

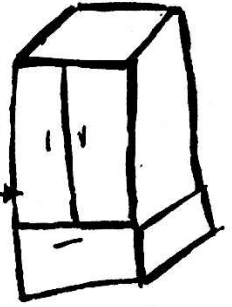
CSA Vegetable Storage Guide

Cold, Moist conditions:

32°F - 95% relative humidity

beets, broccoli, brussel sprouts, cabbage
carrots, cauliflowers, celeriac, celery, collards
escarole, radicchio, kale, leeks, lettuce, parsnips
peas, potatoes, radishes, turnips, rutabaga,
spinach, salsify, asian greens, herbs (with damp paper towel)

Vegetable
drawer
in plastic

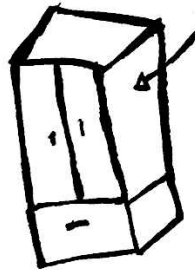


Cool, Moist conditions:

45°F - 80-90% relative humidity

snap beans, cucumbers, eggplant, cantaloupe
watermelon, sweet peppers, green tomatoes
summer squash

fridge
in plastic

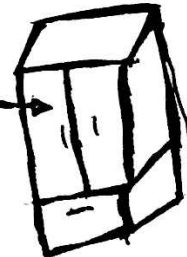


Cool, Dry conditions

32°F - 65% relative humidity

garlic, onions

fridge
no plastic

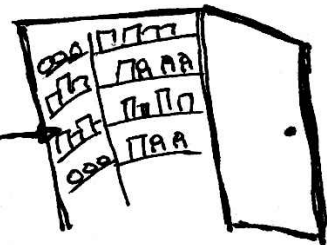


Warm, Dry Conditions

55°F - 60-80% relative humidity

hot peppers, pumpkins, winter squash
sweet potatoes, tomatoes
popcorn, dry beans

dark
pantry



Other

basil, flowers



water