

# Where to Store Your Food and Tips on How to Make it Last Longer!

Soak Berries in 1 Part Vinegar  
10 Parts Water Before Storing



Don't Wash Produce  
Until It's Time to Eat



When It's Time,  
Dry Your Produce Thoroughly  
Before You Store It



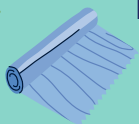
However, Herbs and Asparagus  
Should Be Stored in Water!  
Cut the Ends, Place in a Glass of  
Water, and Cover



Freeze Meat in Freezer Bags if  
You're Not Going to Eat It Right  
Away



Wrap Celery/Broccoli in Foil  
Before Putting Them in the  
Fridge



Store Citrus Fruits in the Fridge



Rotate Food to Slow Down The  
Ripening Process

Transfer Plastic Wrapped Cheese  
into Parchment Paper



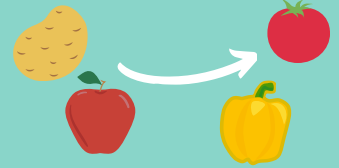
Keep Bananas on  
the Counter



Once You Open a Canned Food,  
Transfer the Leftovers Into  
Another Container



Store Apples and Potatoes Away From  
Other Produce, They Speed Up The  
Ripening Process!



Store Nut Butters Upside Down,  
So the Oil Doesn't Separate



Store Potatoes, Onions, and  
Garlic in a Cool, Dark Place



In General, If Something is Ripe, Put It In  
the Fridge to Increase Its Shelf Life



Store Greens with Paper Towels

