

#9 Bringing in the Harvest

AdAgra Digging Deeper: Jan 17-21, 2023 Glen Rose, TX
Home Gardening from Start to Finish
with Angela Ford and Cherie Duffield

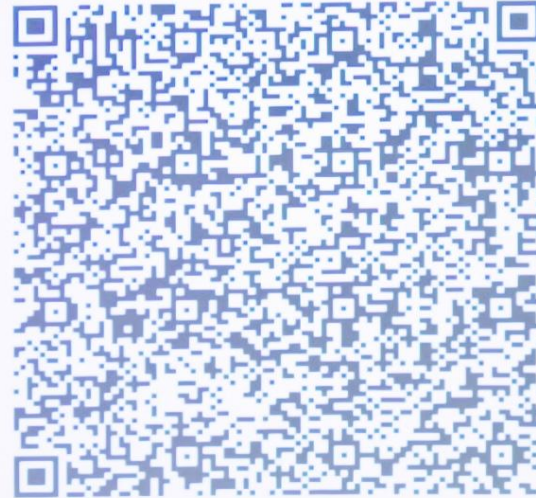
*When you have eaten and are satisfied,
praise the Lord your God for the good land He has
given you.*

Deuteronomy 8:10

This session covers:

Harvesting,
Using you Produce
Canning
Freezing
Drying

QR Code for :
Handouts
&
Recipes



Harvest Storage



Storing

<https://www.almanac.com/storing-harvest-without-root-cellar>



Group 1: Cold & Moist - Root Crops 32°F-40° F



Group 2: Cold & Dry 32°F-40° F, 60-70% humidity

Apples

Pears

Cabbage

Brussel Sprouts

Potatoes (store
apart from apples)



Group 3: Cool & Dry 40°F- 50° F, under 60 humidity

Onions

Garlic

Shallots



Group 4: Slightly warmer & Dry 50°F- 60° F, (60 % humidity)

Sweet Potatoes
Pumpkins
Winter Squash







10/02/2008

Canning Tomatoes: Salsa



Tomato Sauce











Blanching Pepper before Roasting or Freezing



Oven Roasting Peppers



Canning Peppers



Steamed Potatoes with Tomato-Cucumber-Onion-Basil Salad



Sweet Potatoes with Rosemary



Bountiful harvest of Sweet Corn



Kale Chips



Drying Thai Basil on Trellis Wire





Store & Dry Sweet Basil - DRY not wet





Focaccia Bread



Savor the Beauty of Fall & Harvest



Enjoy an Evening Walk



Rest in God's Bountiful Provisions!



07/12/2008