



<b>Vegetable</b>	<b>Stores</b>	<b>Storage Conditions</b>	<b>Special Notes</b>
Asian Greens	1 week	Refrigerate in sealed plastic bag	
Asparagus	1 week	Refrigerate in sealed plastic bag	
Basil	2-4 days	Open plastic bag at room temperature	Do NOT refrigerate
Beans	1 week	Refrigerate in sealed plastic bag	Do not store wet
Beets	roots 2 months, leaves 1 week	Refrigerate in sealed plastic bag	Store roots separate from leaves
Bok Choy	1 week	Refrigerate in sealed plastic bag	
Broccoli	1 week	Refrigerate in sealed plastic bag	Keep away from fruit in storage or it will turn yellow Break off of stalk before storing
Brussels Sprouts	2-3 weeks	Refrigerate in sealed plastic bag	
Cabbage	1-2 months	Refrigerate in sealed plastic bag	
Carrots	2 months	Refrigerate in sealed plastic bag	Keep away from fruit in storage or carrots will taste bitter
Cauliflower	1-2 weeks	Refrigerate in sealed plastic bag	Remove wrapper leaves before storing
Celeriac	2 months	Refrigerate in sealed plastic bag	
Chard	1 week	Refrigerate in sealed plastic bag	
Cilantro	5 days	Refrigerate in sealed plastic bag	
Collards	2 weeks	Refrigerate in sealed plastic bag	
Cucumber	1 week	Refrigerate in sealed plastic bag	
Dill	5 days	Refrigerate in sealed plastic bag	
Eggplant	1 week	Refrigerate in sealed plastic bag	
Fennel	2 weeks	Refrigerate in sealed plastic bag	
Garlic	2 months	Paper bag in refrigerator	Can be kept on counter Sept thru Nov after that should be refrigerated or they will sprout
Garlic Scapes	2 weeks	Refrigerate in sealed plastic bag	
Kale	2 weeks	Refrigerate in sealed plastic bag	

**More on Back**

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Kohlrabi	bulb 1 month, leaves 2 weeks	Refrigerate in sealed plastic bag	Store bulbs separate from leaves
Lettuce	1 week	Refrigerate in sealed plastic bag	
Onions – Green/Fresh	2 weeks	Refrigerate in sealed plastic bag	
Onions – Storage	2 months	Paper bag in refrigerator	Can be kept on counter Sept thru Nov after that should be refrigerated or they will sprout
Parsley	1 week	Refrigerate in sealed plastic bag	
Patty Pan	1 week	Refrigerate in sealed plastic bag	
Peas	1 week	Refrigerate in sealed plastic bag	
Peppers	2 weeks	Refrigerate in sealed plastic bag	
Potatoes – New	1-2 weeks	Paper bag in refrigerator or at room temperature	
Potatoes – Storage	2 months	Paper bag in refrigerator	Can be kept on counter Sept thru Nov after that should be refrigerated or they will sprout
Radishes	2 months	Refrigerate in sealed plastic bag	Greens must be removed if present before storage
Rhubarb	2 weeks	Refrigerate in sealed plastic bag	
Rutabaga	2 months	Refrigerate in sealed plastic bag	
Salad Greens	1 week	Refrigerate in sealed plastic bag	
Spinach	1 week	Refrigerate in sealed plastic bag	
Sweet Potatoes	2 months	Paper bag at room temperature	NEVER store below 55F. Do NOT refrigerate
Tomatoes	1 week	Room temperature	Do NOT refrigerate
Turnips	2 months	Refrigerate in sealed plastic bag	
Winter Squash – Acorn	1 month	Room temperature	Do NOT refrigerate
Winter Squash – Butternut	2 months	Room temperature	Do NOT refrigerate
Winter Squash – Spaghetti	1 month	Room temperature	Do NOT refrigerate
Zucchini	1 week	Refrigerate in sealed plastic bag	