
POTATO AGAR.

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The making of potato agar probably presents greater annoyances than the making of any other medium used in bacteriological and mycological laboratories. The difficulty is due to the starch of the potato becoming gelatinous and difficult to filter. For sometime the writer has been using a method which has proved very satisfactory. This method is a modification of the method in general use and it is probable that other workers may be making agar in practically the same manner. However, it has been considered advisable to publish it at this time for the benefit of any who may be experiencing difficulties in the making of this very valuable medium. The method is as follows:

A.—Melt the desired amount of agar (10, 12, or 15 grams) in 500 cc. of distilled water.

B.—Peel and slice very thin, 500 grams of potatoes and add 500 cc. of distilled water. Heat at about 60 degrees C. for one hour. Strain through cloth.

Mix A. and B. Add the white of two eggs which have been mixed in 100 cc. of distilled water. Put in autoclave and heat until clear, usually about two hours. If the total volume is now less than 1000 cc. enough hot distilled water should be added to equal that amount. Filter through cotton, titrate if desired, tube and sterilize.

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