

10-1943

## CC57 Revised 1943 Home Storage of Vegetables

Follow this and additional works at: <http://digitalcommons.unl.edu/extensionhist>

---

"CC57 Revised 1943 Home Storage of Vegetables" (1943). *Historical Materials from University of Nebraska-Lincoln Extension*. 3032.  
<http://digitalcommons.unl.edu/extensionhist/3032>

This Article is brought to you for free and open access by the Extension at DigitalCommons@University of Nebraska - Lincoln. It has been accepted for inclusion in Historical Materials from University of Nebraska-Lincoln Extension by an authorized administrator of DigitalCommons@University of Nebraska - Lincoln.

AGRI  
S  
544.3  
NAC33x

NOV 03 1988

# Home Storage of Vegetables

STACKS

STORING vegetables extends the season in which they can be eaten and enjoyed in the home. Storage of certain vegetables is more practical and economical than canning, drying, or freezing them.

Different vegetables require different storage conditions. Temperature, humidity, and ventilation must be considered. Potatoes, carrots, beets, turnips, cabbage, and celery should be kept cool and moist; onions cool and dry; sweet potatoes moderately warm and moist; and pumpkins and squash moderately warm and dry. The most satisfactory conditions for each vegetable that is commonly stored in Nebraska are given in this circular.

Bruised, cut, diseased, insect-injured, and low quality vegetables should be sorted out for immediate use and only the sound vegetables put into storage. Late-planted carrots, beets, and turnips are more desirable for storage than those which have been in the garden all summer.

## Outdoor Storage

**Garden Row Storage.** An easy and satisfactory way to store parsnips and salsify is to leave them in the ground where grown. Carrots, beets, and turnips may be stored in the garden row if the tops are cut two inches above the crown, the green tops and other refuse are taken away, the row is covered with six inches of clean straw extending two feet on either side of the row, and then a covering of dirt is added to hold the straw in place. This should not be done until late October or November, or just before hard-freezing weather is expected. The vegetables are uncovered and dug for use as needed during the winter.

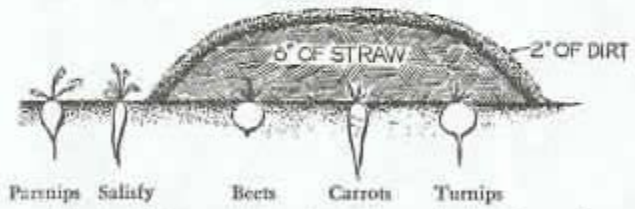


Figure 1. Beets, carrots, and turnips may be kept in garden row, tops removed, and covered with straw.

**Mound Storage.** A ventilated mound provides an inexpensive way of storing potatoes, carrots, beets, and cabbage where no permanent storage facilities are available.

Select a well-drained location near the house and level the ground in an area three to five feet in diameter. Dig a ditch six inches deep around the area. Cover the area with four inches of dry clean straw, hay, or leaves. Make

CC 57 (Revised)

a ventilation flue of boards and lath, chicken wire, or hail screen. The flue should be two-thirds as long as the diameter of the area to be covered with vegetables. Put the flue in the center of the area and pile the vegetables around it to make a cone-shaped pile as shown in Figure 2. Two or more kinds of vegetables may be put in a pile, and separated by straw. Make several mounds of this size instead of one big one. Cover the vegetable pile with six inches of clean straw, hay, or leaves, leaving the top of the ventilator flue open to allow the excess moisture and heat to escape during the first few weeks. Cover the straw with two inches of dirt. Before severe winter weather is expected, add four to six inches more straw or hay and cover with two to three inches of dirt. This cover should extend completely over the ventilator flue.

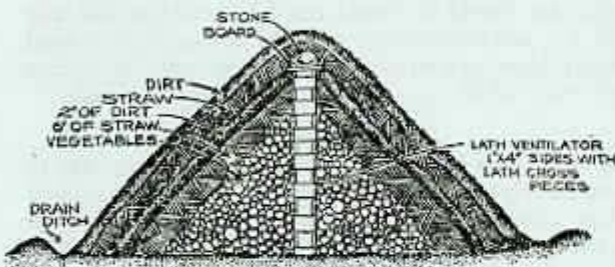


Figure 2. Cross section of an outdoor storage mound.

Barrels, boxes, or bushel baskets may be used to hold vegetables in mound storage. The vegetables will not keep any better but possibly can be taken out of storage more easily. Put the barrel on its side or on a slant, with the opening to the south. Dig it into the ground enough so it will not roll. Fill the barrel with vegetables and fit the cover on loosely. Cover the barrel with six inches of straw and the straw with three inches or more of dirt. Before severe winter weather is expected, cover with four to six inches of straw and enough dirt to cover the straw.

Individual mounds of straw and dirt can be placed over boxes or bushel baskets filled with vegetables. Each mound may be opened and the box or basket carried to indoor storage when needed during the winter.

#### Indoor Storage

**Cellar or Basement.** An unheated cellar or basement in which stored vegetables will not freeze makes an excellent storage place if moisture conditions can be controlled and ventilation can be provided.

In a heated basement, a suitable vegetable storage room may be built in a corner, the basement walls forming two sides of the room. Insulation board may be used for the other two sides.

