

PIKE BOX

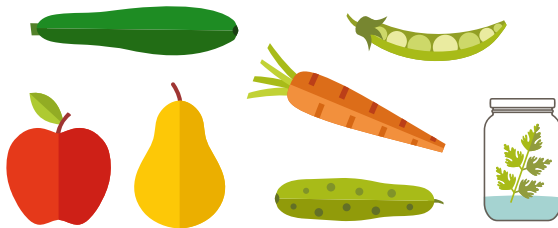
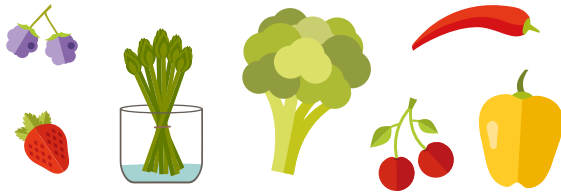
Produce Storage Guide



PIKEPLACEMARKET.ORG/PIKEBOX

FRIDGE

Fridge temperature should be at 40°F or below.
Always refrigerate cut or peeled produce.



APPLES
ASPARAGUS
BEETS
BERRIES
CORN *Store in husks*
EGGPLANT
MUSHROOMS
PEARS
PEPPERS
RADISHES
TURNIPS
SUMMER SQUASH

Store the following in plastic bags:

BROCCOLI
CAULIFLOWER
CARROTS
CELERY
CUCUMBER
HERBS*
LEAFY GREENS
LETTUCE
GREEN BEANS
PEAS
PEA VINES

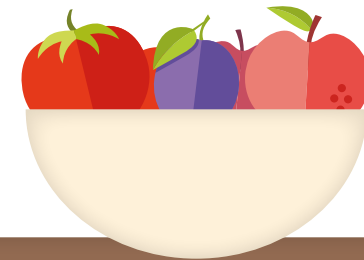
*TIP: Store tender herbs (parsley, cilantro, dill, mint) in a jar with a little water and covered loosely in a plastic bag. Hardy herbs (rosemary, thyme, sage, savory, chives) should be loosely wrapped in a plastic bag and put in the warmest part of the fridge.

COUNTER

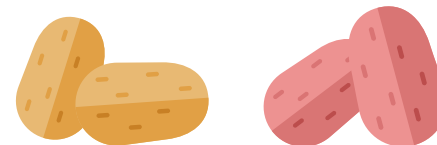
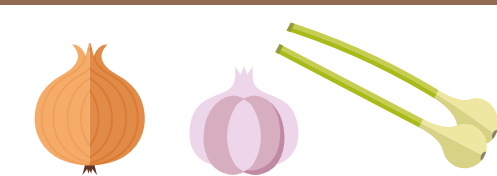
Store counter items loose and away from sunlight, heat and moisture.



NECTARINES
PEACHES
PLUMS
TOMATOES
BASIL



TIP: Move stone fruits to fridge if you want to slow the ripening



PANTRY

ONIONS
SHALLOTS
GARLIC
HARD SQUASH
Winter, Acorn, Spaghetti, Butternut
POTATOES
SWEET POTATOES
YAMS