



Where to Store Produce

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

Refrigerator

- Asparagus
- Beets
- Broccoli
- Cabbage
- Carrots
- Cauliflower
- Corn (unhusked until use)
- Cucumbers
- Green Onions
- Green Peas
- Green Snap Beans
- Herbs (except basil)
- Leafy Greens
- Leeks
- Lima Beans
- Okra
- Parsnips
- Peppers
- Radishes
- Rhubarb
- Summer Squash
- Turnip Greens
- Turnips (washed for use)
- Apples (> 7 days)
- Blackberries
- Blueberries
- Cantaloupe
- Grapes
- Raspberries
- Strawberries
- Watermelon (cut)

Ripen on Counter, then Refrigerate

- Peaches
- Pears

Room Temperature

- Basil (stems in water)
- Eggplant (a few days)
- Onions (dry)
- Potatoes (cool, dark, dry location)
- Pumpkins
- Tomatoes
- Turnips (unwashed in dark, cool location)
- Winter Squash
- Apples (< 7 days)
- Watermelon (uncut)



Core Research of the
Prevention Research Center for Healthy Neighborhoods
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