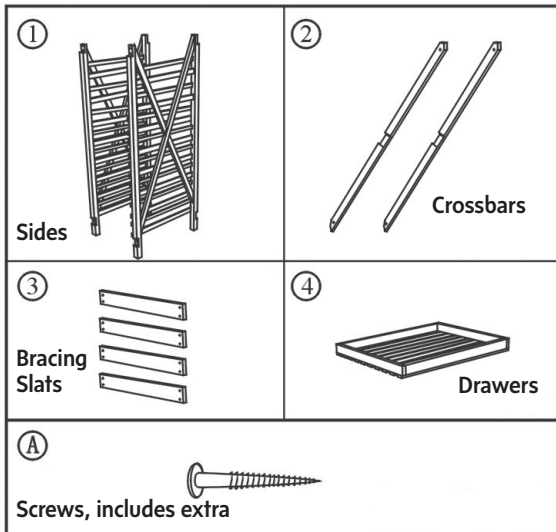


GARDENER'S SUPPLY COMPANY

Orchard Rack

Years ago, people stored "keeper" crops such as apples, winter squash, onions and potatoes on rustic wooden racks just like this one. The drawers are slatted to ensure good air circulation and they slide out for easy access. For best results, put the rack in a cool, dark cellar or outbuilding. It's good for drying herbs, too. These instructions are for use with the 6-drawer and 9-drawer Orchard Rack.

Parts Included



Tools Needed

Drill with bits
Phillips screwdriver

Note: Assembly is easier with a second person to help.

Tip: Drill pilot holes before inserting screws to prevent wood from splitting.

Figure 1

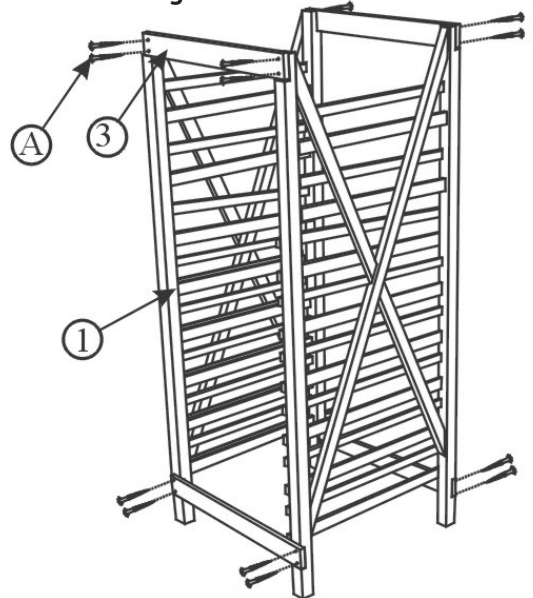
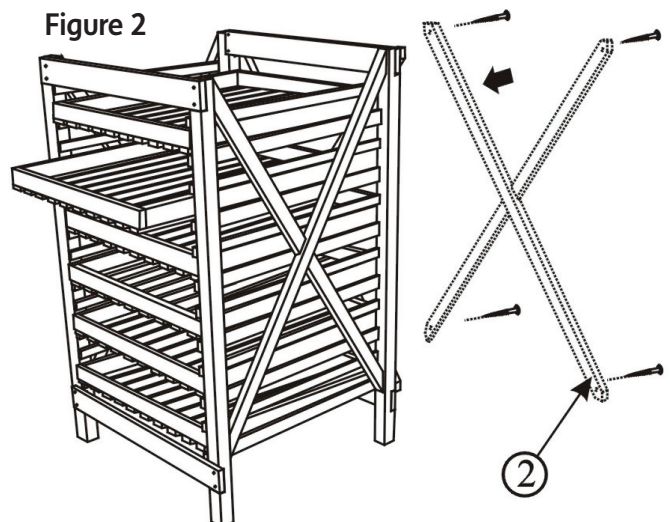


Figure 2



Assembly

Identify and organize all parts of the Harvest Rack on a hard and level surface. **Tip:** Cut open the shipping box and use it as a cushioned work surface to protect the wood during assembly.

