammer, O.H.
241. 1937 Mastitis, V. The Presence of Mastitis Streptococci in Bovine Mammary Tissue Hucker, G.J.
242. Methods of Making Cheddar Cheese from Milk with a Low Curd Tension Due to Latent Mastitis Marquardt, Hucker
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