











THE GOOD ACRE

FOOD + COMMUNITY

Week 10

Meet this week's farm share box! We've listed the items in order of most to least perishable, so try to eat from the top down. Use the checkboxes to keep track of what's left!

<input type="checkbox"/>	Cilantro 	Store stems down in a jar of water on the counter or in the fridge if you have room. You can also put it in a Ziploc or other bag with a dry paper towel & put in the crisper. <i>If you don't get it this week, you'll get it next week!</i>
<input type="checkbox"/>	Chard 	Store in a Ziploc with a dry paper towel, stems facing out keeping bag open for ventilation. Cut stems from the leaves and give them a good rinse before cooking.
<input type="checkbox"/>	Corn 	Corn on the cob = the original food on a stick! Leave husk on until ready to use. It should last a week in the crisper drawer. If the tip of the corn starts to brown, just cut it off-- the rest should be fine!
<input type="checkbox"/>	Cucumbers 	Refrigerate unwashed for up to a week but if you'll eat them soon, they are ok on the counter overnight. These are ethylene sensitive so keep away from apples and other fruit!
<input type="checkbox"/>	Leeks 	Leeks will last in the fridge unbagged for several days, even if they wrinkle the flavor is still great. Cut off green tops and freeze for soup/stock.
<input type="checkbox"/>	Tomatillos 	Tomatillos will keep in a bag (husks on!) for a week just fine. Remove husk and rinse well before using to remove the sticky residue which is the fruit's natural insect repellent.
<input type="checkbox"/>	Jalapenos 	Don't wash before putting in the fridge, the moisture can cause them to mold. Stick peppers in a bag and refrigerate or put in a freezer bag as is and save for chili season!
<input type="checkbox"/>	Cabbage 	Keep cabbage whole until you plan to use it. If you must cut it to make it fit in the fridge, wrap the halves tightly in plastic or beeswax wrap and be sure to remove outer wilted leaves before you eat. <i>If you don't get it this week, you'll get it next!</i>

**Check your inbox for the weekly e-newsletter with recipes.
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