



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



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

*Donaons are not tax deducble