

	<b>How to store your CSA Veggies</b>			
	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			

