

STORING VEGETABLES INDOORS

Most vegetables may be stored indoors for some period without freezing or canning them. The key to maximizing this period is providing the proper temperatures and humidity requirements. Easiest to store are those vegetables such as pumpkins and winter squash. They require a warm, 55 – 60 degree F, dry location. Onions also prefer low humidity but store longest at cooler temperatures ranging from 45 – 60 degree F.

The refrigerator is a good spot for produce that requires cold temperatures ranging from 32 – 42 degree F. Enclose vegetables in open or perforated plastic bags to help maintain high humidity when refrigerating.

Beets, cabbage, carrots, Chinese cabbage, parsnips, salsify, and turnips last for 2 or more months in this environment. Brussel sprouts, kohlrabi, and radishes store for about one month. Refrigerate cauliflower, chard, collards, endive, kale, lettuce, and green onions for about 2 weeks. Broccoli, lima beans, muskmelons, parsley, peas, and summer squash last about one week. Sweet corn deteriorates rapidly after 2 days and is best consumed immediately.

Other vegetables prefer moist but cool, rather than cold, temperatures ranging from 45 – 50 degree F. Possible storage locations are basements, unheated rooms or enclosed porches. A spare refrigerator may also be adjusted to meet the proper temperature requirements.

Cucumbers, eggplants, green beans, okra, and ripe tomatoes last about one week in cool storage. Green peppers and watermelons may be stored for 2 – 3 weeks. Full sized mature green tomatoes may be kept until ripe or about 3 – 5 weeks if wrapped individually in newspaper.

Vegetable	Storage time	Temperature	Humidity
Pumpkins, winter squash		55 – 60	Dry
Onions		45 – 60	Low humidity
Beets, cabbage, carrots, Chinese cabbage, parsnips, salsify, turnips	2 or more months	32 – 42	High humidity
Brussel sprouts, kohlrabi, radishes	1 month	32 – 42	High humidity
Broccoli, lima beans, muskmelons, parsley, peas, summer squash	2 weeks	32 – 42	High humidity

Corn	Consume immediately		
Cucumbers, eggplants, green beans, okra, ripe tomatoes	1 week	45 – 50	Moist
Green peppers, watermelons	2 – 3 weeks	45 – 50	Moist
Green tomatoes	3 – 5 weeks		

The **Master Gardener Hotline** is open from April to October, Monday through Friday. Lines are available 9:00 am to noon and 1:00 pm to 4:00 pm at 888-678-3464

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