

Food Skill #3

ROOT CELLAR

NOTE

ROOT CELLARS ARE USED GLOBALLY TO THIS DAY.
ELECTRICITY AND EVEN 'CAMPAIGNS' HAVE WEAKENED
AND DUMBED DOWN AMERICA'S SURVIVAL
UNDERSTANDING.

ROOT CELLAR REQUIREMENTS:

DEPTH: 10 FEET AND AWAY FROM TREE ROOTS
TEMPS: 32° TO 40° TO SLOW ETHYLENE GAS
VENTS: VENT TO SLOW MOLD AND COOL
SHELF: WOODEN AND AWAY FROM WALLS
FLOOR: PACKED EARTH OR SAND
COVER: MUST KEEP RAIN AND WATER AWAY

CELLAR TIPS:

1. DON'T CLEAN ROOTS BEFORE STORAGE
2. 80% TO 90% HUMIDITY TO SLOW EVAPORATION
3. HANG SALT OR SMOKED HAMS, BACON, VENISON
4. INSULATION MAY BE NEEDED TO KEEP HEAT OUT
5. 70 ITEMS CAN BE STORED IN CELLARS
6. REPLANT UNUSED POTATOES, 3 EYES TO A CUT