



Helping the Harvest Last Longer

- **Arugula**- store in fridge in plastic bag or sealed container.eat before other greens
- **Basil**- cut stems.place stem-end in cup of water.keep out of direct wind and sun. do not refrigerate
- **Beets**- cut off tops (and eat them!).store roots in paper bag in drawer of fridge.
- **Blackberries**- store in fridge uncovered.freeze easily too
- **Broccoli**- store in plastic bag or sealed container in fridge
- **Brussels Sprouts**- cut sprouts off stem.greens are edible too.store in plastic bag or sealed container in refrigerator
- **Cabbage**- store in fridge.
- **Carrots**- cut off tops (and use for soup stock).store clean roots in plastic bag or sealed container in fridge.
- **Cayenne** - if already dried hang out of direct sunlight. If fresh store in fridge or hang to dry.
- **Chives**- store in sealed container or plastic bag in fridge
- **Cilantro**- store in sealed container or plastic bag in fridge
- **Collards**- store in plastic bag or sealed container in fridge.if wilted, cut stems and place stem end in cup of water for several hours, out of direct wind
- **Cucumbers**- store in drawer of fridge
- **Daikon Radish**- cut off greens (and eat them).store in drawer of fridge
- **Dill**- place base of stem in a small amount of water.keep out of direct wind and sun
- **Eggplant**- store in drawer of fridge
- **Endive**- store in plastic bag or sealed container in refrigerator
- **Fennel**- cut leafy tops off bulb.use tops first in dressings, salads, as an herb.store both in refrigerator in plastic bag or sealed container
- **Flowers**- cut stems and put in water in a cool place, out of direct sun and wind.cutting stems and changing water daily will prolong their beauty
- **Garlic**- keep in a cool dry place, out of sunlight.not in the fridge
- **Green Beans**- store in a paper bag or sealed container in fridge
- **Herbs**- use soon.most can store in plastic bag in fridge.most can also be dried for later use (on the counter or hanging upside down) out of direct sunlight
- **Kale**- store in plastic bag or sealed container in fridge
- **Kohlrabi**-cut off greens (edible!) and store them in a plastic bag or sealed container in fridge.bulb can be stored in drawer of fridge
- **Leeks**- cut off tops (where the plant begins to fan) and store base (should be mostly white) in a plastic bag or sealed container in fridge
- **Lettuce**- eat soon.wash the rest and store in plastic bag or sealed container in fridge

- **Mustard Greens**- store in plastic bag or sealed container in fridge
- **Okra**- eat soon. store in paper bag in fridge
- **Oregano**- can also be dried for later use (on the counter or hanging upside down) out of direct sunlight
- **Pac Choy**- store in plastic bag or sealed container in fridge
- **Parsley**- store in sealed container or plastic bag in fridge
- **Peppers**- store in drawer of fridge.some hot peppers can be strung and dried
- **Potatoes**- store in a cool dry place.not in the fridge, nor with apples
- **Radishes**- cut off green tops (and use in soup).store roots in drawer of fridge
- **Rosemary**- dries easily on counter top or hanging upside down
- **Sage**- dries easily on counter top or hanging upside down
- **Scallions**- use soon. store in plastic bag or sealed container in fridge
- **Soup Beans**- Remove from shells and store in an airtight container, out of fridge.
- **Summer squash**- store in drawer of fridge
- **Sunchokes (Jerusalem Artichokes)**- store in drawer of fridge
- **Sweet Potatoes**- store in a cool dry place.can be in a paper bag. Store in fridge if they have been cut and have exposed flesh.
- **Swiss Chard**- store in plastic bag or sealed container in fridge
- **Tatsoi**- store in plastic bag or sealed container in fridge
- **Thyme**- store in plastic bag or sealed container in fridge.dries easily on counter top or hanging upside down
- **Tomatoes**- store in a cool place, not the refrigerator.will ripen quickly stored together
- **Turnips**- remove greens (and eat them).roots can be stored in drawer of fridge
- **Winter Squash**- store in a cool dry place (dry is more important than cool).not in the fridge
- **Zucchini**- store in drawer of fridge

Produce keeps longer when the water within the plant remains there, post-harvest.
Sun, wind and temperature all play a part in the prolonged life of produce.

Enjoy the leaves, roots, & fruits of life!