

# PYRENONE<sup>®</sup> MULTI-PURPOSE E.C.60-6 CONTINUED

Radish	Aphids, Flea Beetle
Spinach	Aphids, Cabbage Looper, Webworm
Tomatoes	Green Peach Aphid, Colorado Potato Beetle, Stink Bug, Flea Beetle
Ornamentals:	
African Violets, Asters, Azaleas, Begonias, Camellias, Carnations, Chrysanthemums, Dahlias, Dogwood, Geraniums, Gladioli, Marigolds, Roses, Rubber Plants, Wandering Jew	Aphids, Flea Beetles, Leafhoppers

### DROSOPHILA OR FRUIT FLY CONTROL:

Dilute at the rate of 1 part concentrate with 1200 parts water (1 pint per 150 gallons or a tablespoonful with 4 gallons water). Thoroughly mix the emulsion in the spray tank. Make treatments as follows:

1. To protect tomatoes and fruits in baskets on trucks or in plants, use a product registered for this use such as Pyrenone Crop Spray.
2. Spray the raw stock stacked in the yard.
3. Dip baskets in the diluted spray after dumping the fruit to kill adhering larvae and pupae.
4. After washing and cleaning up the inside of the processing plant and just prior to bringing fruit into it, the entire space inside the cannery should be sprayed at a dilution of 1 part concentrate to 59 parts water (1 pint) with 7 gallons 3 pint water or 2 tablespoonfuls with 3 1/4 pints water). At the rate of 1 gallon to 50 square feet (1 quart to 187 square feet) direct spray on walls, ceilings, and floors, paying special attention to forcing spray into all cracks and crevices.

### PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

#### CAUTION

Harmful if swallowed. Do not breath spray mist. Wear mask or respirator of a type recommended by the U.S. Bureau of Mines to give adequate protection against this material. Wear protective clothing. Wash exposed skin surfaces with soap and water after handling and before eating or smoking. Wash all contaminated clothing with soap and hot water before reuse.

Do not apply directly to food. Do not apply space spray while food processing is underway. Foods should be removed or covered before treatment. Thoroughly wash all food processing surfaces before reuse. After spraying in meat packing plants, bakeries and the food processing plants, wash with potable water all equipment, benches, shelving, etc. where exposed food will be handled. In case washing is impractical, do not allow food to come in contact with treated surfaces for at least 48 hours. Food processing operations do not have to be stopped while applying a wet spray with care and in accordance with directions and cautions given above. Remove pets, birds, and cover fish aquaria before spraying.

#### ENVIRONMENTAL HAZARDS

This product is toxic to fish, shrimp, crab and other aquatic organisms. Keep out of lakes, streams and ponds (except when used as a mosquito larvacide - then used only around the borders of those areas). Shrimp and crab may be killed at application rates recommended on this label. Do not apply where runoff is likely to occur. Do not apply when weather conditions favor drift from areas treated.

#### PHYSICAL AND CHEMICAL HAZARDS

Do not use or store near heat or open flame.

#### STORAGE AND DISPOSAL

Do not reuse empty container. Wrap container and put in trash collection.

Buyer assumes all risks of use, storage or handling of this product not in strict accordance with directions given herewith.