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Yard 'n' Garden



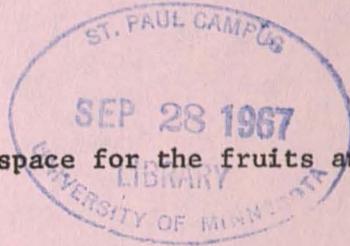
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Prepared and distributed
by the Minnesota Agricultural
Extension Service

For use week of
October 2, 1967

VEGETABLE STORAGE

The follow-up of a good garden is providing proper storage space for the fruits and vegetables not preserved by canning or freezing.



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Vegetables must be well matured when harvested if they are to store successfully. Store only the high-quality produce because quality will not improve with storage time. Avoid storing vegetables with defects or disease.

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Harvested vegetables are still alive and continue to grow in storage. For this reason, the temperature and moisture conditions in the storage room must be controlled to retard the growth processes and lengthen the life of the stored products.

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Modern basements are usually too warm for successful storage. It's best to construct an insulated room at one corner of the basement for a storage room. The temperature of such a room could be regulated by using a ventilator shaft connected to a basement window.

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Many fruits and vegetables require moist, cool conditions. Temperatures between 32°F. and 40°F. are best for apples, carrots, beets, rutabagas, potatoes, celery and cabbage. Apples can be stored in plastic bags or in baskets lined with aluminum foil to prevent drying. Carrots and beets can be stored in 10-gallon crocks. Remove part of the crown of the root with the top of the carrots before placing them in storage. A burlap bag over the top of the container will keep the air moist inside.

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Onions require cool, dry conditions which are usually found near the ceiling of the storage room or in an attic that can be kept above freezing.

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Squash and pumpkin keep best in a warm, dry room. Shelves built near the furnace would be ideal for storing these crops. Usually basement temperatures during winter months are satisfactory for squash and pumpkin storage. However, success in keeping squash will depend on curing it for a few weeks at high temperature to harden the skin before storing it.

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