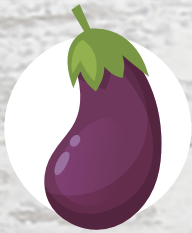




# WHERE TO STORE YOUR FARM SHARE



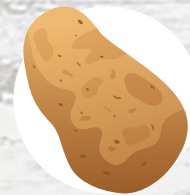
## EGGPLANT

📍 Room Temp  
Cool, keep away from sunlight  
🕒 1 Week



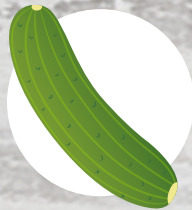
## BASIL

📍 Room Temp  
Bouquet style in a jar with water  
🕒 7-10 Days



## POTATOES

📍 Room Temp  
Well ventilated container, cool and dry area  
🕒 3-5 Weeks



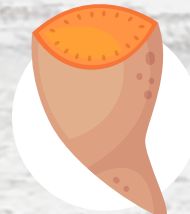
## ZUCCHINI/ SUMMER SQUASH

📍 Room Temp  
Ventilated plastic bag  
🕒 2 Weeks



## WINTER SQUASH

📍 Room Temp Cool and dry area  
🕒 1-6 Months



## SWEET POTATOES

📍 Room Temp  
Cool, dry, well ventilated.  
🕒 4-7 Months



## STONE FRUIT

📍 Room Temp  
Once ripe, move to fridge  
🕒 2-5 Weeks



## AVOCADOS

📍 Room Temp  
If ripe, store in the fridge  
🕒 Varies



## MELONS

📍 Room Temp  
Once ripe, move to fridge  
🕒 7-10 Days



## PEARS

📍 Room Temp  
Once ripe, move to fridge  
🕒 2-7 Months



## TOMATOES

📍 Room Temp  
Keep out of direct sunlight  
🕒 1-3 Weeks



## ONIONS

📍 Room Temp  
Cool, dark and dry area  
🕒 4-6 Weeks



## PEPPERS

📍 Fridge  
Unwashed in a plastic bag  
🕒 2-3 Weeks



## GREEN BEANS

📍 Fridge  
In a container  
🕒 7 Days



## CELERIAC

📍 Fridge  
Trim stalks first  
🕒 6-8 Months



### CUCUMBER

📍 Fridge  
Wrapped in plastic or bees wrap  
🕒 10-14 Days



### ARTICHOKE

📍 Fridge  
Store in aventilated bag with a couple drops of water  
🕒 4-7 Days



### GARLIC

📍 Fridge  
Dry, dark, ventilated area  
🕒 6-7 Months



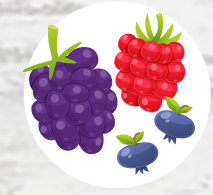
### APPLES

📍 Fridge  
Ventilated bag  
🕒 1-12 Months



### ASPARAGUS

📍 Fridge  
In a glass jar with water, cover with plastic bag  
🕒 2-3 Weeks



### BLACK/BLUE/RASP

📍 Fridge  
Ventilated container with paper towel  
🕒 2-3 Days



### STRAWBERRIES

📍 Fridge  
Ventilated container with paper towel  
🕒 5-7 Days



### BROCCOLI

📍 Fridge  
Wrap in damp paper towels  
🕒 10-14 Days



### BRUSSELS SPROUTS

📍 Fridge In a plastic bag  
🕒 3-5 Weeks



### CABBAGE

📍 Fridge Store as is  
🕒 3-6 Weeks



### CARROTS, BUNCH

📍 Fridge  
Place in a container in water, with a lid  
🕒 2 Weeks



### CAULIFLOWER

📍 Fridge In a plastic or paper bag  
🕒 2-4 Weeks



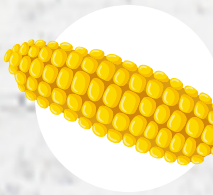
### CHERRIES, SWEET

📍 Fridge  
Wrapped in a plastic bag  
