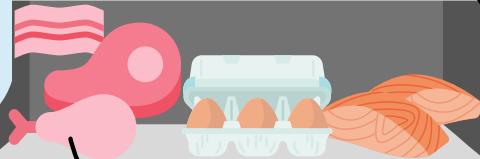
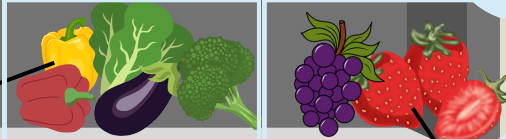


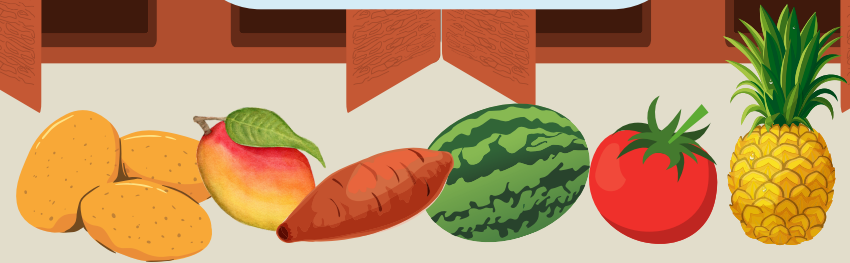
FOOD STORAGE TIPS

to prevent food waste

Leafy herbs:
store upright in jar of water



Store in cool, dark cupboard or pantry



Citrus and stone fruit:
ripen on counter and store in fridge



BEWARE: These emit ethylene gas, which hastens the ripening process of other produce. Especially keep away from potatoes.



Winter squash can be kept on the counter and will last a while

