**IN THE COOLER**

**PREVENT MOISTURE LOSS**

Leafy greens (kale, lettuce, spinach, cilantro)

Roots with green tops

Scallions

Peas

Asparagus

Broccoli

Berries

Sweet corn

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**LESS SENSITIVE TO MOISTURE LOSS**

Apples

Bulk roots (no green tops)

Cabbage

Celery

Garlic and Onions (once cured)

Potatoes

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**SHORT-TERM STORAGE IN COOLER**

Cucumbers

Green Beans

Canteloupe (when ripe)

Peppers

**IN A COOL PLACE IN THE PACK SHED**

***NOT IN THE COOLER***

Basil

Melons

Eggplant

Okra

Summer Squash/Zucchini

Seed Garlic

Tomatoes

Winter Squash

*Remember: Some fruits give off a natural gas (ethylene) that increases ripening, so store them as far as possible from vegetables to reduce unwanted exposure.*

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