

Arugula keeps 2-3 days fridge

Asparagus keeps 3-4 days fridge; save scraps for [stock](#)

Beets keeps 2 weeks fridge; save greens for [stock](#)

Bok choy keeps 3-4 days fridge; [regrow](#) from root end

Broccoli keeps 3-5 days

Brussels Sprouts keeps 3-5 days

Cabbage keeps 1 wk fridge; [regrow](#) from root end

Cauliflower keeps 1 wk fridge

Carrots keeps 3-4 wks; save tops to [regrow](#) greens, save scraps for [stock](#)

Celery keeps 1-2 wks; save bottom to [regrow](#)

Cilantro keeps 7-10 days; blech or sub parsley

Clementines keeps 1 wk pantry, 1-2 wk fridge; save peels for [diy cleaners](#)

Dill keeps 10-14 days

Fennel keeps 7-10 days fridge, it tastes like licorice and anise and you need it; save scraps for [stock](#), use root end to [regrow](#)

Grapefruit keeps 1 wk pantry, 2-3 wk fridge

Kale keeps 5-7 days

Lemons keeps 1 wk pantry, 2-3 wk fridge; save peel for [diy furniture polish](#)

Lettuce keeps 7-10 days; save scraps for [stock](#)

Leeks keeps 7-14 days fridge; save scraps for [stock](#), [regrow](#) root end

Oranges keeps 1 wk pantry, 2-3 wks fridge; save peel for [diy homemade cleaner](#) or simmer pot

Onions keeps 5-7 days fridge; save scraps for [stock](#) but I don't like skins in stock, [regrow](#) from root ends

Parsnips keeps 3-4 wks fridge; save scraps for [stock](#)

Pears keeps 1-4 days pantry, 5-7 days fridge

Rhubarb keeps 5-7 days fridge

Shallots keeps 1 mo room temp; save scraps for [stock](#) but not skins

Sweet Potatoes keeps 1 mo pantry, 1 mo fridge; [regrow](#) by planting piece with eye

Tangelos keeps 1 wk pantry, 1-2 wks fridge; save peels for [diy cleaners](#)

Tangerines keeps 1 wk pantry, 1-2 wks fridge; save peels for [diy cleaners](#)

Turnips keeps 2-3 wk fridge; save greens and scraps for [stock](#)

