

Pounce approved for use against mushroom flies

HARRISBURG — The Environmental Protection Agency has granted an exemption to the Pennsylvania Department of Agriculture for use of Pounce mushroom spraymist to control adult mushroom flies.

The Agriculture Department had petitioned the EPA for this exemption in March on behalf of the mushroom growers and mushroom industry, which has suffered severe losses due to the sciarid fly, also known as the mushroom fly.

"Our mushroom growers have been losing up to 75 percent of their crops due to damage from the mushroom fly in the past several years," Secretary of Agriculture Penrose Hallowell said.

"Foreign mushroom growers, who are not prohibited from using DDT

have had an unfair advantage as a result. We petitioned EPA for this exemption as a means to help our mushroom industry control the flies, and after months of work, this exemption has been granted."

The petition represented a combined industry, Penn State Extension and the Pennsylvania Department of Agriculture pesticide regulatory effort. Information and testimony in support of the petition were provided by all three groups. The use of Pounce under the exemption is being permitted for a period of one year pending the possible granting of a full EPA registration for this pyrethroid insecticide use on mushrooms.

Larval sciarids feed on the

mycelium, destroy the pins of developing mushrooms and tunnel in the stems and caps of mature mushrooms. Growers have lost crops because of this, and processors as well have lost money due to the amounts of tissue which is not usable due to sciarid damage.

"The Pennsylvania Department of Agriculture intends to continue working in every way possible to assist our \$150 million mushroom industry," Hallowell said.

"We have testified before the U.S. International Trade Commission on their behalf, and have secured permission to use Pounce. Our efforts will continue until we are satisfied that the Pennsylvania mushroom industry can again compete on an even basis with the mushroom producers and processors from other nations."

Pounce, which contains the active ingredient permethrin, has been approved for use under Section 18 of the Federal Insecticide, Fungicide and Rodenticide Act. The specific exemption is for a period of one year through August 22, 1981. The Pennsylvania Department of Agriculture is responsible for ensuring all provisions of the exemption are met and must submit a final report to the EPA by January 31, 1982. Application of Pounce must be made by or under the direct super-

vision of certified pesticide applicators. Details concerning the limitations and use of this material can be obtained from Dr. Gerard J. Florentine, Pesticide Coordinator.

Hallowell said that because of the one-year limit of use, and the possibility

that the EPA may not grant future use of permethrin, the Agriculture Department would continue to seek other means to control the mushroom flies.

"The mushroom industry is the leading employer in southern Chester County, and comprises a significant

portion of the labor market in Berks and Butler Counties as well," he said. "The industry and the Agriculture Department must work together to insure that we can meet the challenge posed by both natural enemies and foreign suppliers."

Preserve breads carefully

LANCASTER — Breads retain high quality and flavor if special care is taken in preparation for storage.

Jan Renner, Chester County Home Economist, advises homemakers to consider these points when freezing or using frozen bread products:

* Partially baked yeast rolls are handy to have in the freezer. Small rolls freeze best. Bake rolls in a slow oven at 275 degrees F for about 20 minutes, cool quickly, wrap and freeze.

* Cool home-baked breads thoroughly before wrapping. Store them in moisture and vapor-resistant materials such as freezer bags or foil. When ready to serve, thaw in wrappings 10 to 15 minutes and bake in a 425 degree F oven for five to 10 minutes, or until golden brown.

* To freeze unbaked yeast rolls made from plain or sweet dough, shape rolls after the first rising, grease all surfaces well and freeze immediately. When ready to use, thaw in a warm place and let rise until light. Bake as usual.

* To assure high quality in baked foods held in freezer at zero degrees F., maximum storage times are two to six months for white bread and plain rolls; one month for unbaked rolls, unbaked rolls, unbaked yeast dough and unbaked quick breads; six to eight months for partially baked yeast breads.

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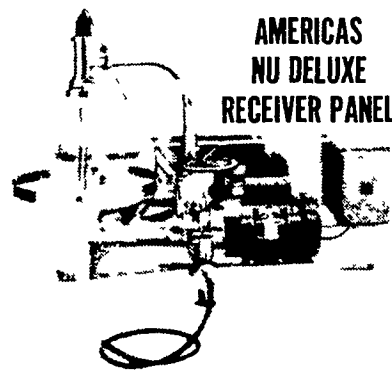
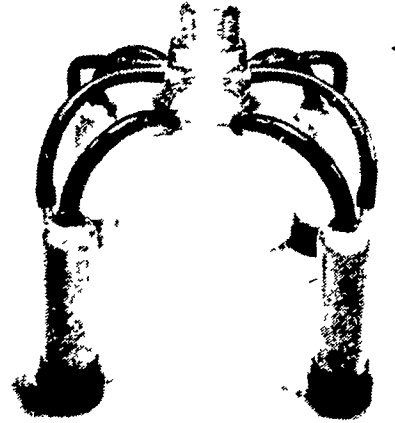
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