



JERICHO SETTLERS' FARM

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WINTER CSA 2007-2008

TIPS on STORING WINTER VEGETABLES

COLD and VERY MOIST (32-40 °F and 90-95 % humidity)

Small quantities of the vegetables listed below are best stored in **sealed plastic bags in your fridge**. Larger quantities can be stored in a **cold room or cellar** that stays above freezing – again, keep them in plastic bags for up to 3 weeks storage. For longer storage place in a wooden box, grain bag (plastic weave), or 5 gallon bucket between layers of moist sand, sawdust, or leaves.

CARROTS	CELERIAC
BEETS	SCORZONERA
PARSNIPS	LEEKs
TURNIPS	PARSLEY ROOT

COLD and MOIST (32-40 °F and 80-90 % humidity)

Small quantities of the following vegetables are best stored **loose in the vegetable drawer in your fridge** for short term storage – up to 4 weeks. For larger quantities and long term storage, keep in a paper bag, basket, or box in an **unheated room or cellar** where they won't freeze.

POTATOES (**keep dark**)
CABBAGE (keep separate from other vegetables)

COOL and DRY (32-50 °F and 60-70 % humidity)

Small quantities of the following vegetables can be stored on your kitchen counter for a few weeks. For longer keeping and larger quantities, store in a paper or netted bag in a **cool, dry, DARK room**.

SHALLOTS
ONIONS (sweet onions have shorter storage life than yellow storage onions)
GARLIC

MODERATELY WARM and DRY (50-60 °F and 60-70 % humidity)

Store the following vegetables in box in a **cool, dry room**.

WINTER SQUASH (acorn squash varieties have a shorter storage life, use these first)
PUMPKINS

**If you ever have questions about how to treat your winter vegetables, feel free to give us a call.
We love to talk veggies – especially during the winter!**

Your Farmers: Christa, Mark & Emilie