Step 1. Position the Sides (Part 1) upright with the legs on the ground. **Note:** If assembling without a helper, it may be easier to assemble the Orchard Rack with it lying on its back or front for this step. Attach the Bracing Slats (Part 3) to the top and bottom of each Side as shown in Figure 1. **Tip:** Drill pilot holes before inserting screws to prevent wood from splitting. Place the screws through the predrilled holes in the Slats. Do not fully tighten. Be sure the top Bracing Slats are flush with the top of the Sides.

Step 2. Slide a drawer into each compartment (Figure 2). This will help to square up the Rack and keep it stable for the next step.

Step 3. Stand the Rack up on its feet, if necessary. Adjust the entire Rack to make sure it's square. Connect the two Crossbars (Part 2) to form an "X." Attach the end of each Crossbar to the upper and lower corners at the back of the Rack (Figure 2). Fully tighten all screws on the Crossbars and the Rack. **Important:** Do not overtighten the screws. Over tightening the screws may cause the wood to split. The assembly is now finished.

Storage Tips

The best place for extended storage of fruits and vegetables is usually an unheated basement or outbuilding. Many fruits and vegetables keep longest in an area that is well ventilated and dark, and that stays above freezing, but below 65 degrees in winter.

Different types of fruit and vegetables require different levels of temperature and humidity for proper storage. Follow these tips and the chart below to keep your food fresh as long as possible.

- Store fruits and vegetables separately. Some fruits, including tomatoes, give off ethylene gas, which speeds the aging process of other stored foods and will make some vegetables, such as carrots, bitter.
- Timing of harvest and preparing your fruits and vegetables for storage is very important. Harvest fruits or vegetables when they are neither too ripe, or under ripe. Leave root vegetables in the ground as long as possible, then dig and store when storage temperatures are likely to remain consistently cool. Thoroughly cure crops, such as squash, potatoes, sweet potatoes, onions and garlic, before placing in storage.
- Place fruits or vegetables in a single layer on each shelf, preferably not touching one another. Fruits may be wrapped individually with paper towels or a food-grade tissue paper. See the chart below for conditions required for storing some of the most common garden vegetables and fruits.
- Keep the storage area dark. Light deteriorates some storage vegetables and encourages sprouting in potatoes. Use a shade to keep out both light and heat coming through any windows in your storage area.
- Check your storage crops periodically and remove any decaying produce immediately to prevent it from spoiling surrounding fruits and vegetables.

Drying Herbs in the Orchard Rack

To dry herbs, line each shelf with food-grade paper, such as cut-open paper grocery bags or parchment baking paper. Harvest herbs when the foliage is dry. Place individual stalks, branches or leaves in a single layer on each shelf. Keep the Rack in a dry location and out of direct sunlight. To speed up the drying process, aim a fan toward the rack to create a gentle air flow. Check the herbs and turn them over every 2 or 3 days to encourage uniform dryness and shape. When dry, place the herbs in air-tight containers for longer-term storage and use.

Recommended Storage Conditions

Cool and Moist Storage:

- 40 to 50 degrees Fahrenheit
- 85 to 90 percent relative humidity

Cucumber, watermelon, eggplant (50 to 60 degrees F), green beans, sweet peppers (45 to 55 degrees F), ripe tomatoes.

Cold and Moist Storage:

- 32 to 40 degrees Fahrenheit
- 80 to 90 percent relative humidity

Tomatoes, cabbage, cauliflower (short term), apples, grapes, pears, quince, grapefruit.

Cold and Very Moist Storage:

- 32 to 40 degrees Fahrenheit
- 90 to 95 percent relative humidity

Beets, carrots, celery, turnips, winter radishes, broccoli (short term), hardy greens such as kale and collards; leeks.

Cool and Dry Storage:

- 32 to 50 degrees Fahrenheit
- 60 to 70 percent relative humidity

Garlic, onions.

Warm and Dry Storage:

- 50 to 60 degrees Fahrenheit
- 60 to 70 percent relative humidity

Pumpkins, winter squash, dry hot peppers, potatoes, sweet potatoes, green tomatoes.

Approximate Storage Times:

Beets (4-5 months)	Potatoes (4-6 months)
Broccoli (1-2 weeks)	Pumpkins (5-6 months)
Cabbage (3-4 months)	Radishes (2-3 months)
Cauliflower (2-4 weeks)	Squash (4-6 months)
Eggplant (1-2 weeks)	Turnips (4-6 months)
Tomatoes (1-2 months)	