

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 (1) + Carnival (3) + Acorn (3) + Assorted Radishes + Onions (5#) : 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.

- Short term radish and turnip storage calls for removing leaves (we have done that for you already), placing the bulbs into a perforated plastic bag and placing the bag in the fridge. This will allow the root crops to last for about 1 month. For long term storage, the best method if possible is storing the bulbs in a container of moist sand. Grab a large container and fill it with moist sand. Place the bulbs in the sand and then store the container in a cool, dry location where they can last several months. If your stored radishes and turnips are slightly soft when you bring them out to use them, give them a few minute hydro-cooling bath (place them in a sink of cold water). This should help them retain their shape and crisp back up.

- Fresh beets can be bagged (take as much air as possible out) or put in a plastic container and placed in the refrigerator. They should store for a minimum of 1 month this way. We have stored them in our cooler for up to 4 months like this.

- 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. 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.

3/4 Bushel Box (#2)

Red Cabbage (2 heads) + Carrots (5#) + Potatoes (12#): Cabbage can keep for several months 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 3-4 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.*

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.