

have all the qualities of those freshly gathered from the garden and from a health standpoint they are invaluable. If you have them for winter use you may save doctors' bills.

## THE STORAGE ROOM

If you have grown the crops, without doubt you have some sort of a cellar. If you have a cellar you should have a storage room in it. You can make one as follows:

1. Select a suitable portion of the cellar.
2. Board it off from the rest of the cellar.
3. Cover the boards with felt paper. Do so on both sides of the partition and do a thorough job. Your object is to exclude the artificial heat from the furnace.
4. Provide a false floor for part of this room.
5. Nail a few slats on one of the walls.
6. Build a few bins on one side of the room.
7. Provide a few hooks in the ceiling.
8. Order a load of builders' sand and store it in one of the bins.
9. Provide a few slat boxes and old bags.

The reasons for this advice are given in what follows:—

## FACTORS IN SUCCESSFUL CELLAR STORAGE

**TEMPERATURE**—The ideal temperature is one ranging from 35° to 40° F. The temperature which drops a few degrees lower will seldom injure the stored crops provided they are stored where rapid changes in temperature are not possible. If the temperature is 32° at night and 40° in the day, for example, more injury will result than if it drops to 32° and remains so for a few days and then gradually rises through several more days to the right temperature.

**HUMIDITY**—Humidity is the second important factor in successful storage. The less moisture there is in the air the quicker stored products will dry out. This results in a serious deterioration and shrinkage. The air should be slightly moist. Without a special partition it is difficult to keep the air of the ordinary city cellar, containing a furnace, moist enough. Moulds are due to excessive dampness. Better ventilation will reduce the dampness. Rapid changes of temperature also produce damp conditions.

**SAND, SOIL, ETC., FOR COVERING**—Many of the roots, like carrots and beets, will keep better in cellar storage if covered with sand or dry soil. Builders' sand is ideal. In some cases it is better to have it slightly moist (not wet). If the cellar is very dry, and not too hot, and the roots are stored on a cement floor it may be found necessary to moisten it occasionally. On earth floors which give off some moisture this would be less necessary. If the earth floor is very damp a slatted floor about two inches from the earth should be provided.

**VENTILATION**—Good ventilation, as suggested, is extremely important, and every means should be adopted to promote the circulation of the cellar air in and around or amongst the stored crops. The large losses which occur every year from insufficient ventilation, especially of the potato crop, are very serious. Even in moderate quantities the saving in the produce would more than offset the cost of installing a very simple ventilation system. This may be provided by means of upright square troughs placed in the heaps, or by nailing slats to the walls so that the air can circulate around the heaps. When root crops are stored in boxes they should be of the crate type, with space between the slats to allow a circulation of air.