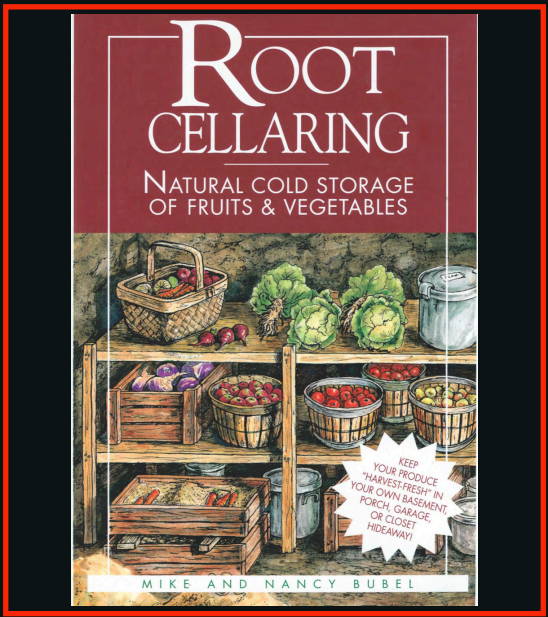
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# ROOT CELLARING

## NATURAL COLD STORAGE OF FRUITS & VEGETABLES



# ROOT CELLARING

## NATURAL COLD STORAGE OF FRUITS & VEGETABLES

**Mike and Nancy Bubel**

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# ROOT CELLARING

## Natural Cold Storage of Fruits & Vegetables

by Mike & Nancy Bubel



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