

Flour Storage

No matter what part of the country you live in, there are various bugs (weevils and ants, to name just a very few) that tend to show up in your flour after a short period of time.



One way to solve that problem is to store your flour in the refrigerator or freezer. If using this method, be sure to place the flour into a container that will keep the moisture out of the flour. Otherwise, your flour will need to be thrown out.

My preferred method is to use airtight containers on the counter. This saves the space in my refrigerator and freezer for other foods that can not be left on the counter. The containers that I have personally found to work the best are the Snapware brand. I can leave flour on the counter in these containers and not get a single bug – pretty impressive for being in central Florida.

About The Author

Marie Rice is the founder and editor of PartOfTheWhole.com - wellness for body, mind, and spirit. She enjoys helping others reach their goals. When she's not online, Marie's spending time with her family, gardening, doing crafts, or **most likely** – reading a book!

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