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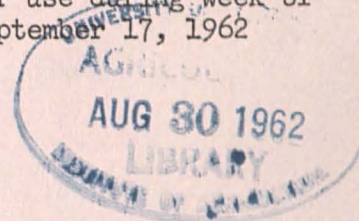
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STORE FRUIT AND VEGETABLES FOR WINTER

You can be assured of a fresh supply of some of your garden vegetables this winter if you store them properly. Keys to successful storage are keeping only well matured, good-quality vegetables and maintaining proper moisture and temperature conditions for each.

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Not all vegetables need the same storage conditions. Squash and pumpkin, for instance, require a warm, dry atmosphere such as the furnace room. Before storing them, cure them at 75-80° F. for several weeks to harden the shells.

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Be sure onions are mature before harvesting them. Remove the tops and store them in shallow trays in a cool, dry storage room where the temperature is 32 to 36° F. Or store them in mesh bags and hang them from the ceiling of the vegetable cellar.

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Carrots, beets, rutabagas, turnips, parsnips, potatoes and apples need cool, moist storage conditions and temperatures between 32° and 40° F. To prevent sweetness, store potatoes at temperatures above 36°.

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It's best not to harvest your winter apples too early. Temperatures as low as 26° F. will not injure apples on the tree. If they have a chance to ripen on the tree, they have better color and quality and keep much better. In storage they will keep well in perforated polyethylene bags at 32° to 40° F.

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