

Storage Crops how to make your veggies last through the winter

Vegetable

Ideal Conditions

At Home

Potatoes regular (2-4 months) sweet (1-2 months)

cool, dark, & moderately humid 50°-60°

in a basement, porch, or garage, in a covered bushel or box



Roots

beets (2-4 months) carrots (2-4 months) celeriac (2-4 months) kohlrabi (2-4 months) leeks (2-4 months) turnips (2-4 months)

cold & humid 35°-38°

in the fridge, wrapped in plastic



Alliums

onions (2-4 months) garlic (2-4 months)

cool, dark, & dry 50°-60°

in a basement, porch, or garage, in a covered bushel or box



Greens

broccoli (1-2 weeks) br. sprouts (1-2 weeks) cabbage (2-4 months) romanesco (2-4 weeks)

cold & humid 35°-38°

in the fridge,
wrapped in plastic
(keep brussels
sprouts attached
to stalk)



Winter Squash

buttercup (2-4 months) butternut (2-4 months) pumpkin (2-4 months) hubbard (2-6 months) cool & dry 50°-60° in a basement, porch, or garage

