

HOW TO WINTER CABBAGE.

When cabbage are wanted in the spring only, they may be taken up, roots and all and laid on the ground, roots up, as close together as they will lie, the cabbage part just covered with soil. Where they are wanted for market or use during winter, a very good way is shown in the illustration, and is described in the *Rural New Yorker*, as follows :

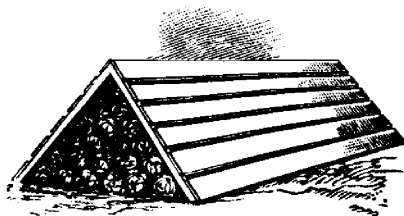


FIG. 82.—DEVICE FOR WINTERING CABBAGE.

The cabbages are cut and well trimmed, and packed in the pit, as shown. Frames of 2x4-inch scantling are made and placed upright in the pit. For a pit 15 feet long, three of these are needed. Fence-boards are nailed to these frames, thus forming a complete crate. This is covered lightly with straw, and then with about four inches of dirt. The ends are stuffed with straw, which can be removed whenever cabbage-heads are desired.

CELLAR FOR STORING ROOTS.—Fourteen hundred bushels of roots will require between 2150 and 2200 cubic feet of storage-room. The main object in storing roots is to keep them at a uniform temperature as little above the freezing point as practicable. One of the best ways to do this is simply to pile them in long narrow piles on well-drained ground, convenient to the place where they are to be fed. An excavation about a foot deep should be made and a layer of clean straw placed beneath the roots. When the pile of roots has been made it should be covered thickly with straw and then with a foot of earth. At distances of six or eight feet along the apex of the pile, a drain-tile should be inserted to give ventilation. For a permanent cellar, in many cases, the most convenient arrangement is simply to partition off a corner of the barn basement by setting up 10 or 12-inch studs, boarding on both sides and stuffing the interstices with chaff or cut straw. Often a very convenient root cellar may be made in a gravelly or sandy bank adjoining the barn cellar. This arrangement is especially convenient where the root-cellar can be so built that it can be filled from the driveway in the second floor of the barn. Where a cellar is built in this way, grout walls, cemented on the inside, should be used, both as a protection from cold and against rats. The relative advantages and cost of these various ways of storing roots will, of course, depend entirely upon individual circumstances and surroundings.—Am. Gardening.