in decay. On the other hand, roots require to be kept constantly cool. Under conditions of too great warmth the moisture of the roots evaporates, the cells collapse and the roots shrink. They sometimes begin to sprout, especially if exposed to sunlight, and in any case are greatly impaired for use. Where ventilation is not provided, decay immediately sets in, especially where earth surrounds the roots, and rapidly spreads in all directions. The best temperature at which to keep roots is about 2 degrees above freezing but as temperature is necessarily subject to some variation it should be kept within the limits of 32 to 40 degrees Fahrenheit.

Basement Storage

Owing to the fact that basements in houses usually contain heating plants, roots are not commonly very well kept in basements. Where the basement consists of a single large chamber the air is too dry and also too warm to keep roots hard and crisp. It is necessary to separate the storage room from the room containing the heating plant. Cement walls make the best partitions but close board walls will serve if other necessary conditions can be secured. Direct contact with outside air is desirable by tiles or window slits.

FIG 1.—PLAN OF UNDERGROUND ROOT CELLAR

The Outside Root Cellar

The best results in root storage are secured in buildings or cellars erected for the single and specific purpose of storage, and these are commonly used for the purpose of storing field roots and potatoes and also the house supplies of winter vegetables. Where the ground is suitable, the south face of a hill or ridge makes a good site for a root cellar. To construct this kind of accommodation the ground is scraped out from six to seven feet deep, twelve to fifteen feet wide, and as long as desired. Each cubic foot of space