

# Produce Storage Tips

## Refrigerator

Apples	Cucumbers
Artichokes	Eggplant
Asparagus	Fennel
Beans, green	Ginger
Beets	Grapes
Berries (all)	Green onions
Broccoli	Greens
Brussels Sprouts	Herbs
Cabbage	Leeks
Carrots	Lettuces
Cauliflower	Mushrooms
Celery	Okra
Cherries	Rhubarb
Citrus fruit	Root Vegetables
Corn	Zucchini

## Countertop

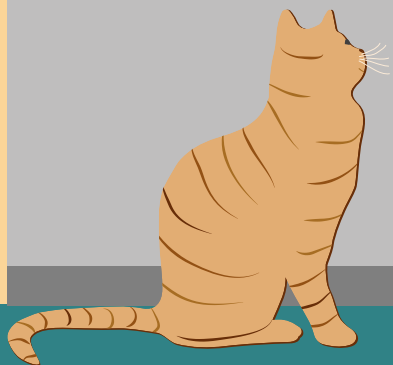
Avocados	Pears
Bananas	Peppers
Basil	Pineapples
Kiwi	Pomegranates
Mangoes	Stone fruit
Melons	Tomatoes



## Cool, dark place

Garlic  
Potatoes  
Squash  
Sweet Potatoes

Onions  
(keep separate from potatoes)



# Refrigerator

# Produce Storage Tips

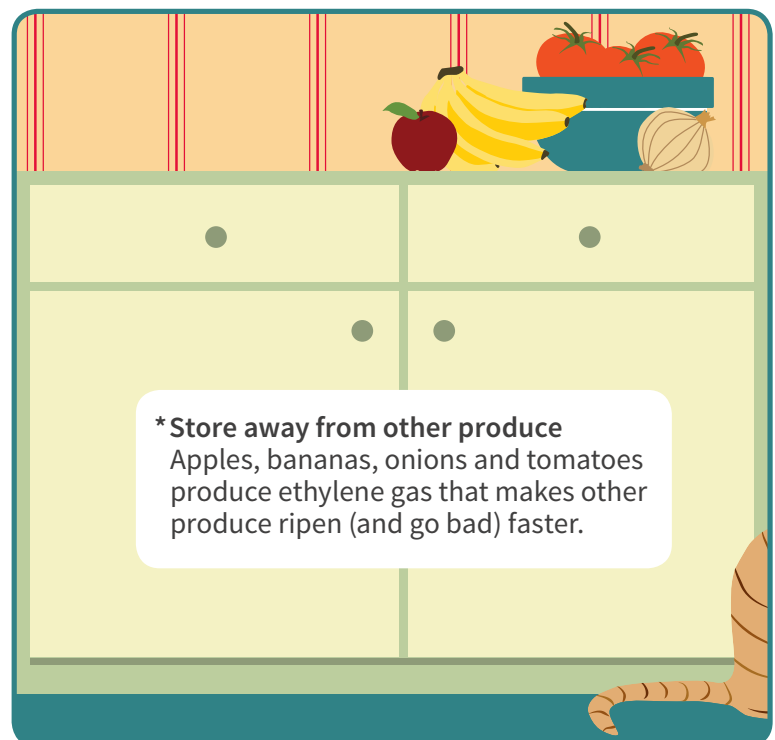
Apples*	
Artichokes	Airtight container with a damp towel for moisture.
Asparagus	Trim base of stalks. Wrap a damp towel around base or store upright in a jar filled with an inch of water.
Beans, green	Store dry beans in an airtight container. Wet beans will develop black spots and go bad quickly.
Beets	Cut off tops, wash and store in an open container covered with a damp towel.
Berries (all)	Do not wash until ready to eat. Store in an airtight container in a single layer.
Broccoli	Wrap in a damp towel.
Brussels Sprouts	Store loose in an open container covered with a damp towel. If bought on the stalk, leave on the stalk.
Cabbage	Keep in the crisper drawer. Eat quickly.
Carrots	Cut the tops off to keep them fresh longer. Store in an airtight container in the crisper drawer.
Cauliflower	Store in an airtight container. Eat quickly.
Celery	Wrap with aluminum foil.
Cherries	Do not wash until ready to eat.
Citrus fruit	<b>Lemon, lime, orange, grapefruit, etc.</b> Store in an open container.
Corn	Leave husks on and store in an open container. Eat quickly.
Cucumbers	Wrap in a damp towel.
Eggplant	Keep in the crisper drawer.
Fennel	Airtight container with a little water in it.
Ginger	Keep in the crisper drawer.
Grapes	Do not wash until ready to eat. Store in an airtight container.
Green onions	Remove bands. Wrap in a damp towel.
Greens	<b>Kale, collard, bok choy, chard, etc.</b> Airtight container with a damp towel for moisture.
Herbs	<b>Cilantro, parsley, etc.</b> Store in a glass of water like cut flowers.
Leeks	Wrap in a damp towel. Keep in the crisper drawer.
Lettuces	Airtight container with a damp towel for moisture.
Mushrooms	Store in a paper bag.
Okra	Airtight container with a DRY towel. Eat quickly.
Rhubarb	Wrap in a damp towel.
Root Vegetables	<b>Celery root, parsnips, radishes, rutabagas and turnips.</b> Airtight container with a damp towel for moisture.
Zucchini	<b>All summer squash.</b> Wrap in a damp towel.

## Countertop

Avocados	Place in paper bag with an apple to ripen.
Bananas*	Keep separate from other produce.
Basil	Store in a glass of water like cut flowers.
Melons	Refrigerate cut melon.
Peppers	Do not wash until ready to eat.
Pineapples	Refrigerate cut pineapple.
Stone fruit	<b>Peaches, plums, nectarines and apricots</b>
Tomatoes*	Never refrigerate!

## Cool, dark place

Garlic	Keep away from onions.
Onions*	Keep separate from other produce.
Potatoes	Keep away from onions.
Squash	<b>Acorn, butternut, pumpkin and winter.</b>
Sweet Potatoes	Never refrigerate. Keep away from onions.



**\* Store away from other produce**  
Apples, bananas, onions and tomatoes produce ethylene gas that makes other produce ripen (and go bad) faster.