





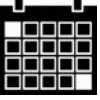












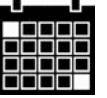











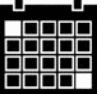






















 TransplantingTraditions.com	Morning or Evening Harvest 	Wash if dirty or just spray 	Harvest Dry & Keep Dry 	Damp Towel  	Open Flow Storage Container 	Closed Tote 	Walk-in Cooler 	Storage 1 Day Max 	Storage 2-4 days Max 	Storage Weeks 
Lettuce, Swiss Chard, Spinach, Mustard Greens, Asian Greens 	1	2				3	4	5		
Salad Mix & Arugula 	1	(only wash if dirty, then SPIN DRY. Otherwise put in cooler unwashed)				3	4	5		

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Kale, Collards, Broccoli 	1	2				3	4		5	
Carrots, Beets, Radishes, Turnips 		1				2	3		4	5 (tops removed)

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Sweet potato, Winter Squash, Pumpkins, Dried Onions, Dried Garlic 										
Potatoes 							(if space)			(wash as needed)
					1					2
						1	2			3

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Cauliflower, Cabbage  										
Cilantro, Parsley, Dill   										
Basil 										

1

2

3

4

1 If dirty, yes

2

3












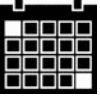



4

5

1

2

3

 TransplantingTraditions.com	Morning or Evening Harvest 	Wash if dirty or just spray 	Harvest Dry & Keep Dry 	Damp Towel  	Open Flow Storage Container 	Closed Tote 	Walk-in Cooler 	Storage 1 Day Max 	Storage 2-4 days Max 	Storage Weeks 
Green Garlic, Spring Onions, Scallions, Leeks, Fennel 										
Watermelon 							(summer cooler at 50 degrees)			watermelon can store for longer than cantelope
Cucumbers 										

1

2

3

4

1

















2

3

1

2

3

 TransplantingTraditions.com	Morning or Evening Harvest 	Wash if dirty or just spray 	Harvest Dry & Keep Dry 	Damp Towel  	Open Flow Storage Container 	Closed Tote 	Walk-in Cooler 	Storage 1 Day Max 	Storage 2-4 days Max 	Storage Weeks 
Strawberries 	1		2		3		4		5	
Snap Peas, Bush/Pole Beans, Edamame, Long Beans, Summer squash & Zucchini    			1			2	3		4	