



Make It Last: Storing Vegetables at Home

- Set the humidity slider on a refrigerator drawer to HIGH for: broccoli, carrots, cauliflower, green onions, herbs, and leafy greens.
- Set the humidity slider on a refrigerator drawer to LOW for: ripe avocados, mushrooms, bell peppers, hot peppers, and summer squash.
- Do NOT refrigerate: basil (keep stem ends in water, like a bouquet), tomatoes, potatoes (keep in dark), winter squash, or sweet potatoes.

For more great vegetable storage info, visit:
SaveTheFood.com/food-storage/vegetables



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