STORING POTATOES AND ONIONS
To Best Extend Shelf Life

- Store potatoes, onions, and apples *separately*. They each release gases that cause the other to spoil quicker.
- Keep in a cool, dry environment with plenty of air circulation and away from sunlight and heat producing appliances.
- Always keep potatoes and onions at a constant temperature.
- Do not refrigerate whole potatoes. This causes discoloration and a change in taste.
- Onions may be refrigerated to extend shelf life, but must be kept dry. Use a low humidity setting. Once refrigerated, onions must stay refrigerated at a consistent temperature.

*From more information, visit www.onions-usa.org and www.nationalpotatocouncil.org.*