

N 2000 CRB
8/31/73

AGRICULTURAL EXTENSION SERVICE - UNIVERSITY OF MINNESOTA •

August 31, 1973

(612) 373-0710

consumer radio briefs

Keeping Perishables

(0:40)

Practical information on keeping perishables was given by Nancy Haugrud, West Otter Tail County, during a blue ribbon 4-H demonstration at the Minnesota State Fair.

You can keep lettuce for a week or longer by coring and washing the head and placing it in a crisper. Apples should also be stored in moist conditions in the refrigerator. Keep them away from root vegetables, however.

Pineapple, peaches and pears should be ripened at room temperature and then placed in the refrigerator. If produce is dirty from the field, wash and dry carefully before immediate refrigerator storage. Use within a few days of harvest for maximum quality.

* * * *

Sweet Corn

(0:25)

It's not necessary to strip a sweet corn husk to check maturity of the ear. Clint Turnquist, 4-H vegetable judge at the Minnesota State Fair, suggested that the exhibitors run their fingers down the corn and feel if the kernels are formed. Since sweet corn loses quality quickly after it has been picked, he suggests a short trip between field and pot. For that reason it doesn't make the best fair entry.

UNIVERSITY OF MINNESOTA
DOCUMENTS
SEP 6 1973
ST. PAUL CAMPUS LIBRARY

* * * *

Canned Foods

(0:12)

Don't eat the contents of leaky or bulging cans. That tip comes from North Redwood 4-H'er Roxanne Bohlke. She gave a demonstration this week at the Minnesota State Fair. Disease causing organisms may have invaded the can.

* * * *