



Checklist: Storing Root Vegetables Over the Winter

- ☐ Harvest roots on a dry day before hard frost
- ☐ Gently lift with a garden fork to avoid damage
- ☐ Brush off loose soil (do NOT wash before storage)
- ☐ Trim tops to $\frac{1}{4}$ – $\frac{1}{2}$ inch above root, keep roots intact
- ☐ Select only healthy, undamaged vegetables for storage
- ☐ Choose a storage method:
 - ☐ Leave in-ground (if soil drains well and winters are mild)
 - ☐ Store in root cellar or cool basement (32–40°F, 90% humidity)
 - ☐ Use damp sand, sawdust, or peat moss in bins/boxes
 - ☐ Use an unheated garage, spare fridge, or outdoor trench/clamp
- ☐ Pack roots in layers, not touching, for airflow
- ☐ Maintain darkness to prevent sprouting
- ☐ Check regularly for soft, sprouting, or decaying roots—remove promptly
- ☐ Enjoy garden-fresh veggies all winter long!