

Vegetable	When to Harvest	How to Store	Shelf Life
Basil	When leaves are young and tender.	At room temperature, place in cup with a few inches of water; cover loosely with a plastic bag	1 week
Beans, snap	When pods are immature, just before they begin to bulge.	Fridge - store unwashed in a reusable plastic bag.	1 week
Beets	When one to three inches in diameter	Fridge—remove tops	5 months
Carrots	When tops are one inch in diameter	Fridge—remove tops	8 months
Corn	When silks are dry and brown	Fridge—leave corn uncovered with husks on	5 days
Cucumbers	When young, about eight to ten days after flower opens	Cool spot (55° F) in kitchen in perforated plastic bags; store in fridge for three days wrapped in paper towels to absorb moisture	1 week
Eggplant	While young, before color dulls	Same as cucumber	1 week
Peppers	When fruit reaches desired size and color	Fridge—in plastic bag or vegetable crisper	2 weeks
Summer Squash	When young and four to six inches long	Same as cucumber	5 days
Winter Squash	When shell is hard	Cool, dry place (50° to 55° F)	4-12 weeks
Tomatoes (Red)	Sweetest when left to ripen on vine; harvest when firm and uniformly red	Room temperature away from sunlight	5 days
Watermelon	When underside turns yellow or produces dull sound when slapped; tendrils will also be yellow and dry	Cool spot in kitchen (55°F)	2 weeks

Summer Vegetable Harvest and Storage Guide

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