



Cornell University
Cornell Cooperative Extension
Eastern New York Commercial Horticulture



Winter Storage Vegetable Crops School

Featured Speakers

Chris Callahan
Assistant Extension
Professor of
Agricultural
Engineering at the
University of
Vermont



Crystal Stewart
Vegetable Specialist
Eastern New
York Commercial
Horticulture
Program



Jean-Paul Courtens
Hudson Valley
Farm Hub &
Roxbury Farm



Keeping storage crops all winter requires healthy crops to start and storage conditions tailored to the needs of each vegetable.

Come to join us to learn about the key crop considerations that affect long term storage, vegetable storage conditions specifics, cooler construction, controls & thermostats

Thursday, November 30th 9:30am—3:30pm
Gideon Putnam
24 Gideon Putnam Rd.
Saratoga Springs, NY 12866

\$40 for ENYCHP enrolled members
\$20 additional guests from the same (enrolled) farm
\$45/\$25 for non-enrolled farms
Lunch included!

To Register Visit: <https://enych.cce.cornell.edu/event.php?id=833> Or call Abby Henderson at: 518-746-2553

Please let us know if you have any special needs or dietary restrictions



Agenda

The plan for the day is to follow the agenda below while allowing flexibility for grower questions to be answered, and for group problem solving to take place. We'll be working in small groups, having whole group discussion, and having some short lectures on the "nuts and bolts" of storage.

The agenda includes time for a nice networking lunch and coffee/stretch breaks.

<p>Keys to success with growing storage crops</p>	<p>For each crop, spend 10-20 minutes discussing the following:</p> <ul style="list-style-type: none"> Variety selection Timing planting/harvest Maturity considerations Disease control considerations Harvest considerations <p><i>Growers are invited to send pictures of things that are working well to Crystal at cls263@cornell.edu for group sharing!</i></p>
<p>Post-harvest handling discussion</p>	<p>Discuss the following questions as a group, with facilitation:</p> <ul style="list-style-type: none"> Which crops should you wash, and when? How should you remove field heat prior to storage? How/when/why should you cure/dry prior to storage? How do you assess the storage potential of your crops? <p><i>Again, growers can send pictures of the good or the bad for discussion: cls263@cornell.edu</i></p>
<p>Crop physiology in storage</p>	<p>Chris Callahan will give a quick overview of the science of storage, touching on the following topics:</p> <ul style="list-style-type: none"> Crops are still alive in storage! Effects of respiration Ethylene production and response
<p>Ice Breaker: Storage needs</p>	<p>Each table to list the storage needs for each crop:</p> <ul style="list-style-type: none"> Carrots/beets Sweet potatoes Winter squash Onions/alliums
<p>Discussion of storage needs crop by crop</p>	<p>Chris will lead a discussion about the needs of each crop following on grower brainstorming, and will begin discussion of how to attain these conditions.</p>
<p>Cooler construction considerations</p>	<p>How do you make the best suited cooler for the least cost now, and in the future? Chris will explore options, as well as the pro's and con's of each.</p>
<p>Cool tech: Controls, monitors and more</p>	<p>Gadgetry is only as good as the understanding of the operator. Learn about which tools give the most bang for the buck, and which could use a few more trips to the drawing board before being adopted.</p>
<p>Wrap up discussion and assessment 3-?</p>	<p>Lingering questions? Did you love the day, or did it drive you crazy? Let us know!</p>

