

cold. When freezing weather occurs, the dirt should be brought to the tops of the plants and the ridge covered with coarse manure, straw or fodder, held in place by means of stakes or boards.

#### Outdoor Caves or Cellars.

Outdoor caves or cellars are superior to banks or pits in many respects. They require no more labor to store the vegetables than an indoor cellar, yet give a uniform and low temperature during the entire year. They possess practically all the advantages of the bank or pit, yet may be entered at any time during the winter for the removal of any portion of the stored product without endangering the keeping quality of the material that remains. These storage cellars are usually made partially under ground, although in the southern portion of the country they are usually entirely above ground. In sections where severe freezing occurs it is well to have the cellar partially under ground. In order to avoid steps down to the level of the floor, with the consequent extra labor in storing and removing the vegetables, a sidehill location is desirable for the cellar. An excavation is made into the hill of the approximate size of the cellar. The dirt from this excavation may be used for covering the roof and for banking against the sides of the structure. A frame should be erected by setting posts in rows in the bottom of the pit near the dirt walls, sawing these off at a uniform height, placing plates on top of the posts, and erecting rafters on these plates. The whole should be boarded up on the outside of the posts, with the exception of a space for a door in one end. The whole structure, except the door, is

covered with dirt and sod. The thickness of the covering will be determined by the location. The colder the climate, the thicker the covering. The dirt covering may be supplemented by a layer of manure, straw, corn fodder, etc., in winter time. Outdoor cellars are usually left with dirt floors, as a certain amount of moisture is desirable. These cellars may also be made of concrete, brick, stone or other material. Such cellars are to be found in many sections of the country and provide almost ideal storage facilities for potatoes, beets, turnips, carrots, parsnips, salsify and celery.

#### Irish Potatoes.

Irish potatoes can be stored in pits, roof cellars or above-ground, frostproof storage warehouses. Small quantities, or even carload lots of potatoes are often placed in pits in the field when other storage facilities are not available. Immature potatoes cannot be successfully stored for any considerable period even in the best of storages, and should never be pitted or buried. Well-matured tubers of either early or late sorts, if sound and in a dormant condition upon the advent of freezing weather in the autumn, may be kept until required for table use or for planting by pitting, storing in potato cellars, of which there are many designs, or in above-ground, frostproof buildings.

#### Sweet Potatoes.

Sweet potatoes should be thoroughly matured before harvesting, dug while the ground is dry, carefully handled, and thoroughly cured by holding them at a temperature of 80 to 85 degrees Fahrenheit for a week or 10 days after harvesting. After

this they should be stored in a place where the temperature remains in the neighborhood of 55 degrees Fahrenheit. Such a location is usually near the furnace in a cellar or near the furnace chimney on the second floor of the house. There is little merit in wrapping them in paper or burying them in sand. Sweet potatoes are stored in outdoor pits or banks, but this method is not to be recommended except where no other facilities are available. Sweet potatoes stored in pits are not as good in quality as those stored in houses. For further information on storing sweet potatoes write for Farmers' Bulletin 548.

#### Onions.

Onions should be well matured before harvesting, and should be allowed to become thoroughly dry before being stored. They may be put up in baskets, crates or bags and placed in a cool, dry place. The attic is better than the unheated cellar for storing onions. Temperatures slightly below the freezing point do not injure them, provided they are not moved or handled while frozen.

#### Beans, Peas and Other Dried Products.

Such vegetables as may be kept in the dry state should be grown to as great an extent as possible. Various kinds of beans, including lima beans, should be allowed to dry on the vines. Lima beans should be gathered as they mature, and placed in a warm, dry place until dry enough to shell. Navy beans and kidney beans are usually harvested when a maximum number of pods are mature and before the ripest pods which they are threshed or shelled.



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