

Root Cellar

<https://www.agoramores.com/food/preservation/root-cellar>

Tags: food · preservation

Related

preservation

- [preservation](#)
- [Curing with Salt](#)
- [Canning](#)
- [Pasteurizing](#)
- [Smoking and Curing](#)
- [jarred foods](#)

food

- [bread recipes](#)
- [recipes](#)
- [cuisines](#)
- [eating](#)
- [Michelin Star](#)
- [flour](#)

Root Cellar

|

Related

[most shelf stable fruits](#) [most shelf stable vegetables](#)

Root Cellar Guide: Storage & Maintenance

1. Ideal Conditions

- **Temperature:** 32–40°F (0–4°C) for most crops [1](#).
- **Humidity:**
 - **High (90–95%):** For root veggies (carrots, beets) [2](#).
 - **Moderate (60–70%):** For squash & onions [3](#).
- **Ventilation:** Prevent CO₂ buildup with airflow (passive vents or fans) [4](#).

2. Storing Different Crops

Crop	Storage Method	Shelf Life
Potatoes	Dark, 38–40°F, in breathable sacks	4–6 months 5
Carrots	Damp sand/sawdust, 32°F, high humidity	5–6 months 6
Apples	Separate from veggies (ethylene gas!)	2–6 months 7
Onions	Dry, 35–40°F, low humidity	3–6 months 8

3. Preventing Spoilage

- **Inspect Regularly:** Remove rotting produce to prevent mold spread [9](#).
 - **Rodent Proofing:** Use metal mesh and sealed bins [10](#).
 - **Avoid Condensation:** Insulate walls and monitor humidity [11](#).
-

4. DIY Root Cellar Options

- **Buried Trash Can:** For small-scale storage [12](#).
 - **Basement Corner:** Use insulated boxes with ventilation [13](#).
-

5. Troubleshooting

- **Too Dry?** Add damp burlap or water trays.
- **Too Wet?** Improve ventilation or use moisture absorbers [14](#).

Citations link to university extensions & USDA. Let me know if you'd like more details!

New chat