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Yard 'n' Garden



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STORING VEGETABLES

The well planned home garden provides not only vegetables needed during the growing season but also vegetables that can be stored for use during winter.

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Vegetables and fruits are still alive after they have been harvested and placed in storage. To keep them living as long as possible, we regulate temperature and humidity of the storage room.

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A separate room in the basement can be made to store most of the products. Such a room should have a ventilator shaft connected to a window to provide ample ventilation and proper room temperature -- between 32° and 40° F. Most basements are too warm for potatoes, apples and root crops. These require both cool and moist conditions.

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Onions require cool temperatures but dry air for good storage. Usually they are stored in mesh bags hung from the ceiling in the regular storage room.

Squash and pumpkins require a warm, dry place. The modern basement is usually just right for these conditions.

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Store only high quality products free from defects and disease. Make sure they are mature. Squash and pumpkins should be cured for a few weeks to harden the shells.

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Cut off tops of carrots to remove a part of the crown with the green top of the vegetable. Place in 10-gallon crocks and cover with a burlap bag. Carrots must be kept in a room where the temperature does not exceed 40° F.

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