



How to Store Produce

When you get home from the farmers' market...

...these foods need open air circulation:

- Garlic
- Onions (dry)
- Potatoes
- Sweet Potatoes

...these foods should be stored in an air tight container:

- Carrots
- Cauliflower
- Grapes (plastic bag)
- Leafy Greens
- Okra (keep dry)

...these foods should be covered in a moist towel layer to stay fresh longer:

- Asparagus
- Beets
- Broccoli
- Carrots
- Green Onions (wet bulbs)
- Green Snap Beans
- Leafy Greens
- Leeks
- Parsnips
- Rhubarb

...these foods should be stored in an open air container:

- Apples
- Cabbage
- Corn (unhusked until use)
- Beets
- Broccoli
- Cantaloupe (cut)
- Green Peas
- Green Snap Beans
- Leeks
- Parsnips
- Radishes
- Rhubarb
- Strawberries (paper bag)
- Blackberries (paper bag)
- Blueberries (paper bag)
- Raspberries (paper bag)
- Watermelon (cut)



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