

Historic, Archive Document

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Uncle Sam says: CUT SPOILAGE LOSSES

WAR FOOD ADMINISTRATION
FOOD DISTRIBUTION ADMINISTRATION

FRUIT:	Keep Out of Sun	Keep Cool	Keep Dry	Shake up to Allow Air to Reach	Provide Proper Ventilation	Spread Out at Night	Sprinkle Frequently	Remove Rots Promptly	Must be Sold Promptly (1 to 2 days)	Handle Gently Avoid Bruising	MISCELLANEOUS
Apples	x	x	x		x			x		x	If damp, remove wraps and wipe dry
Apricots	x	x	x					x	x	x	Keep out of air currents
Avocados	x	x	x						when ripe	x	Do not put in refrigerator
Bananas	x		x		x					x	Do not put in refrigerator
Berries	x	x	x	x	x	x		x	x	x	Do not put in refrigerator
Cantaloups	x	x	x					x	x	x	Do not put in refrigerator
Cherries	x	x	x					x	x		Keep stem end up
Coconuts	x	x	x					x	x		Do not put in refrigerator
Dates and Figs	x	x	x					x		x	If damp, remove wraps and wipe dry
Grapefruit	x	x	x						x	x	Divide bunches with scissors
Grapes	x	x	x					x			If damp, remove wraps and wipe dry
Lemons	x		x								May be kept fresh in refrigerator
Limes		x	x						x		Store in dark place
Melons	x	x	x								
Nectarines	x		x					x		x	if damp, remove wraps and wipe dry
Oranges	x		x					x	x	x	
Peaches	x		x					x		x	Do not put in refrigerator
Pears	x	x	x					x	x	x	Keep out of air currents
Pineapples	x		x					x	x	x	
Plums and Prunes	x	x	x					x	x	x	
Watermelons	x					turn over					Cover cut melons with cellophane or waxed paper
VEGETABLES:											
Asparagus	x		tops only						x		Trim butts. Stand in shallow water or moss
Beans	x	x	x	x	x	x					
Beets			tops only	x	x	x					Trim tops as needed
Broccoli		x	x		x			bruised leaves	x		Remove blooms. Stand in cold water if wilted
Brussels Sprouts		x					x		x		Keep on cracked ice for display
Cabbage					x		x	x		x	Store in dark room
Carrots		x		x	x	x	x				Trim tops as needed
Cauliflower	x		x		x	x				x	Do not stack; avoid bruising
Celery		x			x		x				Trim butts. Revive in ice water
Corn	x	x	x		x	x					Strip outer husks only; cut windows through husks of a few ears
Cucumbers	x	x	x							x	Do not put in refrigerator
Eggplant		x	x						x	x	
Greens (cooking or salad)	x	x		x	x	x	x		x		
Lettuce	x	x					x		x		Trim butts and leaves as needed. May be kept fresh in refrigerator
Mint	x	x		x	x	x	x		x		
Mushrooms	x	x	x						x		Avoid sunlight or chilling
Onions (dry)	x	x	x						early crop		
Onions (green)	x		tops only		x	x				x	Trim tops as needed; trim butts
Parsley	x			x	x	x	x				Soak in cold water if wilted
Parsnips	x	x	x							x	
Peas	x	x	x	x	x	x					
Peppers	x	x	x	x	x	x			x		
Potatoes	x	x	x							x	
Radishes	x	x	x					x			Trim tops as needed
Rhubarb		x	tops only		x	x	x				If stalks wilt, trim thin slice off butts and stand in water
Spinach	x	x		x	x	x	x				
Squash			x			x				x	
Tomatoes	x	x	x					x	when ripe	x	Keep out of air currents; make shallow displays
Turnips		x	tops only		x						

Needless losses in fresh fruits and vegetables may be avoided if handlers will

- (1) *Unload Carefully* -- don't throw or drop containers
- (2) *Stack Carefully* -- too much weight on box bulger or on containers at bottom of stack soon starts spoilage
- (3) *Open Carefully* -- there's a right way to open every box or crate: the wrong way leads to needless bruising of produce

