

## Stretch Your Food Dollar Menu IV

Arizona Farm Bureau put together a menu to help you stretch your food dollar by utilizing items that have lower prices.

### **Menu for the Week:**

**Sunday:** Pork Tenderloin  
Roasted Potatoes  
Green Beans  
Sauteed Apples  
Milk or Iced Tea

**Thursday:** Tamale Pie  
Milk

**Friday:** Chicken & Rice Soup  
Tossed Salad  
Apple Crisp & Vanilla Ice Cream  
Milk or Iced Tea

**Monday:** Hamburger Stroganoff  
Tossed Salad  
Bread & Butter  
Milk

**Saturday:** Quiche  
Sliced Fruit & Veggies  
Milk or Iced Tea

**Tuesday:** Hot Pork Sandwiches with Gravy  
Mashed Potatoes  
Peas & Cabbage  
Milk

**\*\*\*You may adjust this suggested menu to your families like and needs\*\*\***

**Wednesday:** Whole Fryer Chicken (BBQ or Broil)  
Orange Coated Yams  
Apple Bacon Slaw  
Milk or Iced Tea

## Shopping List

### ***The 2008 fourth quarter Arizona Farm Bureau food marketbasket showed:***

***Apples, ground chuck, sirloin tip roast, pork chops, bacon, chicken, milk, cheddar cheese, eggs, mayonnaise, toasted oat cereal are down in price; whereas bread and flour remained the same.***

#### **Dry goods:**

Noodles  
Tomato Sauce  
1 can corn  
2 can green chiles  
1 can evaporated milk  
Bread – crusty from bakery  
1 dry pack of gravy mix  
1 can cream of mushroom soup

#### **Meats:**

4 lbs. pork  
2 lb. ground chuck  
2 whole fryers  
2 lbs. bacon

#### **Produce:**

4 lbs. red potatoes  
Green beans  
1 head lettuce  
2 large yams  
1 head cabbage  
1 small onion  
1 bunch of green onion  
Grapes  
Celery  
Pears

#### **Misc:**

1 - 6 oz concentrated orange juice

#### **Dairy:**

2 gallons milk  
Sour cream  
Vanilla ice cream  
1 dozen eggs  
cheese

#### **Pantry items you might have on hand:**

Mayo  
Brown sugar  
Dry mustard  
Lemon juice  
Butter and margarine  
Honey  
Paprika  
Flour

## Items planned for two meals:

**Pork:** Sunday and Tuesday

**Apples:** Sunday, Wednesday, Friday

**Beef:** Monday and Thursday

**Jalapenos:** Saturday

**Salad:** Monday and Friday

**Potatoes:** Sunday and Tuesday

**Rice:** Friday

**Green Beans:** Sunday

**Cheese:** Monday and Saturday

## AZFB Food Saving Tips

- **Make a menu and then make a list!** The number one tip for saving money on groceries, making a menu and a shopping list helps you in a variety of ways. First of all, making a grocery list forces you to think about what you are buying and if you actually need it. In addition, making a list - *and sticking to it* - will prevent impulse buys! If you stick to the list you will buy the items you need for your weekly menu.
- **Never shop hungry.** Do not go to the grocery store while you are hungry! You are much more likely to put things into your basket that you do not need if you are hungry because you will be more likely to buy on "impulse." You will be much more susceptible to picking up food that is on display - and is often more expensive - and will tend to buy more food than you actually need. Eat a snack before grocery shopping, and stick to your list!
- **Visit your local farmer, farm stand or join a CSA, Food Co-op** to get the freshest produce. Visit **Fill Your Plate** at [www.fillyourplate.org](http://www.fillyourplate.org) to find items in your community; some items can be shipped directly to you. When shopping at a farmers market, take a cooler so that your fresh items won't spoil on the way home. Many CSA's will deliver your items to your door.
- **Buy more fresh items and less processed items.** Purchasing fresh items such as fruit and vegetables for snacks will help you create a healthier diet. Many processed foods are more expensive and have added salts and sugars. Fresh items are healthier for you and your family.
- **Buy generic or store brand products.** Many store brand products are actually made by the same companies that make more expensive brands, so you don't have much to lose, except for the pretty packaging.
- **Shop the edges of the store**, but avoid items at the ends of aisles....grocery stores are professionally designed to get you to buy as much as possible.
- **Use rebates.** Many people tend to buy a certain product because of a rebate and then forget to send the rebate offer in! Avoid this by sending the rebate in as soon as you make the purchase - you will save money and not have to worry about finding receipts later.

- **Organize coupons.** First of all, only use coupons for items that you already buy! Buying something that you won't use does *not* save you any money! When using coupons, it often helps to organize them by subject and expiration date.
- **Buy in bulk - but don't go crazy.** We've all heard the stories of people who go to Costco and buy 200 pounds of rice for a family of two. However, if you don't go too crazy, buying in bulk is a good way to save money. Bringing a calculator with you to figure out which item is a better deal can save time.
- **Watch sales.** When something that you buy regularly is on sale, stock your pantry! Make sure you're not buying more than you can use before it goes bad, but buy what you can when it is on sale.
- **Shop alone.** Studies show that men and women tend to spend more when they shop as couples and even more when they shop with children. It is easier on you and your wallet if you only have to worry about controlling one person's impulses compared to trying to handle 3 or 4 different people at one time. Shop alone and you will put less in your basket or try using in store child care and carry out service.
- **Consider buying a freezer.** Many items can be frozen when purchased on sale and then used for future meals.
- **Have a plan.** Plan your purchases and errands ahead of time and coordinate your errands into one trip. This will save you time and money on gas by making one trip instead of three or four. Always buy groceries last; never leave meat, produce or dairy in a hot car.
- **Prep meals in advance or have a cooking party.** Invite your friends or neighbors over for a cooking party. Plan meals in advance and have everyone bring their ingredients. Cook together and save time, money and have fun as well.

**Sources:** Arizona Farm Bureau Staff, Allrecipes.com