

The EssentialList: Winter Storage Chart

Food	Ideal Temperature	Ideal Humidity	Notes
Root crops (beets, carrots, parsnips, rutabagas, turnips)	Cold: 32° - 40° F	Very Moist: 90 - 95%	Store in moist sand or sawdust. Most keep 4 - 5 months (parsnips 1 - 2 months; rutabagas 2 - 4 months).
Leeks	Cold: 32° - 40° F	Very Moist: 90 - 95%	Store upright in pails.
Potatoes	Cold: 32° - 40° F	Moist: 80 - 90 %	Cure in warm, dark spot before storing; hang in burlap bags or store as for root veggies; keep 4 - 6 months.
Cabbage, Brussels Sprouts	Cold: 32° - 40° F	Moist: 80 - 90 %	Mist insides of container weekly; long keepers.
Apples & Pears	Cool - Cold: 32° - 50° F	Moist: 80 - 90 %	Wrap in newspaper (no ink), & stack in baskets (not set directly on floor).
Ripe tomatoes, sweet peppers, eggplant	Cool: 40° - 50° F	Moist: 80 - 90 %	Tomatoes keep 1 -2 months; peppers are long keeper.
Citrus (oranges, lemons, etc.)	Cool - Cold: 32° - 50° F	Dry: 60 - 70%	
Onions, shallots, garlic	Cool - Cold: 32° - 50° F	Dry: 60 - 70%	Hang in braids, or in mesh bags; good keepers.
Green tomatoes, hot peppers	Moderately warm: 50° - 60° F	Dry: 60 - 70%	Peppers are long keeper.
Winter squash & pumpkins	Moderately warm: 50° - 60° F	Very Dry: 50%	Hang in nets; or store on shelves & turn occasionally; keep 4- 6 months.
Sweet potatoes & yams	Moderately warm: 50° - 60° F	Very Dry: 50%	Cure in 80° - 90° F spot, 10 - 14 days, then wrap in newspaper (no ink), & stack in baskets (not set directly on floor); long keepers.