

# STORING POTATOES

You can keep your potatoes in the ground until just before the first frost. Keep an eye on the weather. A killing frost will destroy your entire crop of potatoes, so they must be removed before the temperature plummets.

Dig potatoes up loosely around plants, wipe off excess dirt and allow them to **fully dry**. Sort through and throw away damaged or spoiled potatoes. If you have any potatoes you accidentally cut with your shovel, keep them separate from the rest and use them up right away.

Select a dark location as light will turn your potatoes green. Ensure it is also a cool (5-10 degrees Celsius), dry, well ventilated place. Do not store near onions. Onions will cross contaminate and produce gasses that will cause both vegetables to go bad.

Best option is to put them in crates, gunny sacks or cardboard boxes that will allow them to breathe. Do not use plastic.

Never store fresh potatoes in the fridge. The temperature is too cold and will cause them to turn gray when cooking and also increase the amount of sugar they contain. Eating potatoes kept in the fridge will give them an unpleasant taste.

Potatoes can be stored for 2-3 months if stored in ideal conditions.

