INTRODUCING ROOT CELLAR VEGETABLE STORAGE

Storing root vegetables from the harvest, along with the knowledge of how to preserve, pickle and smoke-cure; used to be fairly common knowledge amongst the community in general before the coming of the electric refrigeration unit. For many years afterwards it dwindled in popularity as the super-stores took over from the Homesteaders in many communities, and children grew up thinking the carrots grew in polythene bags on supermarket shelves! Thankfully the advantages of the Root Cellar, which enables a family to store their vegetables without the use of electricity (except perhaps for a light bulb), has begun to be made clear and families turn once more to the land in a general rush to be self-sufficient and eat healthily. Now Homesteaders, Preppers, and Survivalists - even city dwellers, are seeking to get back to the Old Ways and once again take control of their food intake - both for the sake of their finances and general well-being. There is a huge physical, financial and psychological benefit to be gained when growing and consuming...