

Storage_Requirements_For_Fruits_And_Veg_2004.txt

Root Cellar storage requirements

Apples

- a.. Cold and moist
- b.. Do not store with vegetables
- c.. 32 to 40 degrees Farenheit
- d.. 80 to 90 percent relative humidity

Beans, dry

- a.. Cool and dry
- b.. Home and commercially prepared foods also need a cool, dry storage place
- c.. 32 to 50 degrees Farenheit
- d.. 60 to 70 percent relative humidity

Beets

- a.. Cold and very moist
- b.. 32 to 40 degrees Farenheit
- c.. 90 to 95 percent relative humidity

Brussels sprouts

- a.. Cold and very moist
- b.. 32 to 40 degrees Farenheit
- c.. 90 to 95 percent relative humidity

Cabbage

- a.. Cold and very moist
- b.. 32 to 40 degrees Farenheit
- c.. 90 to 95 percent relative humidity

Cabbage, Chinese

- a.. Cold and very moist
- b.. 32 to 40 degrees Farenheit

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c.. 90 to 95 percent relative humidity

Carrots

a.. Cold and very moist

b.. 32 to 40 degrees Fahrenheit

c.. 90 to 95 percent relative humidity

Cauliflower

a.. Cold and very moist

b.. 32 to 40 degrees Fahrenheit

c.. 90 to 95 percent relative humidity

Celeriac

a.. Cold and very moist

b.. 32 to 40 degrees Fahrenheit

c.. 90 to 95 percent relative humidity

Celery

a.. Cold and very moist

b.. 32 to 40 degrees Fahrenheit

c.. 90 to 95 percent relative humidity

Endive (Escarole)

a.. Cold and very moist

b.. 32 to 40 degrees Fahrenheit

c.. 90 to 95 percent relative humidity

Garlic

a.. Cool and dry

b.. Home and commercially prepared foods also need a cool, dry storage place

c.. 32 to 35 degrees Fahrenheit ideal

d.. 60 to 70 percent relative humidity

Grapefruit

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- a.. Cold and moist
- b.. Do not store with vegetables
- c.. 32 to 40 degrees Fahrenheit
- d.. 80 to 90 percent relative humidity

Grapes

- a.. Cold and moist
- b.. Do not store with vegetables
- c.. 32 to 40 degrees Fahrenheit
- d.. 80 to 90 percent relative humidity

Horseradish

- a.. Cold and very moist
- b.. 32 to 40 degrees Fahrenheit
- c.. 90 to 95 percent relative humidity
- d.. May be left in the ground undisturbed until needed. Digging can be done unless the soil is frozen hard. A thick layer of mulch may extend your harvest season.

Jerusalem artichoke

- a.. Cold and very moist
- b.. 32 to 40 degrees Fahrenheit
- c.. 90 to 95 percent relative humidity
- d.. May be left in the ground undisturbed until needed. Digging can be done unless the soil is frozen hard. A thick layer of mulch may extend your harvest season.

Kale

- a.. Cold and very moist
- b.. 32 to 40 degrees Fahrenheit
- c.. 90 to 95 percent relative humidity

Kohlrabi

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- a.. Cold and very moist
- b.. 32 to 40 degrees Fahrenheit
- c.. 90 to 95 percent relative humidity

Leeks

- a.. Cold and very moist
- b.. 32 to 40 degrees Fahrenheit
- c.. 90 to 95 percent relative humidity

Onions

- a.. Cool and dry
- b.. Home and commercially prepared foods also need a cool, dry storage place
- c.. 32 to 35 degrees Fahrenheit ideal
- d.. 60 to 70 percent relative humidity

Oranges

- a.. Cold and moist
- b.. Do not store with vegetables
- c.. 32 to 40 degrees Fahrenheit
- d.. 80 to 90 percent relative humidity

Parsnips

- a.. Cold and very moist
- b.. 32 to 40 degrees Fahrenheit
- c.. 90 to 95 percent relative humidity

Pears

- a.. Cold and moist
- b.. Do not store with vegetables
- c.. 32 to 40 degrees Fahrenheit
- d.. 80 to 90 percent relative humidity

Peas

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a.. Cool and dry
b.. Home and commercially prepared foods also need a cool, dry storage place
c.. Airtight container
d.. 32 to 50 degrees Fahrenheit
e.. 60 to 70 percent relative humidity
Peppers, hot dried

a.. Cool and dry
b.. Home and commercially prepared foods also need a cool, dry storage place
c.. 32 to 50 degrees Fahrenheit
d.. 60 to 70 percent relative humidity
Popcorn

a.. Cool and dry
b.. Home and commercially prepared foods also need a cool, dry storage place
c.. Airtight container
d.. 32 to 50 degrees Fahrenheit
e.. 60 to 70 percent relative humidity
Potatoes

a.. Cold and moist
b.. Do not store with fruits
c.. 38 to 40 degrees Fahrenheit ideal
d.. 80 to 90 percent relative humidity
Potatoes, sweet

a.. Warm and moist
b.. To keep sweet potatoes from spoiling in warm and moist storage, do not let temperatures drop below 50 degrees Fahrenheit
c.. 80 to 90 percent relative humidity

Pumpkins

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a.. Warm and dry
b.. 50 to 55 degrees Fahrenheit
c.. 60 to 75 percent relative humidity
Radish, winter

a.. Cold and very moist
b.. 32 to 40 degrees Fahrenheit
c.. 90 to 95 percent relative humidity
Rutabaga

a.. Cold and very moist
b.. 32 to 40 degrees Fahrenheit
c.. 90 to 95 percent relative humidity
Salsify, oyster plant

a.. Cold and very moist
b.. 32 to 40 degrees Fahrenheit
c.. 90 to 95 percent relative humidity
d.. May be left in the ground undisturbed until needed. Digging can be done unless the soil is frozen hard. A thick layer of mulch may extend your harvest season.

Squash, winter

a.. Warm and dry
b.. 50 to 55 degrees Fahrenheit
c.. 60 to 75 percent relative humidity
Tomatoes

a.. Warm and moist
b.. To keep green tomatoes from spoiling in warm and moist storage, do not let temperatures drop below 50 degrees Fahrenheit
c.. 80 to 90 percent relative humidity

Turnip

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- a.. Cold and very moist
- b.. 32 to 40 degrees Fahrenheit
- c.. 90 to 95 percent relative humidity

Smitty
In His Thyme Homestead.