



## **Tips for Storing Crops**

### **Winter Squash**

Store on a shelf in a cool, dry spot. Ideal temperature for squash is 50-55 degrees. A cool closet or in an unheated room furthest from the furnace or wood stove would work best. Butternut can usually keep longer into winter, whereas acorn and delicata may want to be eaten sooner.

### **Potatoes**

Store in a cool, dark, dry environment like a cellar, cold pantry, or mudroom. Make sure they are stored in darkness otherwise they will turn green. Ideally temperatures will range between 35-45 degrees. Choose to store in a burlap sac or brown paper sac.

### **Garlic**

Store out of direct sunlight in a cool, dry, and well-ventilated environment. Ideal temperatures range between 35-45 degrees. Keep in a mesh bag or crate with holes- garlic likes to breathe!

### **Roots**

Parsnips, celery root, turnips, beets and rutabaga all like cold environments with high humidity. Root cellars ranging between 32- 40 degrees are ideal. Keep them from shriveling by maintaining a high humidity (i.e. place a bucket of water in the root cellar, keep them in ventilated plastic bags, mist them every so often if they seem to dry.) They may also keep for months in plastic bags in the refrigerator.