

HOW TO STORE WINTER SQUASH

- Store winter squash in a cool, dry place; store winter squash at 50° to 55° F with a relative humidity of 50 to 70 percent—higher humidity can result in rot.
- Store cured squash on a shelf or rack, not on the floor.
- Keep the skins of cured squash dry to prevent the growth of fungi and bacteria.
- Do not store squash near apples, pears, or other ripening fruit. Ethylene gas released from ripening fruit can cause the squash to yellow and eventually rot.
- Wiping the skin of winter squash for storage with 1-part household bleach in 10 parts of water can slow the growth of microorganisms that can cause rot.
- Inspect stored winter squash weekly. Squash that starts to spot should be moved away from other stored squash and used as soon as possible. Skin spotting can be a sign of rot setting in.

