Along the Concrete

THE GARDEN

WINTER STORAGE FOR VEGETABLES III

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During the past two weeks we have been described the proper way home cellar to the successful storing of vegetables of the "root" and the "tuber" groups. Although a well-arranged storage cellar in the dwelling is the most desirable to have and possibly the most convenient, it is not the only means by which vegetables can be kept, but not-able "cellars" or vaults may be constructed, and in a surprising variety of sizes and conditions. Also the expense of their building need not be a bar, for although there are elaborate styles, many simple structures can be improvised from easily obtainable material to serve quite as well if the principles of storage are observed.

The most common type of outside cellar is the "hillside cave." The first step in building it is to choose a site close to the dwelling or to the barn buildings, for the convenience of the person to whom the management and care of the stored vegetables are entrusted. Its site, too, should be such that a wagon may easily be driven to it.

The surface slope may be as great as 1 to 1, but a lesser slope will serve; but the greater the slope the more nearly the earth from the excavation will suffice for covering the finished "cave."

The excavation is made to allow for the floor size that has been determined upon, and no more earth is removed from the sides than to keep them safe from caving in. The floor may be square, or if the slope is shallow, rectangular, so as to go into the hill far enough so as to have earth enough for the cover. By the same token, if the side slope is steep, the cave may have a wide front and correspondingly less depth. Usually, a structure 8 by 10 feet is satisfactory.

The excavation made, the type of construction is next to be chosen. It is here that the variation in cost occurs. The warmest type of construction, thickness for thickness now in track, but its cost may be prohibitive. Stone makes good, and in many instances, where stone is at hand, the best to be selected. Roughly 12 inches of stone is equivalent to 3 inches of brick. Where rock abounds, it may be had for the gathering, and can be laid somewhat roughly and convenient, so that