

Root Cellar storage requirements

Apples

- a.. Cold and moist
- b.. Do not store with vegetables
- c.. 32 to 40 degrees Fahrenheit
- 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 Fahrenheit
- d.. 60 to 70 percent relative humidity

Beets

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

Brussels sprouts

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

Cabbage

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

Cabbage, Chinese

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

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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

Storage\_Requirements\_For\_Fruits\_And\_Veg\_2004.txt

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

Smitty  
In His Thyme Homestead.