STORAGE REQUIREMENTS OF SELECTED FRUITS AND VEGETABLES-*

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

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

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

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

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

- Cucumbers
- Sweet peppers (45-55 degrees F.)
- Cantaloupe
- Watermelon
- Ripe Tomatoes
- 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
- Pumpkins
- Winter Squash
- Sweet potatoes
- Green Tomatoes (up to 70 F. okay)

*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