

# Summer

	GA Harvest	Storage	Shelf Life	Freezing
 <b>STRAWBERRIES</b>	April - June	Keep cold and dry, wash upon use	Fresh: 1-3 days Frozen: 1 yr	Freeze on cookie sheet, then transfer to freezer bag
 <b>BEETS</b>	April - June (& Oct - Dec)	Refrigerate in crisper drawer, wash upon use	Fresh: 2-3 weeks Frozen: 10 mos	Cook first, then freeze
 <b>PEPPERS</b>	June - Sept	Refrigerate in crisper drawer, wash upon use	Fresh: 1 week Frozen: 6 mos	Slice, remove seeds, freeze flat, transfer to bag
 <b>PEACHES</b>	May - Aug	Ripen on counter, then place in refrigerator	Fresh: 3-5 days Frozen: 1 yr	Cut, toss with lemon juice, freeze on parchment-lined sheet, transfer to bag
 <b>TOMATOES</b>	June - Sept	Counter Only (never refrigerate)	Fresh: 3-6 days Frozen: 6-8 mos	Blanch first or puree
 <b>CORN</b>	June - July	Refrigerate in crisper drawer with husks on	Fresh: 4-5 days Frozen: 6 months	Blanch & cut kernels off
 <b>SHELL PEAS</b>	May - Sept	Refrigerate in sealed bag or container	Fresh: 1-3 days Frozen: 1 yr	Blanch first
 <b>CUCUMBER</b>	June - Aug	Store at room temp or the warmest spot in fridge, wash upon use	Fresh: 2 weeks	Nope
 <b>SUMMER SQUASH</b>	May - Oct	Refrigerate in crisper drawer	Fresh: 3-5 days Frozen: 6 mos	Blanch first
 <b>MELONS</b>	June - Sept	Keep whole at room temp until ripe	Fresh: 1 weeks Frozen: 10 mos	Remove skin & seeds, cut, freeze flat, transfer to bag
 <b>BASIL</b>	May - Sept	Trim stems, place in jar with water, room temp	Fresh: 1 week Frozen: 6 mos	Chop & freeze in ice cube trays with water or oil
 <b>BEANS</b>	May - Oct	Refrigerate in crisper drawer	Fresh: 1 week Frozen: 1 yr	Blanch, freeze flat, transfer to bag
 <b>BLUEBERRIES</b>	May - Aug	Refrigerate, wash upon use	Fresh: 1 week Frozen: 6 mos	Freeze flat, transfer to bag
 <b>OKRA</b>	May - Sept	Refrigerate in crisper drawer	Fresh: 1-3 days Frozen: 1 yr	Wash and stem, blanch, freeze flat, transfer to bag
 <b>EGGPLANT</b>	June - Sept	Refrigerate in crisper drawer	Fresh: 5-7 days Frozen: 8 mos	Blanch with lemon juice, freeze flat, transfer to bag
 <b>FIGS</b>	July - Aug	Refrigerate in plastic bag	Fresh: 2 days Frozen: 10 mos	Freeze whole or sliced
 <b>POTATOES</b>	May - Aug	Store in a cool, dry place, don't refrigerate	Fresh: 1 month Frozen: 10 mos	Cut, blanch, freeze flat, transfer to bag
 <b>GARLIC</b>	May - Sept	Store in a dry, dark place at room temp	Fresh: 3 weeks Frozen: 10 mos	Freeze whole or chopped, peeled or unpeeled