

STORING POTATOES.

Potatoes should be stored dry in a cool, well ventilated cellar which is perfectly dark. There is no doubt that great losses occur every year from the careless storing of potatoes which are put in wet in comparatively warm and poorly ventilated cellars and piled in great heaps, giving almost ideal conditions for the development of the disease which may be in them and very favourable conditions for rotting. The expense of putting in a good system of ventilation in a cellar would be soon offset by the better condition in which the potatoes would keep, and hence the more profit there would be from them. If it is not considered wise to go to this expense every effort should be made to have as good a circulation about the potatoes as possible. Instead of piling the potatoes against the wall or on the floor, slats should be nailed a little apart about six inches or more from the wall. This will give a circulation of air behind the pile. A temporary floor should be put down about six inches above the permanent floor with cracks between the boards. This will permit air to circulate under and through the pile. Then if the piles have to be made very large, square ventilators of wood made of slats and running from the top to the bottom of the pile could be put in here and there through the pile. These with the ventilation afforded at the sides and bottom will keep the potatoes in much better condition than if they were in a solid pile. Another good plan is to keep the potatoes in large crates made with slats close enough together to prevent the potatoes getting out. The ventilation between these crates would assist very much in keeping the tubers in good condition. Thousands of bushels of potatoes are lost every year when there is disease in the crop, by neglecting ventilation. The temperature of the cellar or storehouse should be kept as nearly 33° to 35° F. as possible. The cooler potatoes are kept without freezing the better. It has already been stated how much the value of the tubers for seed is lessened by sprouting, but they are also much injured for eating. Moreover, if the potatoes are held over to sell in the spring there will be a great deal of shrinkage in weight if potatoes are allowed to sprout. It is important to have some means of letting cool air into the cellar towards spring when it is difficult to keep potatoes from sprouting. The cool air should be let in at night when the temperature is lowest and the cellar kept closed during the day.

STORING POTATOES OUTSIDE IN COLD CLIMATES; MARKETING.

To store about 1,000 bushels, a hole in the ground 14 feet wide, 4 to 4½ feet deep, and about 30 feet long will give ample space. The sides and ends of the hole may be lined with boards to prevent earth from falling in, though the earth may be braced back with poles if boards cannot be readily obtained. Fill the hole to a height of 3½ feet with potatoes, then place logs along the sides and ends to hold back the earth thrown out and for supports for the poles of the roof. The depth of this side log and elevation in centre of roof is to be left as an air space and no straw or rubbish whatever is put on top of the potatoes. A roof is made with poles placed close together. There should be but a slight elevation at the centre of the roof.

When the poles for the roof are in place there should be a little hay thrown over them to keep the soil from falling through. The roof should now be well sodded and some of the loose earth which was dug out of the hole shovelled over the sods to make about 1 foot deep of earth and sods. Another foot of well rotted, dry horse manure will be sufficient during the coldest winter. The natural ground heat from the bottom will keep the temperature fairly even. In a pit this size there should be three ventilators each about 4 x 6 inches made of boards, one at each end and one in the centre. These should be put in when roofing. These are closed in the very cold weather with old sacks, and empty boxes then turned over them; when the weather becomes frosty the centre ventilator may be kept closed all the time. There should be no potatoes directly under the end ventilators as the drip of water from them might cause the potatoes to rot. A thermometer can be let down any time to test the temperature. In