

Ohio's Fresh Fruit & Vegetable Harvest Calendar

Produce	APR	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	Storage ¹
APPLES									COLD ²
ASPARAGUS									COLD
BEANS, HORTICULTURAL									COLD
BEANS, LIMA									COLD
BEANS, POLE									COLD
BEANS, SNAP									COLD
BEETS									COLD
BLACKBERRIES									COLD
BLUEBERRIES									COLD
BROCCOLI									COLD
CABBAGE									COLD
CANTALOUPE									COLD
CARROTS									COLD
CAULIFLOWER									COLD
CILANTRO									COLD
COLLARDS									COLD
CUCUMBERS									COLD
CURRENTS									COLD
DILL, DRY									COLD
DILL, SEED									COLD
EGGPLANT									COLD
ENDIVE & ESCAROLE									COLD
GOOSEBERRIES									COLD
GRAPES, TABLE									COLD
KALE									COLD
LEEKs									COLD
LEAFY LETTUCE									COLD
MUSTARD GREENS									COLD
OKRA									COOL
ONIONS, DRY									COOL ³
ONIONS, GREEN									COLD
PARSLEY, HERBS									COLD
PARSNIPS									COLD
PEACHES									HARD-WARM, RIPE-COLD
PEAS, GREEN									COLD
PEPPERS, BELL									COOL
PEPPERS, HOT									COOL
PEPPERS, SWEET/CUBANEL									COOL
POTATOES ⁴									COOL ³
PUMPKINS									WARM
RADISHES									COLD
RASPBERRIES, BLACK									COLD
RASPBERRIES, PURPLE									COLD
RASPBERRIES, SUMMER, RED									COLD
RASPBERRIES, ⁵ FALL, EVERBEARING, RED/YELLOW									COLD

(CONTINUED ON BACK)

Ohio's Fresh Fruit & Vegetable Harvest Calendar (cont.)

Produce	APR	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	Storage ¹
RHUBARB									COLD
SPINACH									COLD
SQUASH, SUMMER/ZUCCHINI									COLD
SQUASH, WINTER ⁶									WARM
STRAWBERRIES									COLD
STRAWBERRIES (EVERBEARING) ⁵									COLD
SWEET CORN									COLD
TOMATOES									MATURE GREEN-WARM, RIPE-COOL
TURNIP GREENS									COLD
TURNIPS, FALL									COLD
WATERMELON									COOL

Greenhouse / Hydroponic

CUCUMBERS, LONG, SEEDLESS ⁷									COLD
HERBS									COLD
LETTUCE									COLD
PEPPERS									COLD
TOMATOES ⁷									COLD

¹These are only suggested storage temperatures. Cold = 32°–40°F; Cool = 45°–50°F; Warm = 55°–60°F
For more information about storage and nutrition, go to: www.aboutproduce.com More storage information Web sites are available at www.ohiovegetables.org by clicking on Consumer News.

²Store at room temperature fewer than 7 days, refrigerator more than 7 days

³Store dry onions and potatoes in well-ventilated pantry areas. Protect potatoes from light to avoid greening.

⁴Storage season through March | ⁵Until first frost | ⁶Storage season thru November | ⁷March to December

SPECIAL NOTE ON AVAILABILITY: Local weather may affect harvest dates from one year to the next. Climatological differences between southern and northern Ohio affect harvest dates. Many Ohio fruits and vegetables are available beyond the indicated harvest periods through modern storage techniques and facilities.

RESOURCES: Ohio Vegetable & Potato Growers Association www.ohiovegetables.org
Ohio Department of Agriculture www.ohioproud.org | 800/467-7683
Ohio Direct Agriculture Marketing Association www.farmtomarkets.com
Ohio Fruit Growers Society www.ohiofruit.org
Greenhouse Hydroponic www.ohioproduce.com

EDUCATION RESOURCES: Ohio State University Extension <http://ohioline.osu.edu>

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