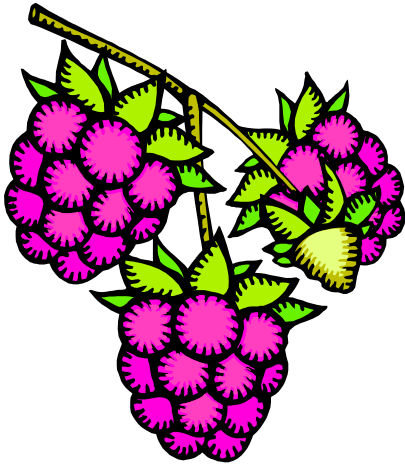


Sounds like it might be worth a try, at least.



You might know this trick, I did not and thought it worth sharing. I have not tried it yet, I'm going to try it on Cantaloupe, well not the ones from Jensen Farms of Holly, Colorado as the ones that survive the truck here develop mold spots in a couple of days.

Berries, particularly super-fresh berries, are just wonderful, aren't they? But they're also kind of delicate. Raspberries in particular seem like they can mold before you even get them home from the market. There's nothing more tragic than looking in the fridge the next day and find that fuzzy mold growing on their insides. Well, here's a tip on how to prevent them from getting there in the first place:

Wash them with vinegar.

When you get your berries home, prepare a mixture of **one part vinegar and ten parts water**. Dump the berries into the mixture and swirl around. Drain, rinse if you want (though the mixture is so diluted you can't taste the vinegar,) and pop in the fridge. The vinegar kills any mold spores and other bacteria that might be on the surface of the fruit, and voila! Raspberries will last a week or more, some Strawberries go almost two weeks without getting moldy and soft. So go forth and stock up on those pricey little gems, knowing they'll stay fresh as long as it takes you to eat them.