

Fly Food Protocol

1. Fly Food is ordered through this site:

<https://filemaker2.genetics.wisc.edu/fmi/webd#FlyKitchen>

2. Submit order by Monday at 5 pm and food is ready on Wednesday.
3. Once you have access, you can order fly food by following this process:
 - a. Choose FlyKitchen
 - b. Sign in with user name "FlyKitchen" and password "drosophila"
 - c. Choose "Create New Order"
 - d. Choose your lab name under "Group Name"
 - e. Choose the next Tuesday on the calendar for the food prep date.
 - f. Enter the number of trays of vials (144) or bottles (30) being ordered, and choose glass or plastic for the material. Trays of glass vials/bottles would need to be returned to a freezer within the fly kitchen (we can get you a key). With plastic you would dispose of them on your own (perhaps freeze and discard) and only bring the trays back.
4. Fly food is available for pickup in the basement of the Genetics/Biotech building (large rack is visible from main hallway - look for trays with lab name on them).
Enter from the Henry Mall side and take the stairs to the right of the elevators, then just follow the main hallway around. The building should be unlocked during business hours.

Note: Our standard fly food recipe is prepared in batches of 4.5 L water, 500 mL cornmeal, 500 mL molasses, 200 mL yeast, 54 g agar, 20 mL propionic acid, and 45 mL tegosept 10% (in 95% ethanol).

Contacts:

The fly kitchen is run by James Wright <jwright@wisc.edu>

Bob Kreber <rakreber@facstaff.wisc.edu> helps on a volunteer basis as well.

Discards and Protocol Before Returning Vials to Fly Kitchen:

1. Freeze discards (at least 12 hrs) and return them in the same stainless steel trays.
2. Bring them to us in B1344 of Genetics
3. Pick up fresh food in another tub, and tops at your delivery spot (usually your receiving dock) a second time.