



Keep It Fresh

Your Guide to Storing Homegrown Produce

From Rod & Desley at Homegrown Organics

Fresh, chemical-free produce deserves to stay that way. Because we pick to order and get it to you fast, your veggies start fresher than anything from a supermarket shelf. A little care at home goes a long way toward keeping them that way — here's how to store your Homegrown Organics haul so it lasts longer, tastes better, and keeps its goodness right up until you're ready to eat it.

Leafy Greens & Herbs (kale, lettuce, silverbeet, parsley, coriander)

- Don't wash until you're ready to use — extra moisture speeds up spoilage.
- Wrap loosely in a damp tea towel or paper towel and store in the crisper drawer.
- For herbs like parsley and coriander, trim the stems and stand them in a small jar of water in the fridge, like a bunch of flowers.
- Basil is the exception — keep it on the bench in a jar of water, not the fridge. Cold air turns the leaves black, but it will happily keep fresh at room temperature for over a week.

Root Vegetables (carrots, beetroot, radish)

- Remove any leafy tops before storing — the leaves draw moisture out of the root, causing it to go limp faster.
- Store unwashed in a perforated or loosely open bag in the crisper drawer.
- The tops aren't waste — beetroot and radish leaves are great sauteed or added to soups.

Tomatoes & Avocados

- Keep at room temperature, out of direct sun, until ripe.
- Refrigerate only once cut, or once fully ripe and you need to slow things down.
- Cold storage before ripening dulls the flavour and texture — patience pays off here.

Alliums (onions, garlic, spring onions)

- Onions and garlic store best in a cool, dark, well-ventilated spot — not the fridge.
- Spring onions like a jar of water on the counter, or wrapped loosely in the fridge.

- Keep onions away from potatoes — stored together, they make each other spoil faster.

Brassicas (broccoli, cauliflower, cabbage)

- Store unwashed in a loosely wrapped bag in the crisper drawer.
- Keep whole until you're ready to cook — cut surfaces lose freshness faster.

General Rules of Thumb

- Most vegetables prefer the high-humidity crisper drawer — that's what it's there for.
- Don't wash anything until just before you use it.
- Plan your meals around what needs using first — freshest in, first used.
- When in doubt, store it the way it grew: root vegetables like the dark and cold, leafy things like a bit of moisture, and anything that grew in the sun is happy to wait on the counter.

Buy local, eat fresh, and celebrate the goodness of Homegrown Organics.

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