

The recommended storage conditions for different culinary types and their storage life expectancy are as follows:

Culinary type	Temperature (°F)	Percent relative humidity	Storage life expectancy
Pumpkins, general	50-55	50-70	8-12 weeks
Squash, general	50	50-70	Varies with variety
Acorn	60-70	60	4 weeks
Acorn	50-60	60	4-7 weeks
Buttercup	50	50-70	13 weeks
Butternut	50-60	60-	7 weeks
Butternut	50	60-	8-11 weeks*
Hubbard	50-60	60-70	27 weeks
Turban	50	50-70	13 weeks

*Storage for 4 months or more is possible if all production, curing, and storage recommendations are followed.

From Veg MD Online <http://vegetablemdonline.ppath.cornell.edu/index.html>