

- **SAVINGS 101 -**

SAVING AT THE GROCERY STORE AND BEYOND







| MENU PLANNING

- TAKE A QUICK INVENTORY
 - FRIDGE
 - FREEZER
 - PANTRY
- START WITH ANY MEATS YOU MAY HAVE AND WRITE DOWN ANY MEALS YOU TYPICALLY MAKE WITH THOSE MEATS.
- NEXT MOVE TO BASICS YOU MIGHT HAVE ON HAND SUCH AS RICE OR PASTA. BUILD MEALS OFF OF WHAT YOU HAVE.

BUILDING MEALS

CREATING A MENU

• CHECK THE SALES FLYERS / COUPONS / MATCHUPS TO SEE WHAT YOU CAN USE THAT'S ALREADY A GREAT DEAL.



| MENU PLANNING

- FILL IN ALL MEALS FOR THE WEEK
 INCLUDE SIDES & DESSERTS

 - INCLUDE SNACKS
 - INCLUDE OTHER ITEMS YOU NEED TO TAKE SOMEWHERE (SCHOOL/CHURCH)
- The #1 goal is to list everything your FAMILY WILL EAT FOR THE NEXT WEEK.
- THE #2 GOAL IS TO USE AS MUCH AS YOU HAVE ON HAND AS POSSIBLE.



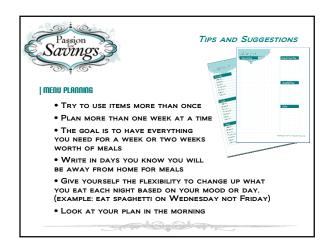
CREATING A SHOPPING LIST

| MENU PLANNING

- Using your menu plan as a guide
- LIST THE ITEMS YOU NEED TO BUY
- CHECK TO SEE IF YOU CAN DOUBLE UP ON SOME ITEMS (BUY 1 BAG OF POTATOES AND USE IT FOR FRENCH FRIES AND MASHED POTATOES)



- ASK YOURSELF IF YOU CAN SUBSTITUE ON EACH ITEM.
- ADD IN BASICS LIKE BREAD, MILK, FRUIT THAT YOU NEED.
- CHECK THE SALE AD AND LIST ROCK BOTTOM ITEMS TO PURCHASE THIS WEEK.







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