

GH REPORT

BY THE EXPERTS AT THE GOOD HOUSEKEEPING INSTITUTE

LID SAVER

Microwaving? Swap in a paper towel or paper plate for the plastic lid—this will keep the lid from getting stained or warped, which can affect fit.



BEST OF THE TEST

From Our Kitchen Appliances Lab

FOOD STORAGE

American families throw out 25% of the food they buy, in great part due to spoilage. That can amount to as much as \$2,275 annually for a family of four. To save cash and make that delicious homemade lasagna or takeout last, follow our kitchen pros' storage tips; then turn the page for our top-scoring containers, wraps and bags, which all scored high in airtightness, leakproofness and more in rigorous Lab tests. It's time to give leftovers some love.

LOAD AND LOCK

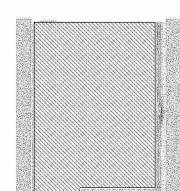
Containers that have clips on all sides are best at keeping out air, which can dry out food, make it soggy or cause it to spoil faster.

GO WITH GLASS
Unlike plastic, it won't stain or melt when microwaved.

STAY CORNERED

Choose square or rectangular containers over round ones—they stack neatly and waste less space in the fridge.

Emsa by Freiling Clip & Close Glass Containers



PHOTOGRAPHS BY MIKE GARTEN

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ASK SHARON



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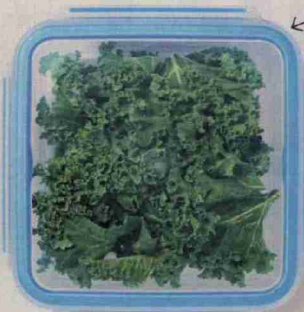
@sharonfranke

HOW DO I GET STAINS OUT OF PLASTIC STORAGEWARE?

Mix a solution of 1 Tbsp. chlorine bleach per 1 c. warm water, making enough to cover the discolored portion. If the lid is stained, place it inner side up in the sink and pour on the mixture. Soak for 30 minutes, then wash in hot, soapy water; rinse; wipe dry.

MY CONTAINER SMELLS LIKE ONIONS. CAN I GET RID OF THE ODOR?

Wash it with baking soda sprinkled on a sponge. Still stinky? Soak it for 30 minutes in a mix of 4 Tbsp. baking soda and 1 qt. warm water.



1. THE FORT KNOX OF CONTAINERS

Emsa by Freiling Clip & Close Glass Containers

Perfect scorers, these stayed airtight for 14 days in our Climatology Lab under hot, humid conditions, and not a drop seeped out after shaking. They survived going from freezer to microwave and 14 runs in the dishwasher without staining, melting or leaking. **Best for:** Items that get soggy, like chips; foods that may leak (e.g., dressed salads). **Good to know:** They nest for easy storage. \$10 to \$35

2. DRY-STORAGE STANDOUT

Prepara Evak

These glass jars—pretty enough to sit on the counter—are better than ceramic canisters (which are porous) for protecting staples like flour and coffee from air. Smart design trick:

As you push down on the handle, air is forced out, keeping the contents fresh.

Best for: Dry pantry items (e.g., pasta, sugar) that you want within reach. **Good to know:** Lids are not dishwasher-safe. \$10 to \$30



3. BEST BAG

Blue Avocado (Re)zip Reusable Storage Bags

Bags take up less room than containers, and these are freezer-safe and easy to hand-wash. They're not 100% airtight, but they beat nine containers and three wraps.

Best for: Bulk foods you use often, like cereal, and veggies you want to keep crisp.

Good to know: Don't use them to transport soupy foods—they may leak. \$15 for two 1-gallon bags (other sizes available)

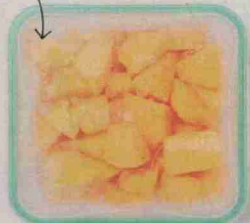


4. PLASTIC TO-GO CHAMP

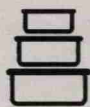
Snapware Total Solution Plastic On-the-Go line

Freezer- and dishwasher-safe, these containers aced our two-week airtightness test. Cool perk: Their removable ice packs will keep food cold on the way to a grillout. But they did stain and were no longer leakproof after being microwaved.

Best for: Perishables like fruit or tuna salad (be sure to bag liquid-y dishes). **Good to know:** Lids snap onto bottoms so they won't get lost. \$5 to \$17



HOW-TO
 MAKE FOODS LAST LONGER



Use the smallest container possible so there's no room for air, which causes food to spoil or become stale.



Keep eggs in their original container on a refrigerator shelf, not in the door (it's the warmest place in the fridge).



Keep your fridge at an ideal 37°F and the freezer at 0°F or lower.



Refrigerate perishable food within two hours (one if air temp is above 90°F). Don't put onions, garlic, bananas, tomatoes or potatoes in the fridge—it will sap the flavor.

CHRIS ECKERT/Studio D. (Sharon)