

Some Tips on Storing your Vegetables

| <i>What</i> | <i>Where to store it</i> | <i>How</i> | <i>How long</i> |
|--------------------|--------------------------|----------------------|-----------------|
| Arugula | Fridge | bag/closed container | Days |
| Beans – snap | Fridge | bag/closed container | Days |
| Beet | Fridge | bag/closed container | Weeks |
| Bok choy | Fridge | bag/closed container | Days |
| Broccoli | Fridge | bag/closed container | Days |
| Cabbage | Fridge | bag/closed container | Weeks |
| Carrot | Fridge | bag/closed container | Weeks |
| Cauliflower | Fridge | bag/closed container | Days |
| Cucumber | Cellar | bag/closed container | Days |
| Endive | Fridge | bag/closed container | Days |
| Eggplant | Cellar | | Days |
| Fennel | Fridge | bag/closed container | Days |
| Garlic | Cellar | | Months |
| Herbs – Basil | Counter | In a glass of water | Days |
| Herbs – all others | Fridge | bag/closed container | Days |
| Kale | Fridge | bag/closed container | Days |
| Kohlrabi | Fridge | bag/closed container | Weeks |
| Leek | Fridge | bag/closed container | Weeks |
| Lettuce | Fridge | bag/closed container | Days |
| Greens | Fridge | bag/closed container | Days |
| Mache | Fridge | bag/closed container | Days |
| Melon/Watermelon | Cellar | | Weeks |
| Onion | Cellar | | Weeks |
| Parsnip | Fridge | bag/closed container | Months |
| Peas | Fridge | bag/closed container | Days |
| Peppers | Cellar | | Weeks |
| Potato | Cellar | Protected from light | Weeks |
| Radicchio | Fridge | bag/closed container | Days |
| Radish | Fridge | bag/closed container | Days |
| Spinach | Fridge | bag/closed container | Days |
| Squash—summer | Cellar | No | Days |
| Squash—winter | Cellar | No | Months |
| Swiss Chard | Fridge | bag/closed container | Days |
| Tomato | Counter | No | Days |
| Turnip | Fridge | bag/closed container | Weeks |

Fridge = Cold **Cellar** = Cool **Counter** = Room temperature