

# How to Care for Your VINES Farm Share

Remember to separate your share and store it properly!  
Follow these guidelines so your produce stays fresh:

## Eat Quick (48 hours)

Corn, Strawberries, Raspberries

**Store:** in plastic bags in fridge

## Eat Quick (3 -5days)

Bok choy, Collards, Cherries, Kale,  
Peaches, Salad greens\*, Swiss  
chard, Tatsoi

**Store:** in dry plastic bags loosely  
sealed in fridge

## Eat Soon (up to 1 week)

Broccoli, Brussels sprouts,  
Cauliflower, Cucumbers, Daikon  
Radishes, Fennel, Green beans,  
Jalapenos, Leeks, Microgreens,  
Pears, Peas, Peppers, Scallions,  
Spinach, Summer squash, Zucchini

**Store:** in dry plastic bags loosely  
sealed in fridge

## Eat Soon (up to 1 week)

Cantaloupe^, Peaches^, Tomatoes

**Store:** At room temperature

Eggplant

**Store:** in a cool, dry place

*^Once ripe store in fridge*

## Take your Time

(2 weeks to a month)

Apples, Blueberries, Beets,  
Cabbage, Carrots, Celery,  
Edamame, Garlic Scapes, Herbs,  
Kohlrabi, Parsnips, Radishes,  
Rhubarb, Turnips, Watermelon

**Store:** remove greens from roots &  
keep in cool, dry storage or fridge

## Store it (for several weeks)

Celeriac, Garlic, Ground Cherries,  
Onions, Potatoes, Pumpkin,  
Thyme, Tomatillos, Winter squash,

**Store:** in a cool, well ventilated  
area out of direct sunlight

*Exception: celeriac an should be  
refrigerated in a loose plastic bag*

*\*Salad greens include: arugula, lettuce, mizuna, mustard greens, radicchio, and Italian dandelion greens*

Contact Binghamton Farm Share: 607-238-3522, [farmshare@vinesgardens.org](mailto:farmshare@vinesgardens.org),  
[www.vinesgardens.org/farmshare](http://www.vinesgardens.org/farmshare) or find us on Facebook/BinghamtonFarmShare

