

## General Storage Tips

In this section, we have included some general things to remember when storing any vegetable crop long term. Almost all crops want it just above freezing, but below forty degrees. Almost all crops need it very dry and dark. Use any crop that may be nicked or bruised first. *Go through your storage area once a week to determine which items may be showing signs of deterioration and use them first.* Possible storage locations include a basement, cellar, or moderated garage. *And remember, these are just general guidelines as storage techniques, vegetable makeup, spoilage rates, etc. are all different. It doesn't hurt to refer to some cookbooks and the internet for some storage tips.*

## Specific Storage Tips

### 1 and 1/9 Bushel Box (#1)

**Squash: Butternut (3 squash) + Jester (2-3 squash) + Buttercup (1-2 squash) + Carnival (1-2 squash) + Acorn (1-2 Acorn Squash) + Pie Pumpkins (2 pumpkins):** All winter squash stores in practically the same way. Winter squash needs temperatures right around fifty degrees. Temperatures lower than that sometimes can cause the squash to become stringy. They also do best in dark and moderately dry storage places. Squash will keep for three months or more if kept well. Best stored at 50-60 degrees F.

Winter squash can also be frozen. Cook until soft in boiling water, in steam, in a pressure cooker or in an oven. Remove pulp from rind and mash. To cool, place pan containing mashed squash in cold water and stir occasionally. Package leaving headspace, seal and freeze (check out the internet and/or cookbooks for more squash freezing techniques). You will want to put in freezer flat.

### 3/4 Bushel Box (#2)

**Green Cabbage (1 cabbage head) + Red Cabbage (2 cabbage heads) + Savoy Cabbage (2 cabbage heads) + Carrots (5#):** Cabbage can keep for several weeks if stored properly. Keep outer leaves on as long as possible as that will help keep inner head fresher. One of the best ways to store cabbage is to keep it wrapped or covered in the refrigerator. It would be best to keep it in a sealed container but wrapping it in some sort of plastic wrap or Ziploc bag is fine too. Cabbage is definitely one of the crops you want to keep checking for signs of spoilage. Do not wash again until ready to eat!

Carrots should have their green tops removed first to avoid the loss of moisture (we did that for you already). Do not wash carrots again before storing. Fresh carrots can be bagged (take as much air as possible out) or put in a plastic container and placed in the refrigerator. They can store for 1-2 weeks like this. A longer term storage technique would be freezing or canning. Carrots can keep several months like this. Two other techniques that members have tried in the past for longer term storage is placing carrots in perforated bags or packing them in damp sand in sealed containers. *Do not store carrots near fruit.*

### 3/4 Bushel Box (#3)

**Potatoes (10# russet potatoes + 10# red potatoes) + Sweet Potatoes (6-7#):** Potatoes should keep for months under good conditions. Remember potatoes are a living breathing seed. They are just biding their time waiting to sprout. Don't suffocate potatoes in a plastic bag. They are best stored at a temperature of 38 – 40 degrees, any colder and they may blacken when cooked. You can store them at warmer temperatures but the warmer the temperature, the less days they will store and the quicker they will sprout. Total darkness is also a key to storing potatoes. *Do not store near onions.* Sweet potatoes can keep for weeks to months under good conditions. Don't suffocate sweet potatoes in a plastic bag. They are best stored at a temperature below 50 degrees. You can store them at warmer temperatures but the warmer the temperature, the less days they will store and the quicker they will sprout. Total darkness is also a key to storing any type of potato. Dirt on the sweet potatoes is a good thing and should be kept on the sweet potato for as long as possible (that's why they arrive to you with dirt still on them...keep it on them for longer storage!).

### Plastic Bag (#4)

**Yellow Onions (8#):** Onions should be stored in a cool, dry, and dark place. They need to be well ventilated so do not put in a bag or container. A perforated bowl with a raised base or putting them in pantyhose are some options so air can circulate around the whole onion. Do not store near potatoes (sweet potatoes are okay normally). Check for spoilage regularly and use those first. Cut any onion with a spoiled spot before throwing as much of the onion may still be usable.