Some means of ventilation must be provided. A cold air inlet opening near the floor and warm air outlet near

(Continued on back page)

## Vegetable Harvest and Storage Conditions

| <i>Product</i>                     | <i>Storage Period</i> | <i>Storage Temperatures</i> | <i>Air Condition</i> | <i>Methods of Harvesting and Storing</i>   |
|------------------------------------|-----------------------|-----------------------------|----------------------|--|
| Parsnips, Salsify                  | November to April     | 35°-40° F                   | Moist                | (1) Leave in garden row (See Fig. 1). (2) Dig, sort, and store sound roots in mound (See Fig. 2); or (3) pack in moist sand in indoor storage.   |
| Beets, Carrots, Turnips, Rutabagas | October to April      | 35°-40° F                   | Moist                | (1) Clip off and remove tops, cover in garden row (See Fig. 1). (2) Dig, sort, and store sound, medium-sized roots as suggested for parsnips. Use late planted crops if available.   |
| Potatoes                           | October to April      | 35°-40° F                   | Moist                | (1) Dig, sort, and store only sound tubers in mounds (See Fig. 2); or (2) Store in bins, bags, boxes, or baskets in indoor storage room.   |
| Cabbage                            | October to April      | 35°-40° F                   | Moist                | (1) Pull entire plant and store in mound or covered trench. (2) For shorter storage period, cut heads, turn upside down in sun to allow cut to dry, then place on shelf in storage room.                                       |
| Celery, Celery Cabbage             | October to April      | 35°-40° F                   | Moist                | (1) Transplant in sand in deep box in indoor storage. Keep sand moist. (2) Transplant in moist dirt or sand in deep outdoor trench, or coldframe. Cover to avoid freezing.   |
| Onions                             | September to February | 35°-40° F                   | Dry                  | (1) Pull in late summer when tops are dry. Use immediately any thick-necked, immature bulbs. Cure mature onions in an airy shed. Store in crates or in open mesh bags and in cool, dry place.                                  |
| Sweet Potatoes                     | October to April      | 50°-60° F                   | Moist                | (1) Cut off vines immediately after first killing frost. Dig, sort, spread out, and cure sound tubers for two weeks in warm, moist place. Wrap individual tubers in newspapers and store on open shelves in moist, warm place. |
| Pumpkins, Squash                   | November to April     | 50°-60° F                   | Dry                  | (1) Gather with stems attached. Store in dry, airy place.  |
| Tomatoes                           | September to November | 35°-40° F                   | Moderately Moist     | (1) Pick green tomatoes just before frost, store in cool place. Ripen when needed by bringing into a warm room. (2) Pull vines before frost and hang in frost-free place. Let tomatoes ripen on vines.                         |
| Peppers                            | September to November | 35°-40° F                   | Moderately Moist     | (1) Pull plants before frost and hang in frost-free place. Let peppers ripen on plants.  |
| Egg Plants                         | September to November | 35°-40° F                   | Moderately Moist     | (1) Pick before frost, store in cool, well ventilated place.   |

# Home Storage of Vegetables

CC 57 (Revised)

This publication is distributed through the office of your county extension agent as another war-time contribution of your state and county Agricultural Extension Service, the University of Nebraska, and U. S. Department of Agriculture.

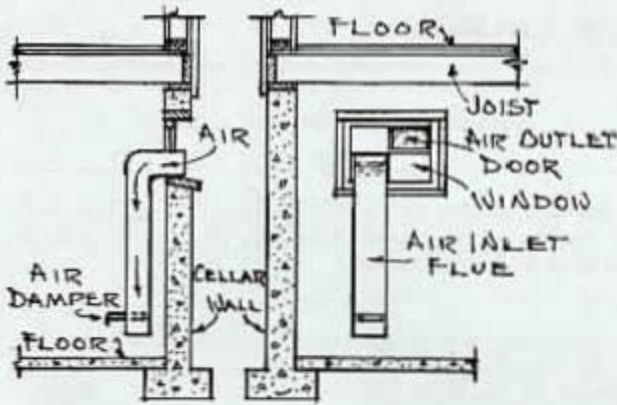


Figure 3. Wooden ventilator. View of a wooden ventilator duct for cool air inlet and a hinged window in place of a pane of glass as a warm air outlet.

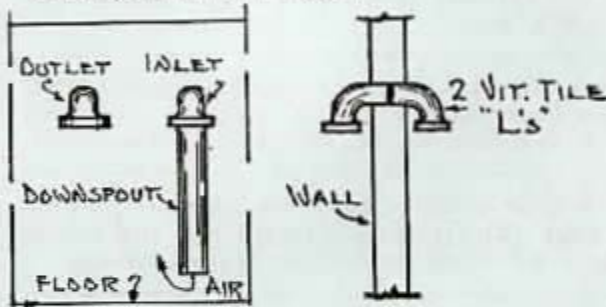


Figure 4. Vitrified tile ventilator.

the ceiling will insure air circulation in the room. Figure 3 shows how two lights can be taken out of a basement window and the inlet flue attached to one opening. Figure 4 shows how vitrified tile can be placed in a wall to make a ventilator, if no window is available. Screen should be fitted across the openings of all ventilators to keep out mice and insects. Ventilator openings must be closed during severe winter weather to keep the temperature above freezing in the storage room.

Since most Nebraska winters are cold and dry and cold air holds relatively little moisture, maintaining proper humidity in the storage room is difficult. Water may be sprinkled over the floor frequently. Shallow pans of water may be kept near the inlet pipe of the ventilation system. An electric fan may be used to blow air across water in the pan. Some vegetables like celery may be stored with their roots in sand which is kept moist.

Storage shelves for canned food are most convenient when built to fit the jars. The shelves should be firmly supported at least every four feet, securely braced at the back to prevent them from collapsing under the load put on them, and tilted to the back or securely fastened to the wall to prevent them from tipping forward if unevenly loaded.

UNITED STATES DEPARTMENT OF AGRICULTURE

EXTENSION SERVICE  
WASHINGTON, D. C.

OFFICIAL BUSINESS

PENALTY FOR PRIVATE USE  
TO AVOID PAYMENT OF  
POSTAGE, \$100

NEBRASKA