

Storing Vegetables

Lancaster County

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After a successful garden season, you may have vegetables you would like to store until you are ready to use them. Here are suggestions to help you store your vegetables properly.

Carrots: Trim carrot tops to one-inch. Layer unwashed carrots in a container of moist sand. Carrots can be stored in a cool place, 35–40° F for 4–5 months.

Onions: Store cured onions in a dry location at 35–40° F.

Potatoes: Cure fresh dug potatoes 1–2 weeks in a dark, dry location at 50–60° F. Store cured potatoes in a dark location at 40 F for 5 to 6 months.

Sweet potatoes: Cure fresh dug sweet potatoes at 80–85° F for 10 days. Store cured sweet potatoes in a dry, dark location at 55–60° F for 4–6 months.

Turnips: Trim turnip tops to one-inch. Layer unwashed turnips in a

container of moist sand. Turnips can be stored in a cool place, 35–40° F for 4–5 months.

Winter squash: Cure vine ripen winter squash for 10 days at 80–85° F and high humidity. Store mature, cured winter squash in a dry location at 55° F for 2–6 months. Acorn squash will keep well in a dry place at 45° F for 35–40 days. Do not cure acorn squashes before storage.

Storing your vegetables properly will insure you will have good quality produce to enjoy in the months ahead.