🕒 2-3 Weeks



### HERBS

📍 Fridge  
Bouquet style in a jar with water, covered with plastic  
🕒 2 Weeks



### CORN ON THE COB

📍 Fridge  
Uncovered  
🕒 5-8 Days



### DARK LEAFY GREENS

📍 Fridge  
Plastic bag with paper towels to soak up moisture  
🕒 10-14 Days



### GRAPES

📍 Fridge  
Air tight container or sealed plastic bag  
🕒 2-3 Weeks



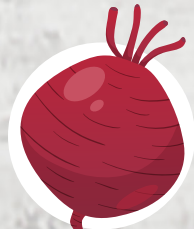
### LETTUCE/ SALAD MIX

📍 Fridge  
Plastic bag with paper towels to soak up moisture.  
🕒 2-3 Weeks



### PEAS

📍 Fridge  
Ventilated bag  
🕒 1-2 Weeks



### BEETS, BUNCHED

📍 Fridge  
Cut the tops off, store leaves separately  
🕒 10-14 Weeks



### BOK CHOI/ ASIAN GREENS

📍 Fridge  
Ventilated bag  
🕒 1 Week



**CELERY**  
 📍 Fridge  
 Wrap tightly with aluminum foil  
 ⌚ 2-3 Months



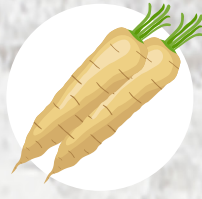
**KOHLRABI**  
 📍 Fridge  
 Wrap loosely in plastic or paper towels  
 ⌚ 2-3 Months



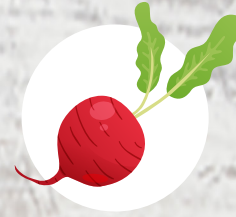
**LEEKS**  
 📍 Fridge  
 Alone or in loosely wrapped plastic or paper towels  
 ⌚ 2-3 Months



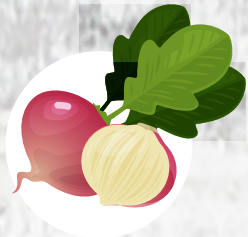
**MUSHROOMS**  
 📍 Fridge  
 Paper or damp cloth bag  
 ⌚ 3-4 Days



**PARSNIPS**  
 📍 Fridge  
 Cool dark place  
 ⌚ 4-6 Months



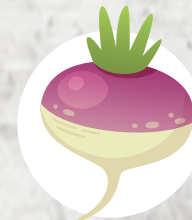
**RADISHES**  
 📍 Fridge  
 Cut tops and store in a plastic bag  
 ⌚ 3-4 Weeks



**TURNIPS**  
 📍 Fridge  
 Store in a plastic bag  
 ⌚ 4-5 Months



**TURNIP GREENS**  
 📍 Fridge  
 Wrap in a damp paper towel in a ventilated bag  
 ⌚ 10-14 Days



**RUTABAGA**  
 📍 Fridge  
 Store in a plastic bag  
 ⌚ 4-6 Months



**RHUBARB**  
 📍 Fridge  
 Store in a plastic bag  
 ⌚ 2-4 Weeks



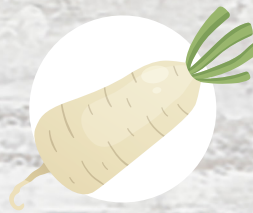
**CITRUS**  
 📍 Fridge  
 Store as is  
 ⌚ 2-3 Weeks



**FENNEL**  
 📍 Fridge  
 Remove stalks and store in a plastic bag  
 ⌚ 5-10 Days



**FIDDLEHEAD FERNS**  
 📍 Fridge  
 Wrap in aluminum foil  
 ⌚ 3 Weeks



**DAIKON RADISH**  
 📍 Fridge  
 Store in a ventilated bag  
 ⌚ 4 Days



**MICROGREENS**  
 📍 Fridge  
 Keep layers in damp paper towels in a plastic bag  
 ⌚ 5-8 Days



**SCALLIONS**  
 📍 Fridge  
 Store in a jar with little water with paper towel or plastic over them  
 ⌚ 1-2 Weeks



**RADICCHIO**  
 📍 Fridge  
 Wrapped tightly in a paper towel  
 ⌚ 2-3 Days



www.harvie.farm