



12 Tips to Keep Common Foods Fresh Longer

Keep food fresh longer make sure your refrigerator is set between 34-40 degrees Fahrenheit and keep shelf staple items in a cool, dry place.

Asparagus



Clip ends and store upright in an inch or two of water in the refrigerator.

Bread



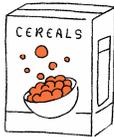
Store at room temperature in an airtight container.

Brown Sugar



Keep it soft by storing it with marshmallows.

Dry Cereal



Clip ends and store upright in an inch or two of water in the refrigerator

Pineapples



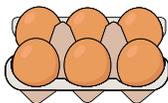
Cut the tops off and store upside down in the refrigerator

Onions



Onions should be stored in cool, dark place in a cloth bag

Eggs



Store them in their own container, preferably cardboard, and keep in the back of the refrigerator.

Lettuce



Rinse and dry, wrap in paper towel, or breathable cloth or perforated plastic bag and refrigerate.

Mushrooms



Wrap in paper towels, place in open plastic or paper, and refrigerate.

Bananas



Use a little plastic wrap on stems and once ripe, refrigerate them to slow down the ripening process.

Milk



Keep milk fresh by storing it in the refrigerator at or below 40°F (4°C) and on the shelves, not the door.

Strawberries



Wash, pat dry, and place in a glass jar, ensuring they fit snugly but aren't crushed Seal and refrigerate.