DO
CURE PUMPKINS BEFORE STORING
Curing, when the rind hardens, fruit wounds heal & immature fruit ripens, can be done in the field prior to harvesting.

DO
HARVEST BEFORE A HARD FREEZE
Leaving the fruit in the field when temperatures drop below 27 degrees F will result in an 80-90% loss of the fruit.

DO
LEAVE A 3-6" STEM
Broken or damaged stems have a greater chance of being attacked by fruit rot pathogens, which will reduce the shelf life.

DO
WASH AND DRY BEFORE STORING
Using soapy water that is 1 part chlorine to 10 parts of water will help remove excess soil and kill existing pathogens.

DO
STORE IN A COOL, DARK, DRY SPACE
Store at 50-55 F with 50-70% relative humidity. High humidity encourages decay. Lower humidity causes excessive weight loss.

DO
CHECK STORED PUMPKINS OFTEN
Discard any that are showing signs of decay. Pumpkins can be stored between two and three months.

DON'T
HARVEST AFTER A HEAVY RAIN
This is a great rule of thumb to follow when harvesting any vegetables.

DON'T
DROP OR BRUISE THE PUMPKINS
Damaged tissues can breed bacterial growth, which will shorten the life span of the pumpkin.

DON'T
DAMAGE THE VINE DURING HARVEST
Use a sharp knife to cut the pumpkin from the vine. Vine damage can have detrimental results to the plant itself.

DON'T
STORE DIRECTLY ON BARE GROUND
If you have to store on a cement floor or ground, put cardboard underneath to avoid rotting the bottom of the fruit.

DON'T
STACK PUMPKINS ON EACH OTHER
Be sure to store your pumpkins in a single layer to prevent damage and spread of decay.

DON'T
STORE PUMPKINS WITH APPLES
Apples give off ethylene which will hasten the ripening process of the pumpkins, reducing shelf life.

HARVESTING AND STORAGE OF PUMPKINS

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