

plant•a•lot



Duluth Community Garden Program

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Root Cellaring Dos and Don'ts

DO

1. Keep fruits and vegetables in small piles, not heaped in large amounts.
2. Handle produce carefully.
3. Check food often and weed out questionable specimens.
4. Store only your best, the sound, unbruised, and mature fruits and vegetables.
5. Keep vegetables as cool as possible between harvest and storage.
6. Provide for ventilation in your storage place.
7. Use frozen onions, potatoes, and cabbage, but don't let them thaw and refreeze.
8. Make use of leafy tops of vegetables when you harvest them.
9. Plant root crops in deeply worked soil.
10. Cut leafy tops of root vegetables back to within an inch of the crown before packing them away.
11. Harvest storage-produce in cold weather when soil is dry.
12. Keep a record or simple map of what you have stored and where, if you have produce scattered in sheds, garden pits, and cellar.
13. Keep containers of vegetables raised several inches above the floor so air can circulate around them.
14. Pack root vegetables in sand, peat, or sawdust that is damp but not so soggy that it encourages rot or sprouting. If you cellar is dry, you may need to add a bit of moisture to the packing material once or twice during the winter.
15. Eat up what you have stored. It's there to be used!

DON'T

1. Wash root vegetables before storing them.
2. Put vegetables right on a bare concrete floor.
3. Store insect damaged, bruised, or immature produce.
4. Keep onions, garlic, squash, pumpkins, or sweet potatoes in a damp place.
5. Store stemless squash or pumpkins.
6. Give root crops or storage fruits large doses of high nitrogen fertilizers.
7. Seal incompletely dried nuts and grains; put them in tightly closed containers.
8. Feel badly if a small percentage of your stored produce spoils. You're still way ahead by growing and keeping your own food.