



The Farm at Miller's Crossing

November 20th 2010
farmatmillerscrossing.com

FROM THE FARM.....

We had some requests to run our storage recommendations information (at right) again to help folks keep their root veggies as fresh as possible.

Do not hesitate to e-mail us with any additional questions.

Things continue to be busy here on the farm. We have been harvesting daily and continuing to wholesale the remainder of our surplus of vegetables. With many of the biggest food holidays just around the corner, there is a huge demand for produce at this time of year.

We are really looking forward to Thanksgiving week being very quiet. Three of our four remaining employees will be heading home to their families in Guatemala. It has been a long and busy season. Orlando will stay on, working with us through the winter.

We still have carrots and beets in the ground as well as the hearty greens that you are still receiving. Cold but not subzero weather has kept things in very good shape out there....but you never know what is around the corner! We hope to continue harvesting from the fields, but if the fresh greens freeze we will have plenty of cabbage in storage.

Enjoy the share, Katie



Storage Recommendations

Cold & Very Moist

(34 degrees and 95% humidity)

Refrigerator in crisper drawer w/ soil left on the vegetables

- Carrots (5-7 months)
- Beets (4-6 months)
- Turnips (4-5 months)
- Leeks (2-3 months)
- Celeriac (6-8 months)
- Radish (2-4 months)

Cold & Moist

(32 – 40 degrees, 80 – 90% humidity)
refrigerator crisper w/damp rag in the bottom

- Potatoes (5-8 months)
- Cabbage (4-5 months)

Cool and Dry

(32 degrees and 60 – 65% humidity)
Crisper drawer in paper bags

- Garlic (4-6 months)
- Onions (2-6 months)

Warm and Dry

(50 degrees and 60 – 70 % humidity)
Spare bedroom or cool closet on open shelf

- Butternut Squash (4-8 months)
- Carnival Squash (1-3 months)

Warm and Moist

(50 degrees and 90-95% humidity)
Eat these soon, they do not reliably store well
Sweet Potato (1-2 months)