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SAVE GRAIN BY CONTROLLING Pantry

FACT SHEET

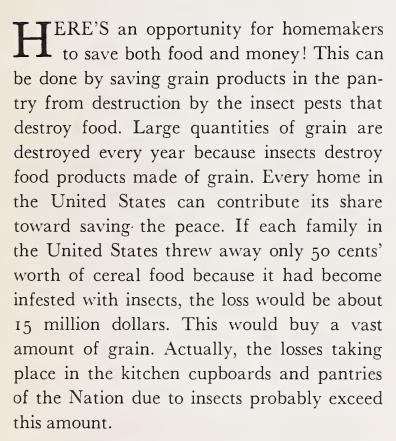
U. S. DEPARTMENT OF AGRICULTURE

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Pests!

U.S Miles + From - und Food longer viction

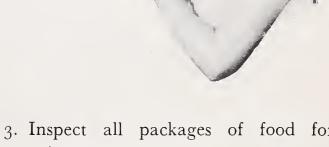
Information Supplied by Agricultural Research Administration Bureau of Entomology and Plant Quarantine



You may think the amount of food you can save insignificant. But add your savings to that resulting from the united effort of your fellow citizens and the total is enough to help pull many starving people through a crisis. In addition, saving food will save you money.

To control "pantry pests" just follow these five steps:

- I. Clean your pantry shelves thoroughly.
- 2. Spray the cupboard with 5-percent DDT.



- 3. Inspect all packages of food for insects.
- 4. Sterilize products by heating at 140° F. for one-half hour.
- 5. Store food in tight containers.

### Clean The Shelves

Food gets spilled. Particles sift out of packages. This food stays on the shelf or lodges in cracks and corners. Insects can live on this food. They get into food you might place on the shelves later. Cleaning shelves removes this source of infestation.

# Spray With DDT

Remove all packages of food and spray a 5-percent DDT solution on the interior surfaces of the cupboard. A deposit of DDT crystals will remain after the liquid has dried. These crystals will be effective for several months. Insects that crawl around inside sprayed cupboards will be killed before they have a chance to lay eggs and start new infestations. Wait until the spray drys before putting packages back on the shelves. The dry DDT deposit will not harm food inside packages. Such a spray treatment will be of no value against insects inside packages because they will not come in contact with the insecticide crystals.

# Inspect Food Packages

You may find insects in flour, meal, cereals, cornstarch, crackers, breakfast foods, macaroni, and spaghetti. Look through such foods carefully. Insects that feed on grain products may also be found in spices, nut meats, chocolate, cocoa, dehydrated foods, dried fruits, dry soup mixes, dog biscuit, and bird seed. Remember that food is not ruined just because a few beetles have crawled into it. A few in flour, for instance, can be picked out, or the flour sifted through a fine sieve. Sterilize food which will not be used right away and store it in tight containers, as described below. Heavily infested products may have to be fed to pets, chickens, or livestock.

### Sterilize With Heat

Most dry food products can be freed of insect life by heating them in the oven at 140°

F. for about one-half hour. Small packages can be heated just as they are. The contents of larger packages may be spread on cake or pie pans or on baking sheets, so the heat can penetrate more easily. If eggs or insects are already in the food they will continue to develop even in a tight container. So, if there is any question about the product being infested, give it the heat treatment.

## Store in Tight Containers

Store such foods in clean metal or glass containers with tight-fitting lids—such as lard buckets, coffee cans, or fruit jars. Before reusing a container that has held infested food, heat the container in boiling water or in the oven.

Use up the contents of one package before opening another. When you open a new package, store the unused remainder in a covered container. The cover must fit tightly to prevent tiny insects from crawling in.

Note: The first two steps outlined here—cleaning pantry shelves and spraying them with a 5-percent solution of DDT—also will prove effective in helping control other pantry pests such as ants and cockroaches.

