mess

STICK ME ON YOUR FRIDGE

The Fridge Map

Put your groceries where the pictures are. Your produce lasts longer.

FRIDGE

Top shelf — WARMEST SPOT

Peppers

Cucumbers

Coldest shelf — BACK OF THE FRIDGE

Strawberries

Blueberries

Grapes

Mushrooms
in a paper bag

VENT OPEN — Fruit drawer

Apples

Pears

Oranges

Lemons

Cut melon
covered

VENT CLOSED — Veggie drawer

Lettuce, greens

Carrots

Broccoli

Soft herbs

Counter — NOT THE FRIDGE

Bananas

Tomatoes

Avocados
fridge once ripe

Whole melons

Basil
stems in water

Pantry — COOL, DARK, DRY

Potatoes

Onions

Garlic

Keep potatoes and onions apart

Keep apart

The ripening gas from the left spoils the right.

Give off ripening gas

APART

Go bad from it

Wash berries when you eat them, not before.

Dry greens before they go in the drawer.

One moldy berry? Pull it out today.

Short on drawers? **The Fridgie** soaks up the ripening gas so they can share.

Sources: UC Davis Postharvest Technology Center, USDA Agriculture Handbook 66, University of Georgia Extension C1205, FDA. Icons: Microsoft Fluent Emoji (MIT).

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