

In vinegar or alcohol

Storing food after the harvest

Every farm had cool, dark, dry rooms for storing food. After the harvest, it was essential to preserve food properly, as the stored supplies had to last until the following year.

Perishable items such as meat therefore had to be preserved. This also applied to fruit and vegetables, which were processed in a variety of ways. They were dried or preserved using salt, vinegar or alcohol. Some vegetables were also stored underground. Fresh milk was kept in a cool place for only a short time before being consumed or processed.

Even non-perishable foods required special care in storage. For example, flour was stirred regularly to prevent infestation by mealworms.