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air (2027/20-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

The program discrimination compliant, a Compliant should complete a Form Analyzy (SDA office) by calling (86) 825-892. by the writing a letter addressed to USDA. The letter must be be be remarked and the state of the state of

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Objectives

- Define seasonality.
- Describe the benefits of seasonal local produce.
- Explain how to properly clean and prepare local produce.
- Identify the best ways to store local fruits and vegetables.
- Apply knowledge to prepare recipes using VA local seasonal produce.



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What is seasonal?

- Naturally harvested and available during specific times of the year.
- At peak in terms of flavor, quality, and nutritional content





Benefits of Seasonal Local Produce

- · Increased nutrients
- Better flavor
- More affordable
- Help the environment
- Culturally relevant
- · Marketing and social media
- Nutrition education



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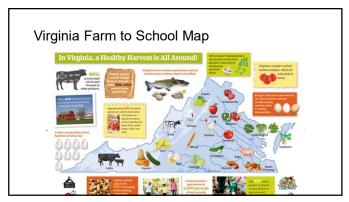


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Washing Produce















How to Store Produce



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How to Store

- Ready-to-eat foods (produce)
- Seafood
- Whole cuts of beef and pork
- Ground meat and ground fish
- Whole and ground poultry





