

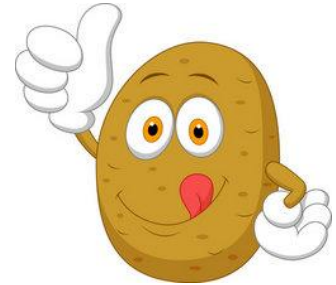
Keep your Farm to School veggies fresh for longer!

Please do not store bundle items together at room temperature!



Keep your carrots standing tall by storing them in a cold, humid spot; the crisper in your refrigerator is a great spot!

Keep your spuds looking like studs by storing them in a dry, cool and dark place. The happiest potatoes are kept well ventilated and at a temperature of 7°C.



Don't leave your onions in tears! Keep onions away from potatoes, they are happy stored in a mesh bag in a well ventilated space. Hold on to your onions for longer by storing them in cool and dry place.

The pale parsnip and his cousin the carrot can be stored together, the crisper is a great spot for this wise and sweet root vegetable that dates back to ancient roman times.



Don't perform tricks with your green cabbage, this vegetable bruises easily. Keep a head of cabbage fresh for longer by keeping it in the refrigerator in a high humidity crisper.