



Root Cellar Storage Requirements

Learn more at <http://commonsensehome.com/root-cellars-101/>

Crop	General Conditions	Temperature, °F	Relative Humidity, %
Apples	Cold and moist. Do not store with vegetables.	32 to 40	80 to 90
Beans, dry	Cool and dry	32 to 50	60 to 70
Beets	Cold and very moist	32 to 40	90 to 95
Brussels sprouts	Cold and very moist	32 to 40	90 to 95
Cabbage	Cold and very moist	32 to 40	90 to 95
Cabbage, Chinese	Cold and very moist	32 to 40	90 to 95
Carrots	Cold and very moist	32 to 40	90 to 95
Cauliflower	Cold and very moist	32 to 40	90 to 95
Celeriac	Cold and very moist	32 to 40	90 to 95
Celery	Cold and very moist	32 to 40	90 to 95
Endive (Escarole)	Cold and very moist	32 to 40	90 to 95
Garlic	Cool and dry	32 to 35	60 to 70
Grapefruit	Cold and moist. Do not store with vegetables.	32 to 40	80 to 90
Grapes	Cold and moist. Do not store with vegetables.	32 to 40	80 to 90
Horseradish	Cold and very moist. May be left in ground and dug as needed.	32 to 40	90 to 95
Jerusalem artichoke	Cold and very moist. May be left in ground and dug as needed.	32 to 40	90 to 95
Kale	Cold and very moist	32 to 40	90 to 95
Kohlrabi	Cold and very moist	32 to 40	90 to 95
Leeks	Cold and very moist	32 to 40	90 to 95
Onions	Cool and dry	32 to 35	60 to 70
Oranges	Cold and moist. Do not store with vegetables.	32 to 40	80 to 90
Parsnips	Cold and very moist	32 to 40	90 to 95
Pears	Cold and moist. Do not store with vegetables.	32 to 40	80 to 90
Peppers, hot dried	Cool and dry	32 to 50	60 to 70
Popcorn	Cool and dry, airtight container	32 to 50	60 to 70
Potatoes	Cold and moist	38 to 40	80 to 90
Potatoes, Sweet	Warm and moist	Do not let temperatures drop below 50 F.	80 to 90
Pumpkins	Warm and dry	50 to 55	60 to 75
Radish, winter	Cold and very moist	32 to 40	90 to 95
Rutabaga	Cold and very moist	32 to 40	90 to 95
Squash, Winter	Warm and dry	50 to 55	60 to 75
Tomatoes	Warm and moist	Do not let temperatures drop below 50 F.	80 to 90
Turnip	Cold and very moist	32 to 40	90 to 95