## Save More at the Store

We all feel as if we could use a little more money and time when it comes to providing food for our families. In this newsletter we will explore ways to make the most out of our resources. Here are some tried and true tips that can help!

## Before you go to the store

- Plan ahead by making a menu for the week.
- Check your cabinets and refrigerator for ingredients.

- Make a list of the foods you need to buy.

Hint: Keep adding items to the list as you run out.

- Check store specials in weekly flyers or newspapers.
Sometimes a special sale may make it worth your while to change your menu.

Hint: If the store is out of a sale item, ask for a "rain check." It is the store's promise to sell you the item at the sale price when more come in.

- Limit shopping at
convenience stores, they usually have higher prices.

Hint: Try not to shop when you are hungry-everything looks good and you'll be tempted to spend more!

## At the store

- Shop when the store is less busy to save time.

- Shop from your list every time! This helps avoid extra trips to the store. You'll save on gas and time.
- Read the labels. A larger size item is not always the best buy.
- Check unit prices. It can help you choose the best buy. (Read more about unit pricing on page 2)

- The most expensive brands are at "eye level" on the shelves. Look on higher and lower shelves for the best buys!
- Compare generic, store and name brands. You may be surprised which is least expensive.
- Buy fresh fruits and vegetables in season. Buy canned or frozen anytime.
- Limit soda and chips-even on sale-they can increase your food bill and your waistline.
- Ask when your store reduces meat prices for quick sale-a good time to shop.

Hint: Watch the register or check your receipt. Mistakes do happen.

## Want a quick and easy way to find a best buy?

Look for the unit price listed on the grocery store shelf below a food item.
A unit price is the cost of an item per pound, ounce, quart, gallon or some other unit of measure. It is a handy tool for choosing a "best buy" by comparing brands and package sizes. The way the unit price looks may vary from store to store, but it provides the same information:


Which is a better buy? 6 oz. juice for $\$ .99$ or 12 oz . juice for $\$ 1.29$ ?


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Make-Ahead Crumbled Beef
    (recipe contributed by Alice Henneman, University of Nebraska)
    One pound lean ground beef
    (for extra flavor add chopped onion or green pepper)
    Brown ground beef in a large nonstick skillet over medium heat for
    8-10 minutes or until thoroughly cooked (160 degrees F), breaking
    beef into small crumbles. Drain meat well.
    Cool and refrigerate beef crumbles promptly in shallow
    containers (put containers into the refrigerator before the beef is
    cooled). Loosely cover containers until beef has cooled.
    Transfer the cooled beef crumbles to plastic freezer bags, squeeze
    out the air, label and date package and freeze. Use within 2-3
    months for best quality and flavor.
    Ways to use beef crumbles: Add to spaghetti sauce, tacos, sloppy
    joes. Reheat to 165 degrees.
    Enjoy!
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