















A top-down view of various fresh winter vegetables arranged on a light-colored wooden surface. The vegetables include several large, dark green leaves with prominent red stems (likely Swiss chard), a head of curly green kale, a bunch of purple-stemmed collard greens, and a small cluster of yellow flowers. The text 'storage tips' is overlaid in a large, white, serif font on a semi-transparent dark grey rectangular background.

storage tips

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

WINTER

WINTER

		Where	Storage Tips	Shelf Life	Freezer Safe?
	Beets	Refrigerate	Wash, cut the tops off & store in an open container with a damp cloth on top	1-2 weeks	
	Broccoli	Refrigerate	Wrap chopped broccoli in a damp cloth before tightly sealing in a container	4-7 days	
	Carrots	Refrigerate	Remove tops & store in a sealed container, submerged in a water bath	1-2 weeks	Blanch first
	Garlic	Cool & Dry	Store in a cool, dark place with plenty of airflow	3 months	
	Herbs	Refrigerate or Dry Out	Place inside a bag in the crisper or trim the stems & place upright in a glass of water	4-7 days	Blanch first
	Kohlrabi	Refrigerate	Remove leaves & wrap the bulbs in a damp paper towel in the fridge	1 week	Blanch first
	Mushrooms	Refrigerate	Store in a loosely closed paper bag inside the fridge	3-4 days	Cook first
	Onions	Cool & Dry	Store in a cool, dark place with plenty of airflow	2-4 weeks	
	Sweet Potatoes	Cool & Dry	Store in a cool, dark place with plenty of airflow	2-4 weeks	
	Turnips	Refrigerate	Trim and put in the crisper, loosely sealed in a plastic bag with a damp paper towel.	1-2 weeks	Blanch first