



# The Farm at Miller's Crossing

Week of September 28th 2009

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Carnival Winter Squash

Storage recommendations.....

- Remember all vegetables with tops store better without them. Enjoy your beet greens one week but save the beets for another time if you wish.
- Dark is better than light for storage
- Check veggies weekly, vegetables going bad spoil all around them, eat those that show the first signs of deterioration.

If you do not eat everything we give you in a week, refer to this list in order to maximize the storage life of these items. We tried to include places that most people have either in the refrigerator or in their home...if you have had good luck in other locations (besides a bonafide root cellar) let us know.

If you create the proper environment for these vegetables they can last all winter long. We often are eating up last years beets as the new beets come on in early June.

Don't worry, there will be lots of greens to come ...winter is not here yet!  
Enjoy, Katie

## Storage Recommendations

### **Cold & Very Moist**

**(34 degrees and 95% humidity)**

**Refrigerator in crisper drawer w/  
soil left on the vegetables**

Carrots (5-7 months)

Beets (4-6 months)

Turnips (4-5 months)

Leeks (2-3 months)

Celeriac (6-8 months)

Radish (2-4 months)

### **Cold & Moist**

**(32 – 40 degrees, 80 – 90% humidity)**

**refrigerator crisper w/damp rag in  
the bottom**

Potatoes (5-8 months)

Cabbage (4-5 months)

### **Cool and Dry**

**(32 degrees and 60 – 65% humidity)**

**Crisper drawer in paper bags**

Garlic (4-6 months)

Onions (2-6 months)

### **Warm and Dry**

**(50 degrees and 60 – 70 % humidity)**

**Spare bedroom or cool closet on open**

**shelf Butternut Squash (4-8 months)**

**Carnival Squash (1-3 months)**

### **Warm and Moist**

**(50 degrees and 90-95% humidity)**

**Eat these soon, they do not reliably store well**

**Sweet Potato (1-2 months)**