

## Chart for Storing Different Types of Winter Squash

TYPE	MONTHS AFTER MATURITY/HARVEST					
	1 Mo	2 Mo	3 Mo	4 Mo	5 Mo	6 Mo
DELICATA			2.5			
SWEET DUMPLING						
ACORN						
SPAGHETTI						
Some red-skinned HUBBARDS, SPECIALTY PUMPKINS & 'mini' KABOCHA: 'Red Kuri'; 'Red October'; 'Shokichi Green'; 'Shokichi Shiro'; 'Sunshine'						
BUTTERCUP						
HUBBARD						
Gray & Green KABOCHA: 'Cha Cha'; 'Black Forest'						
Longest-storing KABOCHA: 'Winter Sweet'		1.5				
BUTTERNUT						
<b>KEY</b>						
	Curing Period		Optimal Eating Period			

### Prepping

When we bring the squash in we let it “cure” in the sun on these warmer fall days. Curing the squash ensures that the water content will be just right for maximum storage life. I often store winter squash for a month or even longer on the kitchen counter in a basket. If you purchase a lot of winter squash or want to preserve them as long as possible, start by checking squash for any blemishes, nicks, etc. Use any less than perfect squash first. Wash any unblemished squash in a 4:1 solution of vinegar and water or a sink full of water with a tablespoon of bleach. Submerge the squash or dip a towel in the solution and wipe each squash off. Let the squash dry completely before storing.

### Storing

The optimal temperature for storing squash is 50°F in a dark place. A lot of people use their garage or basement for this. A mudroom or coatroom can also work well. For optimal storage squash should not be touching, instead stored on a wire rack or loosely wrapped in paper and then nestled in a shallow box without a lid.

### During Storage

Turn and check your squash about once a week while they are stored. This will help you quickly catch any bad spots before they spread. Turning the squash also helps prevent bruising. Remove any damaged fruit from storage and use. Storage life varies by squash type and conditions, but in general delicata and acorn squash have the shortest storage life - about 4 weeks. Spaghetti and sweet dumpling go a little longer - 5 or 6 weeks, and butternut squash will last up to 6 months when properly stored! If this sounds like too much work, just remember they'll keep on the counter for a while or you can just eat them as you get them!