

Green Tip



Keep Greens Crisp and Fresh

Veggie bags made from natural materials such as 100% cotton can keep greens and other vegetables fresh for up to two weeks! Soak the bag in water and wring it out so it is just damp. Put your rinsed greens or other vegetables in the bag and keep in the crisper section of your refrigerator. Lightly dampen the bag again as needed. Bags can be found at local health food stores, refilleries, and online or you can make your own from terry cloth. Bags can be machine washed and dried.

Remember, less than 9% of plastics are recycled and plastic bags can take hundreds of years to decompose. So, rethink your use of plastic and try veggie bags for a greener alternative.

