



100% Certified Organic, Non-GMO Project Verified Seeds

Winter Storage Crops

OFF-SEASON FARM SALES can be crucial for the long-term viability of a farm business. While season extension techniques can help, another useful technique for maintaining income through the winter months is the sale of storage crops. Crop types that can be stored for winter sales include:

CROP TYPE	VARIETIES	CURING NEEDED	STORAGE CONDITIONS	TEMPERATURE	RELATIVE HUMIDITY
Beets	Boro F1, Rhonda F1	No	Cold & Humid	32-34°F	98-100%
Brussels Sprouts	Divino F1, Nautic F1	No	Cold & Humid	32-34°F	98-100%
Cabbage	Expect F1, Klimaro F1	No	Cold & Humid	32-34°F	98-100%
Carrots	Napoli F1, Naval F1, Dolciva	No	Cold & Humid	32-34°F	98-100%
Celeriac	Balena F1, Diamant	No	Cold & Humid	32-34°F	98-100%
Kohlrabi	Kossak F1, Superschmetz	No	Cold & Humid	32-34°F	98-100%
Leeks	Bandit, Oslo F1	No	Cold & Humid	32-34°F	98-100%
Onions	Amber, Red Carpet F1	Yes	Cold & Dry	32-34°F	65-70%
Parsnips	Halblange	No	Cold & Humid	32-34°F	98-100%
Potatoes	Gold Rush, Magic Molly	Yes	Cool & Humid	40°F	98-100%
Pumpkins	New England Pie, Black Futsu	Yes	Warm & Dry	50-60°F	50-70%
Radishes	Schwarzer Runder, Watermelon	No	Cold & Humid	32-34°F	98-100%
Rutabagas	Helenor	No	Cold & Humid	32-34°F	98-100%
Turnips	Purple Top White Globe	No	Cold & Humid	32-34°F	98-100%
Winter Squash	Havana F1, Winter Sweet F1	Yes	Warm & Dry	50-60°F	50-70%

Other crop types with slightly different storage management practices include dried beans, dried flowers, popcorn and milling corn.

STORAGE CROPS CAN COMPLEMENT late season, overwintered and early season greens at farmers markets and in winter CSA's and are excellent candidates for wholesale. Because they are shelf stable, they are easily transported. They can be brought home from markets when not sold and can be packed again for the following week.

IT IS EASIER THAN IT SEEMS. While there are ideal markers for environmental conditions, it can be surprising how well your crops store even when these markers are not perfectly maintained. Storage crops can be kept in coolers, basements, barns and outbuildings, coolbots, garages and root cellars. So long as the environment is as close to ideal as possible and remains mostly consistent, the crops are likely to keep for months. Preventing fluctuations in temperature will keep the produce alive and viable and allowing airflow will prevent decay.

THINGS TO CONSIDER when storing crops include temperature, relative humidity, storage rating of crop variety, and curing process of crop. See QR code for more info.



IT IS INEVITABLE that some produce may start to rot in storage and checking your assortment regularly can help prevent spread. This will be especially true in late winter and early spring towards the end of your storage crop season. It is important when packing crops for storage to discard any material that has already started to decay, is showing signs of disease and/or has suffered injury during handling.



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of Storage Crops on our website:



