



••• Pack ••• SHED RULES

«PRODUCE STORAGE»

IN THE COOLER

100% COVERED

(to prevent moisture loss)

- Leafy greens
(kale, lettuce, spinach, cilantro)
 - Roots with green tops
 - Scallions
 - Peas
 - Asparagus
 - Broccoli
 - Berries
 - Sweet corn
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COVER IF POSSIBLE

(less sensitive to moisture loss)

- Apples
 - Bulk roots
(no green tops)
 - Cabbage
 - Celery
 - Garlic and Onions
(once cured)
 - Potatoes
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COOLER SHORT TERM

- Cucumbers
 - Green Beans
 - Canteloupe *(when ripe)*
 - Peppers
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IN A COOL PLACE

*(In the Pack Shed but
not in the cooler)*

- Basil
 - Eggplant
 - Melons
 - Okra
 - Seed Garlic
 - Tomatoes
 - Summer Squash/
Zucchini
 - Winter Squash
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*Remember: Fruits give off a gas
(ethylene) that increases ripening
so store them as far as possible
from vegetables while in
storage in the cooler.*