

# Root Cellar Storage Shelf Life

| Crop            | Shelf Life |
|-----------------|------------|
| Apples          | 4-6 mo     |
| Artichokes      | 2-4 mo     |
| Beans, Green    | 4-6 mo     |
| Beets           | 2-5 mo     |
| Broccoli        | 1-2 wks    |
| Brussel Sprouts | 3-5 wks    |
| Cabbage, Heads  | 3-4 mo     |
| Carrots         | 4-6 mo     |
| Celery          | 5-8 wks    |
| Citrus Fruits   | 4-6 wks    |
| Cucumbers       | 1-3 wks    |
| Eggplant        | 1-2 wks    |
| Grapes          | 4-6 wks    |
| Horseradish     | 10-12 mo   |
| Leafy Veggies   | 10-14 days |

| Crop            | Shelf Life |
|-----------------|------------|
| Leeks           | 2-3 mo     |
| Onions/Garlic   | 4-8 mo     |
| Parsnips        | 4-6 mo     |
| Pears           | 2-3 mo     |
| Peas            | 4-6 mo     |
| Peppers, Bell   | 1-2 wks    |
| Peppers, Dry    | 4-6 mo     |
| Potatoes        | 4-6 mo     |
| Pumpkins/Squash | 5-6 mo     |
| Rutabagas       | 2-4 mo     |
| Salsify         | 2-4 mo     |
| Sweet Potatoes  | 4-6 mo     |
| Tomatoes, Ripe  | 5-10 days  |
| Green Tomatoes  | 1-2 mo     |
| Turnips         | 4-5 mo     |

**Survival Freedom**

