



# **Thank You for Supporting Medinah Shriners\***



**Storing your Vidalia onions:**

**First, lay them out and let them dry for a couple of days.** These onions were harvested just a few days ago and they will contain some moisture. **Keep them separated.** **Wrapping them each in a paper towel is the best way to store them.**

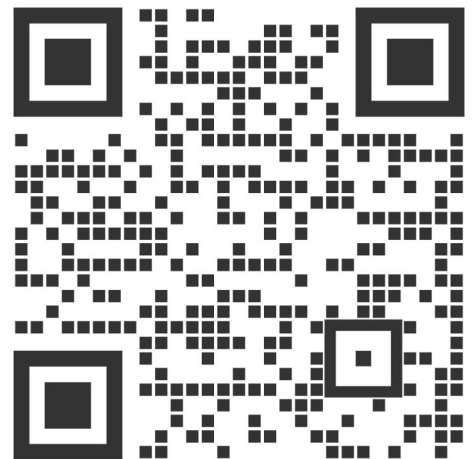
The best way to preserve these sweet Vidalia onions is to **Store them in a place that's cool and dry. This way, they can last for many months.**

**Again, we thank you for  
supporting Medinah Shriners  
and our mission.**

**Use the QR code to the right to access  
our favorite Vidalia onion recipes.**

**Or go to [www.medinah.org](http://www.medinah.org)**

\*Donations are not tax deductible



Use the camera on your phone to scan.  
Click the link that comes up in the code.