

FRUIT AND VEGETABLE STORAGE

Fruits & Vegetables that require cold, moist conditions
(32 to 40 degrees and 90 to 95 percent humidity)

<i>Asparagus</i>	<i>Green onions</i>
<i>Apples</i>	<i>Horseradish</i>
<i>Beets</i>	<i>Kale</i>
<i>Broccoli</i>	<i>Kohlrabi</i>
<i>Brussels Sprouts</i>	<i>Leeks</i>
<i>Cabbage</i>	<i>Lettuce</i>
<i>Carrots</i>	<i>Parsley</i>
<i>Cauliflower</i>	<i>Parsnips</i>
<i>Celeriac</i>	<i>Pears</i>
<i>Celery</i>	<i>Peas</i>
<i>Chard</i>	<i>Radishes</i>
<i>Collards</i>	<i>Rhubarb</i>
<i>Corn</i>	<i>Rutabagas</i>
<i>Endive</i>	<i>Spinach</i>
<i>Escarole</i>	<i>Turnip</i>
<i>Grapes</i>	

Vegetables that require cool, moist conditions
(45 to 50 degrees and 80 to 90 percent humidity)

<i>Beans</i>	<i>Peppers</i>
<i>Cantaloupe</i>	<i>Potatoes</i>
<i>Cucumbers</i>	<i>Summer squash</i>
<i>Eggplant</i>	<i>Watermelon</i>
<i>Okra</i>	

Vegetables that require cool dry conditions
(40 to 55 degrees and 50 to 60 percent humidity)

<i>Garlic</i>	<i>Onions</i>
<i>Hot peppers</i>	

Vegetables that require warm dry conditions
(55 to 50 degrees and 60 to 70 percent humidity)

<i>Pumpkins</i>	<i>Winter squash</i>
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