

As a large retail chemical supply company, Van Waters and Rogers is cautious about their customers even though many chemicals (including potassium iodide) are sold without legal restrictions. They prefer to sell to companies rather than to individuals. We have been buying our potassium iodide from them.

Even in sales to a company, sometimes Van Waters and Rogers is cautious. If you have tried unsuccessfully to purchase potassium iodide from them, call *Fighting Chance* at (503) 592-4142. We do not sell potassium iodide, but may be able to help with advice.

FOOD STORAGE

Grain and beans for long term storage should be *sealed* in an inert, oxygen-free atmosphere. Nitrogen is fine, although we prefer carbon dioxide, CO₂. CO₂ can be inexpensively obtained in rented tanks from welding supply dealers.

Put a small flexible tube from the CO₂ tank pressure regulator on the inside bottom of a plastic bucket. Pour in the grain, put the lid loosely on top, and slowly purge with CO₂. Since CO₂ is heavier than air, it will fill the container and displace the air as would water. If you hold a small lighted candle near the container, the CO₂ will spill over and extinguish the flame when the container is purged.

Let the CO₂ gas flow for a little while after the candle is extinguished; pull out the tube; and seal the lid.

Be sure the lid seals tightly!

The air must stay out for several weeks to assure that all infesting bugs are dead.

Also, as daily and seasonal temperature fluctuates over the years, the pressure in the container will fluctuate. If it is not sealed, air will be sucked in and out. This air contains oxygen and water which can promote deterioration and even complete ruin of the food.

If necessary, seal reused buckets with a rubber sealing compound. This prevents further reuse of the container which must be cut open. However, it helps assure preservation of the food.