HUTCHINS FARM
PRODUCE STORAGE GUIDELINES

Cold, Moist Storage—32-40 degrees, 90-95% relative humidity
The following items should be put in perforated plastic bags and kept in the refrigerator or a cold, damp cellar where most will stay usable for 2-4 months or more:
Beets
Carrots
Celeriac
Parsnips
Winter Radish
Turnip
Rutabaga
Apples also keep best under these conditions, but there is tremendous variation in how well different varieties store. In addition, Apples should be stored separately from other crops, as they give off ethylene gas and can cause vegetables to spoil or develop off flavors (and the vegetables can do the same to the apples).
Cabbage, Chinese Cabbage and Kohlrabi should be stored under the same conditions, but will usually only keep up to 2 months.
Potatoes also keep best under these conditions, but extended storage below about 50 degrees causes the starch to convert to sugar giving the potatoes a strange and unwelcome taste. This process can be reversed by bringing the potatoes to room temperature for about a week before using.

Cool, Dry Storage—32-55 degrees, 50-60% relative humidity
Onions, Shallots and Garlic store best under these conditions—a dry cool cellar or garage that doesn't freeze would be suitable. Some onions and shallots can keep for over 4 months, garlic somewhat shorter.

Warm, Dry Storage—55-60 degrees, 60-70% relative humidity
Winter Squash and Pumpkins keep best under these conditions. Butternut squash are the best keepers, lasting up to five months. Acorn squash are best used within two months, while other varieties fall somewhere between. A heated, dry cellar would be an appropriate storage space.

Warm, Moist Storage—55-60 degrees, 80-85% relative humidity
Sweet Potatoes keep best under these conditions, which may be difficult to create in a normal household environment (considerably less humid). Nonetheless, we've kept Sweet Potatoes in perfect condition through May in a kitchen cabinet—the key is to keep them from temperatures below about 50.