

Cold Storage for Vegetables

Cold Storage Options—Basements



- generally cool and dry (10–16°C & 60 per cent humidity)
- best location in North–East corner of basement
- ideal for potatoes, carrots, turnips and parsnips

Cold Storage Options—Refrigerators

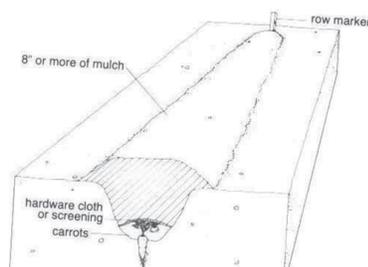
- generally cold and dry (0–4°C & 50–60 per cent humidity)
- good for onions and garlic
- throw out fruit and vegetables that show signs of spoiling
- clean and wipe with damp cloth every few weeks

Cold Storage Options Root Cellars

- generally cold and moist (0–4° C & 95 per cent humidity)
- need protection from rodents
- straw, hay or wood shavings etc. can be used for insulation
- usually located outside the house

Root Cellars—Garden Row Storage

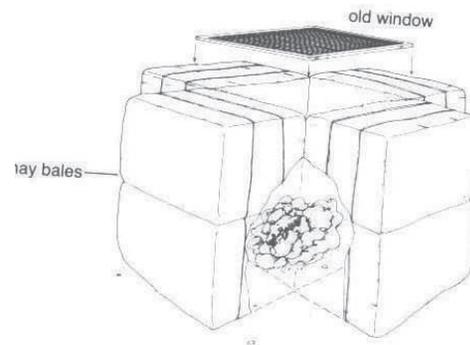
- good for carrots, parsnips, turnips, beets



- cover with plastic, cloth or screening, next about eight inches mulch, more plastic and add more mulch (about 12 inches)
- easy to dig out as bottom layer is dry
- mark rows so easy to find

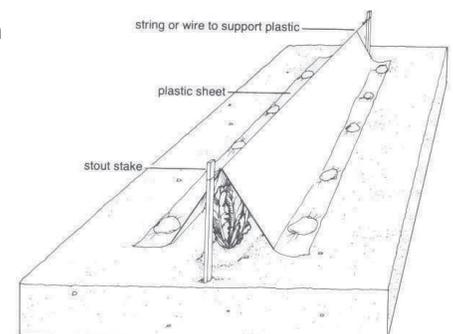
Root Cellars—Hay Bale Fortress

- good to extend life of plants such as lettuce, tomatoes, broccoli, etc.
- stack bales of hay two layers deep around plants
- cover with old storm window
- add straw filled bags or old rugs on top of window

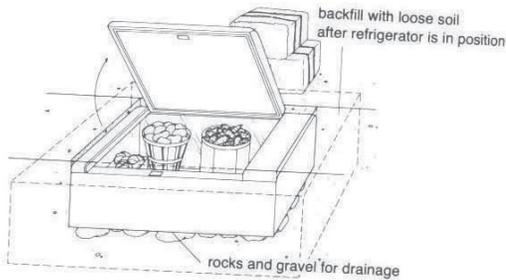


Root Cellars—Tents or Mounds

- good to extend life of broccoli, chard, turnip greens, etc.
- put stakes at either end of row and string wire
- place U-shaped wire or twigs along row
- put plastic over wire and anchor edges with stones and earth
- open ends when sunny; close when cool

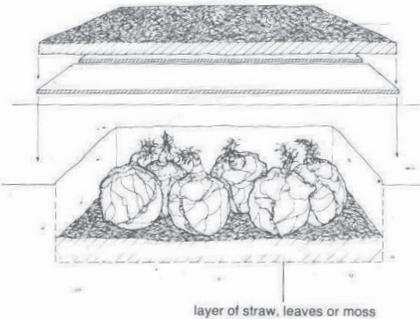


Root Cellars—Buried Refrigerator



- good for apples, potatoes, beets, carrots, turnips, parsnips
- remove motor, shelves, drawers and door locks from unused refrigerators
- dig hole one foot larger than fridge; place on back in hole with door at ground level
- put stone around fridge for drainage; fill with loose ground

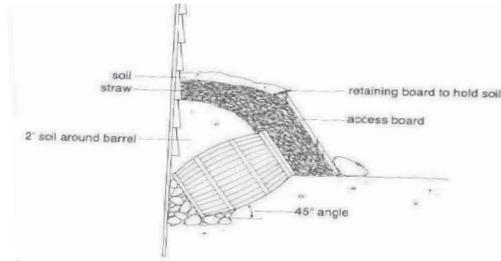
Root Cellars—Trenches



- good for leafy vegetables like cabbage
- dig trench about two feet deep
- put layer of straw, leaves or moss
- place vegetable plants, root and all
- cover with boards, then straw and soil

Root Cellars—Storage Barrel

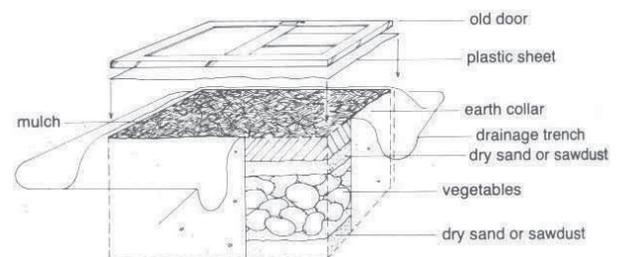
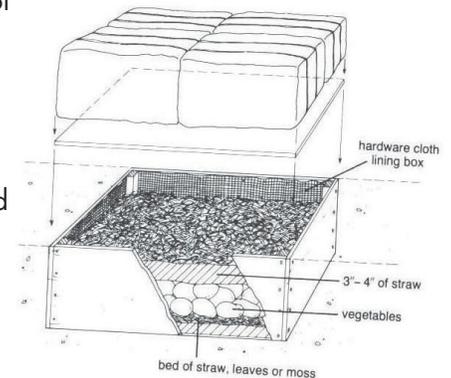
- good for a variety of vegetables
- dig hole so barrel is placed at 45° angle
- put stones in hole for drainage; place barrel in hole
- cover with two feet ground all around barrel



- put vegetables in barrel; insulate with hay or straw; cover and hold in place with large stone

Root Cellars—Earth Pits

- good for variety of vegetables
- dig pit two feet deep by four feet wide
- pack earth around edge to slope away
- dig trench around to channel water away
- put sand or sawdust in pit; layer vegetables with sand
- cover with straw; then plastic, finally a door or planks



Cold Storage Options—Outbuildings

- use granaries to pack vegetables in the grain
- dig pits in outbuildings if they have ground floors
- bury a metal wall locker in a garage
- cover with blanket to allow no light, in a cool room or closet