In outside storage trenches are made about the depth of the celery and a foot to sixteen inches wide. The trenches should be made on a side hill or a well-drained spot. Stand the plants upright in the trench and leave until the leaves are touched by an early frost. This reduces their moisture content. Then cover with leaves. Leave one end of the trench open in order to get at the celery as it is required for use. When brought into the house place in cold water to bring out the frost. It will then freshen up.

BEETS, TURNIPS, CARROTS, PARSNIPS, AND SALSIFY

These roots may be stored similar to potatoes. They may be kept, however, in better condition by covering with sand. Conditions of the place of storage and of the roots themselves should determine whether to use the sand dry or slightly moist. If they start to shrink, moisten the sand. When boxes are used a little damp sand should be placed in the bottom of the boxes, then alternate layers of vegetables and sand. When piled on the floor a covering with sand is generally sufficient. In drying beets the tops should be twisted off and not cut off with a knife, as this will cause "bleeding," loss of colour and very often decay.

ONIONS

Store in the attic. They should be dry and thoroughly well cured outside before they are placed in storage. Dampness causes decay. They will keep well in slat boxes or shallow trays.

SQUASH, PUMPKIN

These are more difficult to store. They require a slightly warmer temperature. Placed in barrels or boxes and packed in straw or excelsior and in a part of the cellar near to the furnace they may keep for some time. They should be carefully handled so as to avoid bruising. Sort over frequently for spoiled ones. Others may be placed in the attic as a temperature of about 50° is better for them.

TOMATOES

One of the best and most recent methods of ripening green tomatoes in the late autumn is to wrap each fruit in paper and place in a closed box or drawer located in a warm room. Another method is to pull the vine before any signs of injury from frost and suspend from the ceiling of a warm room or the cellar. In some cases, if conditions are suitable, the fruit will go on ripening until Christmas. A dark place is preferable and a temperature of 50° to 65° suitable.

STORAGE OF FRUIT

It is safer and as economical in most cases to can or dry fruit. When kept under storage conditions the same general principles apply to it as to vegetables.

APPLES—One of the essential points in successful apple storing is to see that the fruit reaches the cold storage, or storage cellar, in the most favourable condition. If this is done the apples will keep for a very much longer period than if placed in storage after they have been left to heat up in piles in the orchard, or have been otherwise injured by improper handling. Only apples of good keeping quality should be selected for winter storage. The fruit should be mature. Apples picked green cannot be recommended for storage purposes. The apples should be cooled immediately they are picked. This helps to prevent skin diseases which are otherwise likely to develop in storage. If the fruit is left to heat up in piles or in barrels in the sun after picking, the diseases are encouraged to start, which afterwards play great havoc amongst the stored apples. The ideal temperature for apples is one between 31° and 33° F. Apples wrapped in paper and placed in boxes, each holding about a bushel, which may be packed one above the other in the storage room can be easily handled and will keep in ideal condition. Barrel storage is also satisfactory.