



This is looking into my pantry area.

I have a small (5.5 Cubic Foot) chest freezer

6 feet of metal shelving and a small upright freezer.



This is a close up of the shelves you see in the above pic.

I have rotator shelves. I love these since they hold 15 of each can. I can make them work for most of my stuff. The brand I bought is "Fifo can Tracker" They come in two sizes, I live the one that is three rows high and each section holds 5 of the can. My Fifo's on the left are white, the ones on the right are black.

The shelves were purchased from Target for \$30 on sale. I love these wire shelves because there is little dust collection on them.

I put extra cans and backup cases of food on the lower shelves. My pretty home canning fits on these shelves too. I love having 'mixed use' shelving vs. having a dedicated rotating can shelf. I looked into a Shelf Reliance unit but my way I can fit 600 cans in a smaller space than their unit that only holds 450 cans. My unit cost about \$150 vs \$300 for the Shelf Reliance unit. Shelf Reliance is much better for the larger can storage.

This is the front of the garage. The two barrels are my water storage. The buckets on the ground are my root cellar. I keep this room during the winter around 40 degrees. It is cool enough to keep a bucket of potatoes, onions and sweet potatoes from spoiling.



Since I took this picture, I keep a drinking bottle of water on the corner of the board on top of the water barrels. I take my dogs out each morning through the garage and check the water bottle to make sure it is not frozen.

I have a small space heater that has a thermostat that I can set on a low setting to make sure it does not freeze out here.

My garage, including garage doors, are well insulated. The heater rarely goes on.

This is the other 'wall' of my storage area. It is 8 feet of shelves.

This area is more my dried beans, dried potatoes, flour, wheat, cornmeal etc. Most of the products are in #10 cans. I also have bags of sugar and my spices are on top.

My neighbors all know to come get spices/herbs from me to help me keep them rotated. I buy them really cheaply at Sam's Club.

There is a third set of shelves in this pic (Far right of pic). This is another set of shelves that holds my meal assembly equipment, canning equipment, large pits and pans etc.

You are welcome to contact me with questions. Kathy Cushman (801)390-7727

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