

STORAGE REQUIREMENTS OF SELECTED FRUITS AND VEGETABLES-*

Cold and Very Moist (32-40 degrees F. and 90-95% relative humidity)

Carrots	Brussels sprouts (short term)
Kohlrabi	Celery
Beets	Horseradish
Leeks	Celeriac
Parsnips	Jerusalem Artichokes
Collards	Salsify
Rutabagas	Hamburg-rooted parsley
Broccoli (short term)	Scorzoneria
Turnips	Winter Radishes

Cold and Moist (32-40 degrees F. and 80-90% relative humidity)

Potatoes	Grapes (40 degrees F.)
Cabbage	Pears
Apples	Quince
Cauliflower (short term)	Grapefruit
Oranges	Endive, escarole

Cool and Moist (40-50 degrees F. and 85-90% relative humidity)

Cucumbers	Watermelon
Sweet peppers (45-55 degrees F.)	Ripe Tomatoes
Cantaloupe	Eggplant (50-60 degrees F.)

Cool and Dry (32-50 degrees F. and 60-70% relative humidity)

Garlic (even better at 50% humidity)
Onions
Green Soybeans (short term)

Moderately Warm and Dry (50-60 degrees F & 60-70% humidity)

Dry hot peppers	Sweet potatoes
Pumpkins	Green Tomatoes (up to 70 F. okay)
Winter Squash	

*adapted from *Root Cellaring: Natural Cold Storage of Fruits and Vegetables*,
by Mike and Nancy Bubel

Also see *The Complete Root Cellar Book: Building Plans, Uses and 100 Recipes*,
by Steve Maxwell and Jennifer MacKenzie