

“AT A GLANCE” STORAGE CHART

VEGETABLE	Best Temperature	Will Keep Till	Remarks
Beets	33-38°F	May	Will keep better if in sand.
Carrots	33-38°F	May	Will keep better in sand.
Cabbage	32-37°F	March	Provide good ventilation between the heads.
Celery	33-38°F	January	Must be carefully handled.
Cauliflower	33-38°F	December	Retain the leaves and do not allow heads to touch.
Onions	35-40°F	May	In shallow layers on shelves or trays. Need air.
Pumpkins	40-45°F	January	Store in the dark. Do not bruise.
Parsnips	33-38°F	May	Keep in slightly moist sand. Leave some in ground all winter.
Potatoes	33-38°F	June	Provide good ventilation and sort over for decayed tubers.
Salsify	33-38°F	April	In moist sand or outside.
Squash	40-45°F	January	In a dry place. Do not bruise.
Swede Turnips	33-38°F	May	Keep on dry side. Easy to store.
White Turnips	33-38°F	April	Keep in sand or boxes.
Tomatoes	50-55°F	December	See special directions.
Apples	32-37°F	May	See special directions.

CHERRY MOCK OLIVES.—Select large ripe cherries and pack with their stems on into sealers. To a quart jar, add 1 tablespoon of salt and fill to overflowing with liquid of equal parts of water and vinegar. These require no cooking and are ready for use in a few weeks.