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U. S. DEPARTMENT OF AGRICULTURE OFFICE OF INFORMATION

(Release on receipt)

SUBJECT: "Weevils in the Flour"--Information from entomologists of the U. S. Department of Agriculture

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The experienced housewife knows it's unwise to store very much flour in the average home. You just don't have enough tight containers to keep it in ...nor a cool, dry place to store it. The flour is likely to become infested with weevils.

The flour weevil is a cosmopolitan insect. It's found everywhere. It's apt to be in the grocery store and in your own kitchen. The female weevil can lay as many as 500 eggs at a time and she lays them in flour...though she also finds nut meats, spices, corn meal and other cereals useful for this purpose.

When flour is stored in a warm room---your kitchen shelves, for example ---the flour weevil eggs will hatch within 8 to 10 days. It takes a little longer for them to hatch in a cooler place---from 20 to 30 days. Then it takes the worms from 7 to 12 weeks to grow into adult beetles.

The sensible homemaker buys just enough flour to meet the family's current demands. She doesn't try to store more flour than she has tight containers to keep it in. And she doesn't run the risk of having the flour spoiled. Because the entomologists tell us that the only way we can get the weevils completely out of flour is to sift it through fine silk bolting. And the average household is not likely to be equipped for such an emergency.

Not only is it <u>unwise</u> to buy more flour than the family needs. It is also <u>unnecessary</u>. Take it from the Department of Agriculture...there is no

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shortage of flour in this country. Every effort is being made to have adequate supplies on hand in the stores at all times.

But it is extremely urgent that we make wise use of our flour. There is a shortage of wheat and flour in other parts of the world. The hungry peoples of these lands are desperately in need of food. We have enough wheat to share with them if we make sensible and proper use of our supplies. If we buy only the flour we can use before it spoils. It would be a great tragedy if flour were allowed to go to waste in this hour of need.

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