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March 3, 1910.

Keeping of Vegetables, Fruits and Meats

The following hints regarding the keeping of different kinds of food may be found useful:

Potatoes are kept without difficulty in a cool, dry and dark place. Sprouts should not be allowed to grow in the spring.

Such roots as carrots, parsnips, and turnips remain plump and fresh if placed in earth or sand filled boxes in the cellar floor.

Pumpkins and squash must be thoroughly ripe and mature to keep well. They should be dried from time to time with a cloth and kept, not on the cellar floor, but on a shelf, and well separated from each other.

Cabbages are to be placed in barrels, with the roots uppermost.

Celery should be neither trimmed nor washed, but packed heads up, in long, deep boxes, which should then be filled with dry earth.

Tomatoes may be kept until January, if gathered just before frost, wiped dry, and placed on straw-covered racks in the cellar. They should be firm and well-grown specimens, not yet beginning to turn. As they ripen they may be taken for table use, and any soft or decaying ones must be removed.

Apples, if for use during the autumn, may be stored in barrels without further precaution than to look them over now and then to remove decaying ones; but if they are to be kept till late winter or spring they must be of a variety known to keep well and they must be handpicked and without blemish or bruise. They should be wiped dry and placed with little crowding on shelves in the cellar. As a further precaution they may be wrapped separately in soft paper.

Pears may be kept for a limited time in the same way, or packed in sawdust or chaff, which absorbs the moisture which might otherwise favor molding.

Oranges and lemons are kept in the same way. Wrapping in soft paper is here essential, as the uncovered skins if bruised offer good feeding ground for mold. Oranges may be kept for a long time in good condition if stored where it is very cold but where freezing is not possible. Lemons and limes are often kept in brine, an old-fashioned household method.

Cranberries, after careful looking over to remove soft ones, are placed in a crock or firkin and covered with water. A plate or round board placed on top and weighted serves to keep the berries under water. The water should be changed once a month.

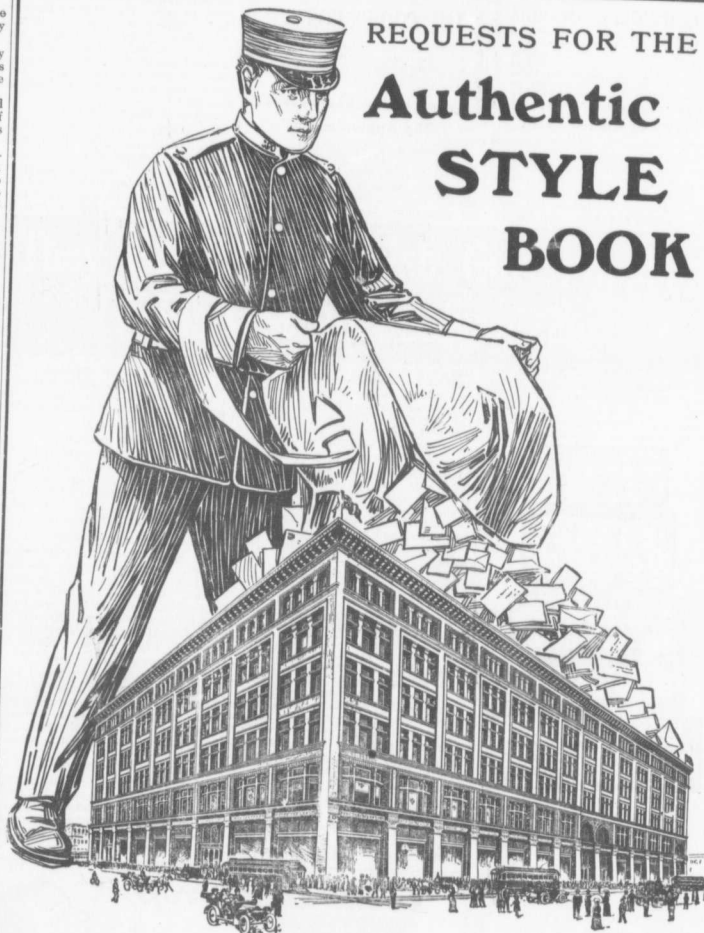
In winter large pieces of fresh meat may be purchased and hung in the cellar. Thin pieces, as mutton chops, are sometimes dipped in mutton suet, which keeps the surface from drying and is easily scraped off before cooking.

Turkeys, chickens and other birds should be carefully drawn as soon as killed and without washing hung in the coolest available place.

Salt pork and corned beef should be kept in brine in suitable jars, kegs, or casks, and should be weighted so as to remain well covered. A plate or board weighted with a clean stone is an old-fashioned and satisfactory device.

Eggs may be packed for winter use in lime-water or in water-glass solution. Many housekeepers have good success in packing them in bran, in oats, or in dry salt, but according to experiments, the preference is to be given to the 10 per cent. solution of water-glass. Exclusion of the air with its accompanying micro-organisms and the prevention of drying out are what is sought in all cases. Packed eggs are not equal to fresh eggs in flavor, but when they are well packed, are of fairly good quality and perfectly wholesome.

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