



















storage tips

*A few ways to keep your
seasonal produce fresh.*

FALL

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		Storage Tips	Shelf Life	Freezer Safe?
	Arugula	Wrap arugula with cloth or paper towels and store in a breathable bag in the high humidity drawer of the fridge.	3-4 days	Blanch first
	Asian Greens Bok Choy Komatsuna Tatsoi	Store in breathable bag in high humidity drawer of the fridge with a cloth or paper towel.	3-5 days	
	Beets	Store in a breathable bag in the high humidity drawer; separate the green, leafy tops from the roots, leaving 1" of stem to help retain moisture.	Roots: 1 week Greens: 1-2 days	Roast first
	Brussels Sprouts	Store loose brussels sprouts in a breathable bag in the high humidity drawer of the fridge.	5-7 days	Blanch first
	Carrots	Cut the tops down to 1" stem, brush off any soil and store in crisper drawer of the fridge in an open container, covered with a damp towel to keep them crisp.	Roots: 2-4 weeks Greens: 2-3 days	
	Cauliflower	Store in a breathable bag in the high humidity drawer of the fridge.	5-7 days	
	Hardy Greens Kale Collards Cabbage	Store in airtight container in the high humidity drawer of the fridge with a cloth or paper towel.	5-7 days	
	Mushrooms	Mushrooms should be used as quickly as possible after purchase. Store in original packing or in a paper bag on the lower shelf in the fridge.	Up to 1 week depending on variety	
	Persimmons	Store at room temp until ripe, then refrigerate in a breathable bag. <small>*Fuyus can be eaten firm or soft. Hachiyas are ripe only when they become soft.</small>	Room temp: 1 week Fridge: 2 weeks	
	Radishes & Turnips	Wrap roots in damp towel, store in breathable bag in high humidity drawer; trim tops, leaving 1" to retain moisture.	Roots: 1-2 weeks Greens: 2-3 days	Blanch first