	How to store your CSA Veggies			
	In the fridge: hydrated (in a plastic bag)	In the fridge: not in a bag	On the counter: room temperature	Stems in water, on the counter
Arugula	X			
Basils				x
Beans, Green	x	X		
Broccoli	x			
Beets	x			
Cabbage		X		
Carrots	x			
Cauliflower	x			
Celery	x			
Chard	x			
Cilantro	x			x
Collards	x			
Corn		X	x (for shorter term storage)	
Cucumbers		X	x (for shorter term storage)	
Dill	x			x
Garlic		X	x	
Garlic Scapes	X	X		
Herbs, Miscellaneous	x			x
Kale	x			
Kohlrabi	x	X		
Leeks	x	X		
Lettuce	x			
Mustard Greens, baby	X			
Napa Cabbage	x			
Onions		X	x	
Peas, Snow & Sugarsnap	x			
Pac Choi	x			
Parsley	x			x
Peppers			x	
Potatoes		X		
Pie/Sugar Pumpkins			x (for shorter term storage)	
Raab/Broccoli Rapini	x			

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Radishes	x	0 0	1	,
Scallions/Green Onions	X			x
Shallots		X	x	
Spinach	X			
Summer Squash		X	x (for shorter term storage)	
Tomatillos			x	
Tomatoes			x	
Turnips	X			
Winter Squashes			x (for shorter term storage)	
Zucchini			x (for shorter term storage)	