

## PITTING OUTSIDE

Pitting the roots in specially constructed, but very simply made pits in the field or garden is also successful, and where large quantities of potatoes have been grown this year these may be used as a useful method of storage for the small householder. It is a method which can be used for surplus produce.

**The method** is as follows: Select a well-drained spot in the garden and in sandy or gravelly soil. Mark off an area five feet wide and any desired length. Dig out the soil from this to a depth of about eight inches, placing it well back from the edge of the space. In this shallow trench place a layer of straw and on this pack the roots so that they will come to a neat pile about four feet high. Different kinds of vegetables may be placed in the same pit, if necessary, but should be separated by a thin partition of straw. Cover the pile with several inches of coarse straw and then on the top invert a "V"-shaped trough, which should protrude from each end of the pit to provide ventilation, then cover the whole heap with about three inches of loose earth. Later on in the fall, about the end of November, either add another covering of straw and another covering of earth, or increase the covering of earth to about eight inches, or even ten inches. It may be advisable, in exposed places, to give a third covering of straw and earth. Alternate layers of straw and earth provide better insulation than the solid earth covering.

Full particulars may be found in Exhibition Circular No. 57, issued by the Experimental Farm, Ottawa, obtainable free upon application.

## VEGETABLES IN DETAIL

### POTATOES

1. **CONDITION**—If dug on a fine day and left on the ground for a short time they will be in ideal condition. Brought into the cellar in a wet condition the keeping quality will be impaired, and often serious loss from rotting results from the same cause.
2. **DARKNESS**—Store in a dark part of the room. Light adversely affects quality.
3. **TEMPERATURE**—The ideal temperature is from 33° to 35° F.
4. **VENTILATION**—Place the potatoes on the false floor and against the wall on which you tacked the slats. Large piles of potatoes should have upright ventilators every few feet. Make these by nailing three six-inch boards together to form a "V"-shaped trough.
5. Sort over occasionally for decayed tubers. In the spring break off all sprouts except from those reserved for seed.

### CABBAGE

Part or complete outside storage for cabbage is the more successful way. They should not be brought into a warm cellar in the early autumn.

**METHOD**—Place in piles in the garden and cover with dry leaves. Early in the winter take in and pile in the bins or on shelves. Sometimes they will keep well if tied in bunches of three and suspended from the ceiling. Another method is to stack and cover with a larger quantity of leaves. Keep in this way until needed. The pitting method is also successful.

### CELERY

Celery may be kept outside in trenches or inside in boxes with the roots covered with soil. When kept inside it is important to keep the roots moist and the leaves dry. If the foliage is wetted it succumbs to disease. Take up before it is injured by frost. Leave the roots on and place upright in shallow boxes containing several inches of moist sand. Keep in an airy, but dark, part of the room.