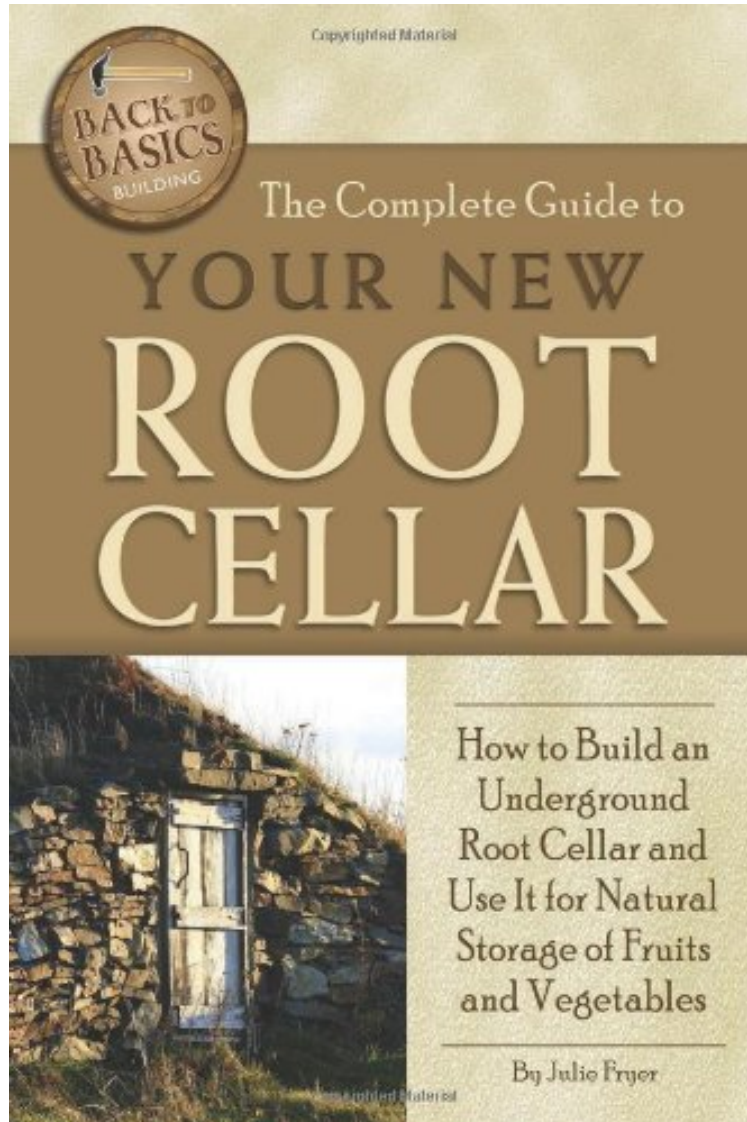


(Free) The Complete Guide to Your New Root Cellar: How to Build an Underground Root Cellar and Use It for Natural Storage of Fruits and Vegetables (Back-To-Basics)

The Complete Guide to Your New Root Cellar: How to Build an Underground Root Cellar and Use It for Natural Storage of Fruits and Vegetables (Back-To-Basics)

Julie Fryer

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2 of 2 people found the following review helpful. Great resource! By Daniel G. Dwelley I got this book and found it to be a very good read and a great resource. There are lots of tips and tricks from design all the way to using the completed structure. The layout of the book was very good. Makes referencing different sections easy. 2 of 2 people found the following review helpful. New By Billy O Love this book! Great ideas for building a cellar to be in our new house! Can't wait to apply what I learn to the new house! 7 of 8 people found the following review helpful. The Complete Guide to Your New Root Cellar - How to Build and Underground Root Cellar and Use it for Natural Storage of Fruits a By Customer If you grow your own produce at home and you want to store food and save money during the winter months, a root cellar is an essential part of long-term food security. Root cellars are perfect for maintaining the right temperature and humidity to preserve the nutrient value of your fresh food. If you don't have a root cellar and you're not sure how to start building one, Julie Fryer's book has all the information you will need from breaking ground to food storage. Even though you think you may not have room, Fryer explains that every home can have a root cellar of some form. The book starts out with the essential information that is vital for anyone considering a root cellar, such as temperature, humidity, ventilation and pest control. Next, it discusses various design options and which materials you will need. These sections are very helpful for readers who have little or no D.I.Y experience. This guide has a wealth of step-by-step instructions to help you keep your root cellar running smoothly, from when and how to harvest to produce storage charts. Fryer trumps with ten superb root cellar designs ranging from a floor mounted chest root cellar to an 8 foot diameter round culvert. The designs are well thought out and have easy to follow plans. The recipes from the root cellar are a nice touch at the end. If you are serious about safe food storage and you want to create your own root cellar, this is the only book you will need to successfully do so.

Fruits and vegetables are some of the most expensive ingredients of any regular menu in your home. However, with the right resources and planning, you can take advantage of an age-old method of storage that will allow you to buy fruits and vegetables when they are least expensive or to grow your own and store them for future use. This book will walk anyone through the process of building and using a root cellar to store their fruits and vegetables for later use, through the cold winter months when even the most basic items can cost an arm and a leg. Before starting your root cellar, you will learn the basics of choosing the right crops and planting them at the right time or buying them in advance for your root cellar. You will learn how to know which crops and which specific vegetables and fruits are good to keep and which ones should be left alone. This book will cover how and when to bring in the harvest and how to prepare for storage effectively. You will learn the basics of spoilage and what to expect from your foods, and you will discover what you should expect each winter for multiple-month storage. You will also benefit from interviews with the top experts in the field of storage and root-cellar and farmers who have been storing vegetables for years. You will learn how to start your own underground garden and what various types of cellars exist trenches, closets, and hideaways. Discover how to start planning your root cellar, how to use your basement if you so desire, and how to start excavating and preparing an outside, isolated root cellar for the first harvest. No matter your situation or your crops, you can benefit from this book and its take on the world of root-cellar and long-term fruit and vegetable storage. Atlantic Publishing is a small, independent publishing company based in Ocala, Florida. Founded over twenty years ago in the company president's garage, Atlantic Publishing has grown to become a renowned resource for non-fiction books. Today, over 450 titles are in print covering subjects such as small business, healthy living, management, finance, careers, and real estate. Atlantic Publishing prides itself on producing award winning, high-quality manuals that give readers up-to-date, pertinent information, real-world examples, and case studies with expert advice. Every book has resources, contact information, and web sites of the products or companies discussed.

About the Author Julie Fryer lives with her husband, two sons, and vizsla dog in southeastern Minnesota. Julie is a freelance writer who writes nonfiction articles and books focusing on self-help, organic and green living, and everyday living. She is the author of *The Complete Guide to Your New Root Cellar* and *The Complete Guide to Water Storage*, and a contributing writer to various magazines and online websites including myorganicgardeningblog.com. When she is not writing, Julie and her family love to fish in area trout streams, enjoy summer camping and boat trips, and tend a large vegetable and flower garden.