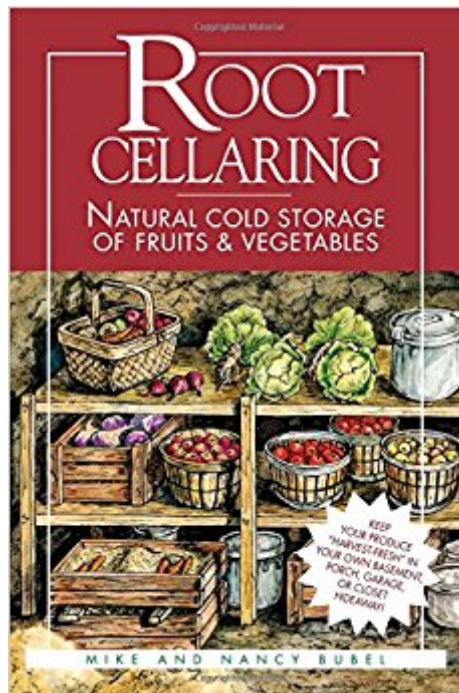




The book was found

# Root Cellaring: Natural Cold Storage Of Fruits & Vegetables



## Synopsis

Stretch the resources of your small backyard garden further than ever before, without devoting hundreds of hours to canning! This informative and inspiring guide shows you not only how to construct your own root cellar, but how to best use the earth's naturally cool, stable temperature as an energy-saving way to store nearly 100 varieties of perishable fruits and vegetables.

## Book Information

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## Customer Reviews

"the most complete book on the subject you are likely to find." • Backwoods Home Magazine "a book that has become a durable classic" a manual that delivers detailed guidelines for storing fruits and vegetables in the most simple way possible. • The Province (Vancouver, British Columbia) "The name Bubel is synonymous with practical, hands-on experience" highly recommend Root Cellaring. It's the only book you need on the subject. • Maine Organic Farmer & Gardener "The most complete book on the subject you are likely to find."

Root cellaring, as many people remember but only a few people still practice, is a way of using the earth's naturally cool, stable temperature to store perishable fruits and vegetables. Root cellaring, as Mike and Nancy Bubel explain here, is a no-cost, simple, low-technology, energy-saving way to keep the harvest fresh all year long. In Root Cellaring, the Bubels tell how to successfully use this

natural storage approach. It's the first book devoted entirely to the subject, and it covers the subject with a thoroughness that makes it the only book you'll ever need on root cellaring. Root Cellaring will tell you:

- \* How to choose vegetable and fruit varieties that will store best
- \* Specific individual storage requirements for nearly 100 home garden crops
- \* How to use root cellars in the country, in the city, and in any environment
- \* How to build root cellars, indoors and out, big and small, plain and fancy
- \* Case histories -- reports on the root cellaring techniques and experiences of many households all over North America

Root cellaring need not be strictly a country concept. Though it's often thought of as an adjunct to a large garden, a root cellar can in fact considerably stretch the resources of a small garden, making it easy to grow late succession crops for storage instead of many rows for canning and freezing. Best of all, root cellars can easily fit anywhere. Not everyone can live in the country, but everyone can benefit from natural cold storage.

I love the book. I know how to cellar foods, but this book had some knowledge that I didn't have and it is a great addition to a library.

I purchased this to replace the one my Mom gave me. I loved the other copy and don't expect that to ever change.

great book on getting started

If you've never root cellared before, or want additional information, this is the book to have. We are not new to gardening, but definitely new to wintering over some of our produce and this book has been invaluable in building our root cellar and what produce can be stored and for how long. A great find!

I'm extremely pleased with all the information and practical guidelines that the authors give you for over wintering your produce to enjoy through the darkest days of the year. With instructions on how to build one or convert a small area in your home...this book has been a great treasure to my library

Excellent

Full of details and even has some pictures this is an excellent book not to mention the recipes at the back this book not only teaches you to store your food but to also use the food you store .

I want to go out right now and rent a backhoe and get started. Very exciting look at how to store food for the family or crops for the animals. Love this book. Most how to books leave me feeling inadequate or overwhelmed. This book is empowering--any one with a dry closet or basement corner can save money by following simple steps.

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Root Cellaring: Natural Cold Storage of Fruits & Vegetables The Everything Root Cellaring Book: Learn to store, cook, and preserve fresh produce all year round! (Everything's®) How to Grow More Vegetables, Eighth Edition: (and Fruits, Nuts, Berries, Grains, and Other Crops) Than You Ever Thought Possible on Less Land Than You ... (And Fruits, Nuts, Berries, Grains,) Guns Danger & Safety 2nd Edition: An Essential Guide In Firearm Ammunition, Loading, Shooting, Storage and Safety (Guns, Guns & Ammo, Ammunition, Hunting, ... Loading, Targets, Handguns, Gun Storage) Storage Unit Auctions: A Practical Guide to Profiting with Storage Unit Auctions Build Your Own Cedar Storage Chest DIY PLANS HOPE BLANKET TOY BOX STORAGE PATTERNS; So Easy, Beginners Look Like Experts; PDF Download Version so you can get it NOW! Texas Organic Vegetable Gardening: The Total Guide to Growing Vegetables, Fruits, Herbs, and Other Edible Plants the Natural Way Home Remedies for Ulcers (ulcer, stomach ulcer, peptic ulcer, ulcer symptoms, stomach ulcer symptoms, ulcer treatment, mouth ulcer, mouth ulcers, cold sore, cold sore remedies, cold sores) Food Storage: Preserving Fruits, Nuts, and Seeds Natural Dandruff Treatments~Natural Non-Chemical Treatments for Dandruff Psoriasis and Seborrheic Dermatitis~ Dealing with the "Root" of the Problem~ Do You Really Want to Know? Food Storage: Preserving Vegetables, Grains, and Beans: Canning - Dehydrating - Freezing - Brining - Salting - Sugaring - Smoking - Pickling - Fermenting Wild Berries & Fruits Field Guide of Minnesota, Wisconsin and Michigan (Wild Berries & Fruits Identification Guides) Superfruits: (Top 20 Fruits Packed with Nutrients and Phytochemicals, Best Ways to Eat Fruits for Maximum Nutrition, and 75 Simple and Delicious Recipes for Overall Wellness) Cellaring Wine: A Complete Guide to Selecting, Building, and Managing Your Wine Collection Discovering Wine: A Refreshingly Unfussy Beginner's Guide to Finding, Tasting, Judging, Storing, Serving, Cellaring, and, Most of All, Discovering Wine Wine Journal: A Wine Lover's Album for Cellaring and Tasting Preserving Food without Freezing or Canning: Traditional Techniques Using Salt, Oil, Sugar, Alcohol, Vinegar, Drying, Cold Storage, and Lactic Fermentation Plants: 2,400 Royalty-Free Illustrations of Flowers, Trees, Fruits and Vegetables (Dover Pictorial Archive) Medical Medium Life-Changing Foods: Save Yourself and the Ones You Love with the Hidden Healing Powers of Fruits & Vegetables Botanical Line Drawing:

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