

The Essentialist

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Veggie Keeping-Time in Cold Storage

The info in the following chart is from Tribe Watch.com (1).

Veggie	Storage Time	Veggie	Storage Time
Beets	4 - 5 months	Leeks	(info not available)
Broccoli	1 - 2 weeks	Onions	good keeper
Cabbage (Red or green heads)	long keeper	Parsnips	1 - 2 months
Chinese Cabbage	1 - 2 months	Pepper	good keeper
Carrots	4 - 6 months	Sweet Potatoes	long keeper
Cauliflower	2 - 4 weeks	Potatoes	4 - 6 months
Celery	long keeper	Pumpkin	good keeper
Chives	not a root cellar crop	Radishes	2 - 3 months
Collard Greens	1 - 2 weeks	Rutabagas	2 - 4 months
Cucumbers	2 - 3 weeks	Salsify	good keeper
Eggplant	1 - 2 weeks	Soybeans	long keepers
Horse radish	long keeper	Squash	4 - 6 months
Jerusalem artichokes	1 - 2 months	Tomatoes	1 - 2 months
Kohlrabi	long keeper	Turnips	long keepers

1. www.tribwatch.com/rootcell.htm