

Hints for Vegetable Storage

ROOTS: Roots like to be stored in high humidity and cold temperatures. They do best from 30–35 degrees. Beets, carrots, daikon and rutabagas store well in plastic bags in a box. Poke several holes in the bag with a pencil to avoid condensation from collecting on the inside of the bag. Do not mix different vegetables in the same bag in storage. The average home refrigerator holds the temperature at 42–45 degrees, far too warm for storage for longer than a month or so. Growth of tops and root hairs indicate the storage is too warm. Cracks in carrots indicate they have been frozen solid; use them immediately. Roots will keep into the following summer, but beware of warming April root cellars!

POTATOES: Not true roots, these tubers like 35–40 degrees and humid, but not wet, conditions. Potatoes **MUST** be kept in the dark; two or three days of even dim light will turn the tubers green and bitter. Sprouts indicate too warm conditions. Shriveling indicates too dry. Potatoes will keep into the following summer. Sprouts may be broken off before eating the potato, or sprouted potatoes may be saved for planting in the garden in early May.

WINTER SQUASH: Maintain winter squashes at low humidity and cool, but not cold, temperatures. Dry, airy, and 55 degrees will help most of your squashes last well into the winter, or even later. Squashes actually deteriorate much more quickly if kept too cold, or if kept where temperature fluctuations allow condensation to accumulate on their skin. Buttercups keep into December; Delicatas, Kuri, Acorn and Butternut keep into winter. Individual squashes may keep longer. Look over your squashes once a week or so; use any that have developed a small soft spot. May be cooked and frozen for year-round use.

ONIONS: Like to be kept dry and cold for the longest storage. Root growth indicates too moist conditions; top growth indicates too warm. Hanging in a mesh bag assures plenty of air circulation. Sweet Spanish types keep only into December. All others keep well into winter, some keeping into next summer.

General Storage Tips:

- A small inexpensive thermometer placed right with your stored vegetables will remove the guesswork from estimating the temperature. Covering your stored vegetables with a blanket or insulating material will minimize temperature fluctuations (but beware of rodents!). Make sure condensation is not occurring under the blanket.
- Roots and onions will begin to freeze after a few hours at temperatures below 30 degrees. They will not freeze at 32 degrees. Slow thawing at proper storage temperatures will often prevent most damage and may completely rescue them. Potatoes do not recover from freezing at all.
- Wiping your squashes with a cloth dipped in vinegar will prevent mold from growing during storage on any slight nicks in the squash skin.

To get to our farm. We are located on the Snakeroot Road in Pittsfield. You can find us by going 1/2 mile down the Snakeroot Road from the Higgins Road end. Our driveway is on the right, opposite the first house on the left. If you look down our driveway, you can see our sign. Our driveway is called Organic Farm Road.

From Route 100, go up the Snakeroot Road and watch for the Webb Road on the right. (If coming from the Webb Road, take a right onto Snakeroot.) Our driveway is off the Snakeroot Road on the left just 1/2 mile from the Webb Road. ỹ

GPS: 44°45'49"N; 69°27'00"W will bring you to the end of our driveway.

Snakeroot Organic Farm

Owned and operated by
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Gardening for the public since 1995.

Best Times for Buying in Bulk

VOLUME DISCOUNTS

*“When can I get
a deal on this?”*

Local productions follow the natural seasons. This brochure is a list of our best guesses about when we expect to have various items in...

Snakeroot Organic Farm

...the greatest supply. This does NOT list the entire season we will have items available. Rather, it is when we expect times of abundance and when we will give the best deals for making bulk purchases for pickling, canning, preserving, storing, drying, etc. Prices may vary from year to year and with the season, but we print the price here whenever we are pretty sure what it will be. We also indicate what our bulk unit is for each item.

These are the best times to make your bulk purchases. Occasionally the season for an item may extend a week before or beyond what is listed, but don't count on it. We commonly find people to wait until the season is over before asking to buy in bulk.

For more info—call, email, or see us at market. Leave us your name and phone number or email address if you'd like to be contacted whenever your favorite item is available in bulk.

VEGETABLES

CARROTS & DAIKON: Unwashed for storing, or washed for immediate processing, in 25 lb. poly bags. Mid September to late October, and often later.

BEET GREENS: Mid June thru mid July. By the ½ or 1 bushel.

CHARD: Early July to mid October. Bushel boxes.

GARLIC: Second week of August to end of the year. 5 lb. bags for \$45.

GREEN OR WAX BEANS: Last week of July thru Aug.. 5 lb bags, ½ or 1 bu.

KALE: Mid July thru end of October. ½ bushel boxes.

ONIONS: Late August thru late October. 25 lb. or 50 lb. bags.

POTATOES: We do not always have a large amount of potatoes, but the best time for them is late September to mid October.

PICKLING CUKES: Last week of July & first three weeks of August. By the peck or by the bushel.

SLICING CUKES: Last week of July thru end of August. 22 cukes for \$5 or by the bushel (\$20).

RHUBARB: Late May, first two weeks of June. 10 lbs. or more at \$1/ lb.

SPINACH: First half of June, and again in early October. In ½ or 1 bushel.

TOMATOES: **First quality**, mid Aug. to mid Oct. in 5 lb. bags or 25 lb. boxes. **Canners:** Last week of Aug. & first three weeks of September, in ¾ bushel crates for \$25 or ¾ bu. crates of #1 paste tomatoes for \$35. **Green tomatoes:** late Aug—late Sept. 20 lb. boxes.

WINTER SQUASH: Buttercup, Sunshine, Butternut, Acorn, Red Kuri or Delicata. By the bushel crate. Mid September to late October.

ZUCCHINI: Mid July to end of August. 22 of any available size for \$5.

HERBS

Summer is the time for gathering fresh herbs for drying for teas and culinary use for fall, winter and spring enjoyment. Dry your herbs in a convection or microwave oven or home dehydrator, then store in tightly closed jars out of direct sunlight. Herbs dried to a flakey leaf stage will keep for well over a year. For longer storage, put jar in freezer.

BASIL: Broad-leaved Genovese for pesto. Half pound bags from mid August to frost, for \$5.

CILANTRO: Mid July to end of September, intermittently. Half lb. bags for \$5.

DILL: Mid July to end of September, intermittently. Half lb. bags for \$5.

OREGANO: Fresh in 1 lb. or 5 lb. bags. Mid July thru early September.

PARSLEY: Fresh in 1 lb. or 5 lb. bags. Mid July thru mid October.

PEPPERMINT: Mid June to mid September. Fresh in 1 lb. bags for \$8.

SPEARMINT: Mid June to mid September. Fresh in 1 lb. bags for \$8.

SAGE: Mid July thru late September. Fresh in 1 lb. bags for \$5.

WINTER SAVORY: Mid June to mid September. Fresh in 1 lb. bags for \$8.