

Spring Summer

Fruit	Vegetables	
Banana	Artichoke	Mushroom
Cherry	Asian Veg	Parsley
Grape	Broccoli	Potato
Lemon	Cabbage	Radish
Mandarin	Carrots	Rhubarb
Orange	Cauliflower	Sweet potato
Pineapple	Celery	Spinach
Stone fruit	Chinese cabbage	Squash
Strawberries	Cucumber	Tomato
	Leek	zucchini
1	Lettuce	



Autumn

Vegetables

Okra

Parsley

Parsnip

Onion

Parsnip

Pumpkin

Radish

Rhubarb

Sweet potato

Asian Veg

Beans

Broccoli

Cabbage

Capsicum

Chili

Lettuce

Mushroom

Cauliflower

Chinese cabbage

Fruit

Apple

Berries

Banana

Kiwifruit

Grape

Pears

Pineapple

Strawberries

Winter



Fruit and vegetables that are in season taste better, cost less and last longer.

For more ways to be Food Smart, save money and avoid food waste:

Visit lovefoodhatewaste.nsw.gov.au and like Love Food Hate Waste **NSW** on Facebook.

Food Smart is a six-week online program to help NSW households reduce food waste. It provides hacks, tips and advice to help you make the most of the food you buy and save money.

Sign up to Food Smart at lovefoodhatewaste.nsw.gov.au



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