



Apples



Bananas



Basil



Berries



Bread



Cucumbers



Garlic



Grapes



Store in the **refrigerator**.
For longer storage, store in a cardboard box covered with a damp towel. One bad apple can ruin the rest so eat bruised ones first!

Store **on the counter** away from other fruits or in the **freezer** for smoothies and baked goods.

Store **on the counter** in a glass of water or wrapped in a dry towel in an airtight container.

Store in an airtight container, unwashed, in either the **refrigerator** or **freezer**. Don't wash until ready to eat—any added moisture encourages mold.

- Store **fresh bread** wrapped in a cotton bag or wax paper in a bread box or metal tin **on the counter**.
- Store **sliced bread** in an airtight container in the **freezer**.

Store in the **refrigerator** by standing them upright in a container of water with the stalk down. Or wrap in a moist towel in the fridge.

Store in a **cool, dark place**.
One idea: Try storing garlic in an old nylon stocking and hang it in a cool, dark place.

Store in an airtight container, unwashed, in either the **refrigerator** or **freezer**.



Herbs



Meat



Oils



Onions



Potatoes



Squash



Stone fruit

(apricots, peaches, plums,
and nectarines)



Tomatoes



Store in the **refrigerator** upright in jars (stems down) filled with 1-2 inches of water.

Store in the coldest part of the **refrigerator**: The bottom shelf. If not using within 1-2 days, **freeze** in an airtight container.

Store oils in a **cool, dark place** in glass, ceramic, or non-reactive metal container. Keep away from stove or any warm place.

Store in a **cool, dark place**, somewhere slightly warmer than the fridge. Store partially used onions in the **refrigerator** in an airtight container.

Store in a **cool, dark place**, or in the **freezer**. Store potatoes with apples to decrease sprouting.

Store in a **cool, dark, well-ventilated place**.

Store in the **refrigerator**. Stone fruit can also be **frozen-peeled or unpeeled**. Cut and freeze on a cookie sheet then put in an airtight container.

Store **on the counter** unless very ripe, then transfer them to the **refrigerator**. Tomatoes can be **frozen** either raw or cooked. Store separately from other produce.