

PM 14 66352-5 pg 1/3

January 3, 1997

Garlic Research Labs
624 Ruberta Ave.
Glendale, CA 91201-2335

300/ 5506775
/ 18

Attention: Mr. Bill Brock

Subject: Garlic Barrier 3
EPA Reg. No. 66352-5
Your final printed labels of May 17, 1996
Your amended application of June 6, 1996

We have reviewed the changes to the lists of sites and pests for this product and found them acceptable. However, we note that you did not make all of the changes required as part of the April 30, 1996, Notice of Registration. Therefore, we have repeated the earlier changes and suggested some additional ones.

The labeling referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA), as amended, is acceptable provided that you make the following changes and submit one (1) copy to us within 30 days of receipt of this letter and before you ship product. The new labeling must be used within six (6) months of receipt of this letter.

1. Revise your use directions as follows:

DIRECTIONS FOR USE

[Blank Line]

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

[Blank Line]

Use Restrictions: Garlic Barrier is registered ... and Shrubs.

Mixing Directions: Shake container well before spraying.

Application Directions:

1. Timing

Spray indoor ... they arrive.

2. Method of Application

Spray the top and underside of all leaf surfaces to the point of runoff.

3. Frequency of Application

Repeat application once a month for indoor plants and twice an month for outdoor plants.

After Taste: Garlic Barrier will not impart garlic taste to edible portions of berries, fruits, nuts, or vegetables.

4. If your use directions appear on two panels, the top of the second panel must include the following heading:

DIRECTIONS FOR USE (continued from Right Panel)

5. Revise your "STORAGE AND DISPOSAL" section as follows:

STORAGE AND DISPOSAL

[Blank Line]

Storage: Store only in original container, at 35-90 Degrees F, away from sunlight, and in a dry place inaccessible to children and pets.

[Blank Line]

Disposal: Do not reuse empty container. Rinse thoroughly and recycle.

6. Place your "STORAGE AND DISPOSAL" section after your use directions.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6(e). Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions.

A stamped copy of the labeling is enclosed for your records.

If you have questions about this letter, please contact Mr. Dan Peacock at 703-305-5407.

Sincerely yours,

WBJ
William W. Jacobs, PhD
Product Manager (14)
Insecticide-Rodenticide Branch
Registration Division (H7504C)

Enclosures: 1. Stamped label
2. A-79 Enclosure

Peacock WP#10:A:\Garlic\66352-5.JAN:305-5407,-6600:1/3/97

BEST AVAILABLE COPY

SHAKE WELL

MIXING DIRECTIONS: Shake container well before spraying.

APPLICATION DIRECTIONS

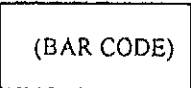
TIMING: Spray indoor plants at any time. Spray outdoor plants in the very late afternoon. Do not apply just prior to or during pollination as Garlic Barrier may repel bees. Spray early in the season before insects arrive. Garlic Barrier keeps insects from getting on plants. It infrequently repels insects once they arrive.

METHOD AND RATE OF APPLICATION: Spray to thoroughly cover plants including top and underside of all leaves to the point of runoff. Spray Recommendation: once a month for indoor plants, twice a month for outdoor plants.

AFTER TASTE: Garlic Barrier will not impart garlic taste to edible berries, fruits, nuts or vegetables.

EPA Registration No. 66352-5
EPA Establishment No. 66352-CA-1

MADE IN U.S.A.



GARLIC BARRIER 3™

INSECT REPELLENT Home and Garden

Keeps insects from getting on plants and trees
Becomes odorless in minutes after spraying

CAUTION: KEEP OUT OF REACH OF CHILDREN.
Avoid contact with eyes. If in eyes, flush with plenty of water.

ACTIVE INGREDIENT: Garlic Juice.....2.00%
INERT INGREDIENTS:.....98.00%
(Inert Ingredients are food grade preservatives, additives, and deionized water.)

CONTENTS: 32 Ounces / .9464 Liters

ACCEPTED
with COMMENTS
BY EPA LABORATORY

JAN 03 1997

Under the Federal Insecticide,
Fungicide, and Rodenticide Act
is recorded, for the pesticide
registered under EPA Reg. No.

66352-5

SHAKE WELL

DIRECTIONS FOR USE: It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

USE RESTRICTIONS: Garlic Barrier is registered for the following sites to repel Ants, Aphids, Armyworms, Chinch Bugs, Earworms, Grasshoppers, Hornworms, Leafminers, Leafhoppers, Leafhoppers, Leafrollers, Mealybugs, Mites, Mole Crickets, Plant Bugs, Scale, Spiders, Thrips, Weevils, and Whiteflies: Trees, Vines, Brassica Vegetables (Broccoli, Brussels Sprouts, Cabbage, Chinese Mustard, Cauliflower, Collards, Kale, Kohlrabi, and Mustard Greens), Bulb Vegetables (Garlic, Leek, Onion, and Shallot), Citrus (Lemons, Limes, Oranges, Tangelos, and Tangerines) Cucurbit Crops (Cucumber, Cantelepe, Casaba Melons, Gherkins, Gourds, Honeydew Melons, Mango Melons, Muskmelons, Pumpkins, Summer Squash, Winter Squash and Watermelons), Fruiting Vegetables (Bell Peppers, Chili Peppers, Eggplant, Ground Cherry, Peppinos, Pimientos, Sweet Peppers and Tomatoes), Herbs, Kwei, Leafy Vegetables (Celery, Cress, Endive, Fennel, Lettuce, Spinach, and Swiss Chard), Legume Vegetables (Broad Beans, Chick Peas, Ovar, Lentils, Peas and Soybeans), Nut Trees, Peanuts, Pome Fruit Trees (Apples, Crabapple, Mayhaws, Pears, Quince), Root and Tuber Vegetables (Artichokes, Beets, Burdock, Carrots, Cassava, Chicory, Ginger, Ginseng, Horseradish, Parsley Parsnip Potatoes, Radish, Rutabaga, Salsify, Sweet Potatoes, Turnips and Yams), Small Fruits and Berries (Blackberries, Blueberries, Boysenberries, Cranberries, Currants, Dewberries, Elderberries, Grapes, Gooseberries, Huckleberries, Raspberries and Strawberries), Stone Fruit Trees (Apricots, Cherries, Nectarines, Peaches, and Plums), Grass, Ornamentals, Flowers, and Shrubs.

STORAGE AND DISPOSAL: Store only in original container, at 35-90 Degrees F, away from sunlight, and in a dry place inaccessible to children and pets. Do not reuse empty container. Rinse thoroughly and recycle.

Manufactured by: Garlic Research Labs
624 Ruberta Avenue
Glendale, CA 91201-2335
(800) 424-7990

BEST AVAILABLE COPY