

Vegetable Storage Methods

Crop		
Beans, green	Canned	
Beans, dried	Vac Seal	
Beets	Root Cellar & Canned	Cold & Very Moist - 32-40 Deg. F - 90-95% Humidity
Broccoli		
Cabbage	Root Cellar	Cold & Moist - 32-40 Deg. F - 80-90% Humidity
Carrots	Root Cellar & Canned	Cold & Very Moist - 32-40 Deg. F - 90-95% Humidity
Cauliflower		
Corn, Sweet		
Cucumbers	Short Term - Counter	
Eggplant	Short Term - Counter	
Lettuce		
Onions (sets)	Root Cellar & Dehydrated	Cool & Dry - 32-50 Deg F - 60-70% Humidity
Peas (English)	Canned	
Peppers	Dehydrated	
Potatoes, Irish	Root Cellar	Cold & Moist - 32-40 Deg. F - 80-90% Humidity
Pumpkins	Root Cellar	Moderately Warm & Dry - 50-60 Deg F - 60-70% Humidity
Spinach		
Squash, summer		
Squash, winter	Root Cellar	Moderately Warm & Dry - 50-60 Deg F - 60-70% Humidity
Sweet potatoes	Root Cellar & Canned	Moderately Warm & Dry - 50-60 Deg F - 60-70% Humidity
Tomatoes	Short Term - Counter & Canned	
Turnips	Root Cellar	Cold & Very Moist - 32-40 Deg. F - 90-95% Humidity
Zucchini		