

HURRICANE FLATS VEGETABLE STORAGE

VEGETABLE	STORAGE CONDITIONS	STORAGE TIME
ASPARAGUS	refrigerate in ventilated plastic bag	10 - 14 days
ARUGULA	refrigerate in ventilated plastic bag	7 - 10 days
BASIL	do not refrigerate or wrap in plastic; place out of sunlight, stems in water	3 - 6 days
BEANS	refrigerate in ventilated plastic bag	10 - 14 days
BEETS	remove tops 1 inch above beet, refrigerate in ventilated plastic bag	several months
BEET GREENS	refrigerate in ventilated plastic bag	10 days
BROCCOLI	refrigerate in ventilated plastic bag NOTE: the stem of broccoli is delicious, simply cut off the tough outside and eat the tender middle	10 days
BRUSSEL SPROUTS	if loose, refrigerate in ventilated plastic bag	2 weeks
	if on stalk, place in cool dark area	month(s)
CABBAGE	refrigerate NOTE: cut off outside leaves before consuming	months
CANTALOUPE	refrigerate	2 - 5 days
CARROTS	remove tops, refrigerate in ventilated plastic bag	many months
CAULIFLOWER	refrigerate in ventilated plastic bag NOTE: cauliflower develops spots easily but the spots don't effect the taste	2 weeks
CELERY	remove leaves, refrigerate in ventilated plastic bag NOTE: the leaves make excellent soups	3 - 4 weeks
CHERRY TOMATOES	refrigerate uncovered, eat as quickly as possible NOTE: if refrigerated, bring to room temperature before eating	1 - 3 days
CORN	refrigerate in husks NOTE: corn loses half of its sugar every 24 hours, eat it the day of purchase	1 day
CUCUMBER	if eaten within a few days place outside of direct sunlight	several days
	refrigerate in ventilated plastic bag (will shrivel slightly)	10 days
DILL	do not wrap in plastic, place out of	3 - 7 days

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	sunlight stems in water	
EGGPLANT	if eaten within a few days place outside of direct sunlight	5 – 6 days
	refrigerate in ventilated plastic bag (will shrivel slightly)	14 days
GARLIC	place out of direct sunlight NOTE: for even longer storage chop, cover with olive oil and refrigerate	many months
KALE	refrigerate in ventilated plastic bag	10 – 14 days
LEEKs	refrigerate in ventilated plastic bag	3 – 4 weeks
LETTUCE	refrigerate in ventilated plastic bag	10 – 14 days
MESCLUN	refrigerate in ventilated plastic bag	7 – 10 days
ONION	place in ventilated container (box, crate, no plastic) in cool dark area	months
PARSLEY	do not wrap in plastic, place out of sunlight stems in water	3 – 7 days
PARSNIPS	remove tops; refrigerate in ventilated plastic bag	months
PEPPERS (SWEET/HOT)	If eaten within a few days place outside of direct sunlight	5 – 6 days
	refrigerate in ventilated plastic bag (will shrivel slightly)	14 days
POPCORN	store in airtight container away from direct sunlight	several years
POTATOES	place in ventilated container (box, crate, no plastic) in cool, dark, high humidity area	many months
PUMPKIN	place in cool, dark area, do not wrap in plastic	2 months
RADISH	remove tops 1 inch above radish, refrigerate in ventilated plastic bag	weeks
RHUBARB	refrigerate in ventilated plastic bag	10 – 14 days
SPINACH	refrigerate in ventilated plastic bag	10 – 14 days
SQUASH	place in cool, dark area, do not wrap in plastic NOTE: butternut and hubbard store longer then buttercup and acorn	2 months
SUMMER SQUASH	If eaten within a few days place outside of direct sunlight	5 – 6 days
	refrigerate in ventilated plastic bag (will	14 days

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	shrivel slightly)	
SWEET POTATOES	place in cool, dark area, do not wrap in plastic	1 - 2 weeks
SWISS CHARD	refrigerate in ventilated plastic bag	1 - 2 weeks
TOMATOES	will ripen faster if placed in sunlight, ripen slow if refrigerated	1 - 10 days
TURNIPS	refrigerate in ventilated plastic bag	many months
WATERMELON	does not have to be refrigerated unless cut	2 weeks
ZUCCHINI	if eaten within a few days place outside of direct sunlight	5 - 6 days
	refrigerate in ventilated plastic bag (will shrivel slightly)	14 days