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Vegetable Storage

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VEGETABLE STORAGE

by

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You have raised your garden and have done well. You have had fresh vegetables to eat all summer and now you must look forward to the winter months, in other words, you must store the root crops, the pumpkins, cabbage, etc., so you will have the supply to draw on nearly all winter. We are sending you with this month's lesson two excellent bulletins on vegetable storage. We want you to read and study these for there is lots of information in them that you should know.

The Root Crops such as carrots, turnips, rutabagas, winter radishes, beets, and kohl-rabi may best be stored in cool damp cellars. If the storage room is a dry one it is best to cover these roots with moist sand or earth otherwise the dry air will cause them to shrivel and become corky and unpalatable. Parsnips are the hardest of our root crops and may be left in the ground all winter without injury. It is next to impossible to dig them when the ground is frozen, however, and because of this at least part of them should be put in the cellar and stored like the other root crops.

Cabbage. It has been found that cabbages which are put into storage with the heads rather loose keep better than those with tight heads when storage starts. Cabbages in storage should be kept cool and moist at all times and never allowed to become warm or wet. If cabbages are stored in large quantities in the cellar of the dwelling house they may give off an odor that is objectionable. Because of this, they should be put in an outside cellar where one is available. Cabbages are often stored in pits in the ground which method is very successful farther south where the winter are not so severe. This method could be made successful in South Dakota also if applied correctly. Read the enclosed bulletins for a detailed description of this type of cabbage storage.

Squash and Pumpkins. These crops always store best in a dry atmosphere and at a cool temperature. Most other vegetables need a moist air but these do best in dry air. Squash and pumpkins will keep fairly well where it is warm providing it is dry but will quickly rot in the presence of much moisture. They will shrink more under warm than under cool conditions. Do not pile squashes or pumpkins upon one another. If you have but little room with lots of this crop to store, shelves should be built so that they can be stored without piling.

Celery. Celery is most effeciently stored by packing in an upright position in boxes from one to two feet wide into which has been placed several inches of moist sand or earth. It should be kept in a coop damp cellar.