

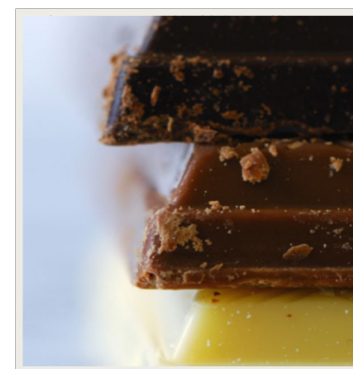
Commodity Foods Distribution Program

DECEMBER 2022

Warehouse Is
Closed During
Lunch Hour:
12pm - 1pm



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
			1	2	3	4
			8:00am - 4:00pm	8:00am - 4:00pm		
5	6	7	8	9	10	11
8:00am - 4:00pm	Ak-Chin 9:00am - 9:45am 8:00am - 4:00pm	WAREHOUSE CLOSED	District 7 9:00am - 9:45am Santa Cruz 10:15am-11:30am 2:00pm - 4:00pm	WAREHOUSE CLOSED Holiday		
12	13	14	15	16	17	18
8:00am - 4:00pm	8:00am - 4:00pm	8:00am - 4:00pm	8:00am - 4:00pm	8:00am - 4:00pm		
19	20	21	22	23	24	25
1:00pm - 4:00pm	8:00am - 4:00pm	8:00am - 4:00pm	8:00am - 4:00pm	8:00am - 4:00pm		
26	27	28	29	30	31	
WAREHOUSE CLOSED Holiday	8:00am - 4:00pm	8:00am - 4:00pm	8:00am - 4:00pm	WAREHOUSE CLOSED		
NOTES: Warehouse Hours Are Shown In Blue Warehouse Is Closed During Lunch Hour: 12pm - 1pm Warehouse Will Be Closed: Dec. 7,9,26,30 Last Issuance Date: 12/29/22 USDA IS AN EQUAL OPPORTUNITY PROVIDER, EMPLOYER, AND LENDER						



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STAY FRESH: FOOD STORAGE TIPS!



How to Store Fresh Food: Countertop Edition

Always store fruit with pits, citrus fruits, avocados, bananas, and tomatoes on the counter—not in bags, and not in the sun. They'll ripen and taste best this way! (If you're trying to ripen avocados or bananas more quickly, you can put them in a paper bag.)

Keep an eye on those countertop foods. If they hit peak ripeness but you're not ready to eat them, move them to the fridge to buy yourself some time. Banana skins will darken in the refrigerator but the fruit will stay firm.

Unexpected tip: Don't store potatoes and onions next to each other! They produce too much moisture to be stored together and will go bad quickly

How to Store Fresh Food: Herbs & Greens Edition

Store fresh herbs upright in a tall cup of water in the fridge. Trim the stem ends first, and loosely cover the tops to prevent drying. Or just wrap the fresh herbs in slightly damp paper towels inside a plastic bag.

Cooking shortcut: Chop your herbs right away and put them into an ice cube tray with a little bit of broth. Freeze 'em up, and then, later, pop them out as needed to add to meals while they cook.

Keep leafy greens and cut lettuce crisp by adding a paper towel to the bag to absorb extra moisture! This trick works especially well with bagged salad mixes.

How to Store Fresh Food: Berries Edition

Rinse your berries, then *thoroughly* dry them before storing. Wash out the container they came in, dry it, and then line with paper towels. Return the berries to the container and refrigerate in a not-too-cold part of your fridge.

Bonus tip: You can soak most berries in a mix of three-parts water and one-part white vinegar before storing them. This kills bacteria (like mold) and makes the berries last longer.