How to stay within your budget while you shop

By Linda Lee special writer

The successful grocery shopper makes only one trip each week, spends a predetermined amount and buys top quality foods. Making a complete weekly meal plan, described in detail in last week's article entitled How To Make a Menu, is the first step to guarance these results.

Make a Menu, is the first step to guarantee these results.

After you are satisfied that your weekly meal plan has a good daily representation from the four good groups. I) Fruits & vegetables, 2) Breads & cereals, 3) Meat, poultry, fish and beauty of the control of the contr

vegetables. Next check the column of last week's menu tilled "Next week's grocery list,"
where you have written throughout the
week food and non-food items that you
want to buy on your next shopping trip.
List these items first.
Then, using your menu as your guide,

Then, using your menu as your guide, mentally prepare and serve the meats you have planned, listing every ingredient needed to prepare and serve each dish

dish.

FOR EXAMPLE, for me to prepare and serve a meal of brolled haddock with lemon butter, snow peas, oven fried potates, onion toast, a vegetable salad and milk. I would need: haddock, polatoes, snow peas, lettuce and other salad vegetables, margarine, butter, a lemon, an onion, salt, pepper, sugar, bread and milk. Eliminating any items already on hand, I would list the ones I need to buy under their corresponding column on my grocery list.

Follow this pattern for each of the twenty-one meals scheduled on the menu. Remember to be thorough. You will not be returning to pick up forgotten items. As your skills improve, there will seldom be overlooked necessities.

Next, mentally go through the bathrooms and laundry area listing any comed. I me to look through them. Keep your coupon records current and orderly. To use coupons to your advantage, instead of the manufacturer's, check you expect file at home, and doo't add to yyer ist when you spot an attractive coupon. You won't need any additional

If you find you're still over budget, it's time to get tough.

You could begin by pricing your garbage

foods to prepare your week's meals if you have made a complete list. Another lip that may keep you from being caught in a coupon trap is to save coupons only for products you have purchased in the past six months, not things you may buy in the future.

WHEN YOU find an item on your list that you have a coupon for, write the brand name from the coupon next to the item on your list. This eliminates

to the item on your isst. Intserminates inlipping through your coupons in the story with the sto

Using this method you have the liber-ty to make a well-planned, complete grocery list tailored to your budget.

grocery list tailored to your budget.

HOW MUCH DO you spend cach week on meals? (Don't forget to include any food items purchased throughout the week including restaurant meals) How does \$13 per person per week sound?

If money is a priority in your home, you can work toward this goal. I stopped teiling people my weekly food budget because I get patheit looks or accusations that I'm starving my family to death. I don't believe in spending any more than necessary to provide nutritious, attractive meals, but more important, I don't believe in spending less than necessary. Poor health can be a much bigger drain on a budget than good eating habits. So, If you're budget minded, be firm when it comes to nutrition requirements. If a cholice must be made between cost or nutrition, never neglect nutrition.

er neglect nutrition.
What you can do is use as many money-saving tips as you need to trim your

. . . I stopped telling people my weekly food budget because I get pathetic looks or accusations that I'm starving my family to death. I don't believe in spending any more than necessary to provide nutritious, attractive meals, but more important, I don't believe in spending less than necessary,

list to your budget. Start by estimating your grocery bill. Let's say you find it \$15 over what you have to spend. The first thing to check is your menu. Does it include more elaborate meals than you're used to? Are you trying to copy magazine meals? Once you are more experienced at working around your budget, you'll be able to copy any meal you want, but at first, stick to dishes you have been able to afford in the past.

you have been able to aftore in the past.

If you find you're still over budget, it's time to get tough. What cuts of meats are on your list? A three-pound boneless rolled roast would cost about \$9. Three pounds of ground chuck is about \$5, and the nutrient content is almost identical. Instead of a beef roast with potatoes, carrots and onlons, you can plan a meathall stew using the same foods except for the cut of beef, and you just shaved \$4 off your grocery bill without changing the basic meal plan.

plan.

SUPPOSE YOU decide to buy a new air freshener but after making out your menu you find your budget overdrawn. Probably the air freshener ean wait. Write it on your new "Next week's grocery list" now, and you won't forget it. Eventually — when your budget allows — you'll get clean air!

My favorite weapon in the budget war is what I cail the "12,3s of saving big bucks." Number one is salads. They are not only economical, but salads can include foods from all of the four food groups, helping to reund out nutrition requirements. You can keep a combination of your choice of lettuces, spination of your choice of your choice of your

stretch dollars, soup is a nutritious aid. It's filling and can be loaded with nutrients. It can be an appetizer, a main dish, or anything in between. Mumber three is breads. While adding a special touch to a meal, breads can also be very nutritious. Homemade quick breads like biscuits, muffins and corn bread are especially economical. Unless your saind, soup and bread contain a good amount of nutrients, don't depend on them as a complete meal. But, using these three tools can give you the advantage of smaller serving sizes of high-priced items. Another dollar stretcher is learning Another dollar stretcher is learning come in — you can buy the exact quantity you need.

TRY PRICING your garbage — go ahead, dump it right out. You may be surprised at how much you're throwing away. Some of it can probably be eliminated forever right now. I saved \$125\$ a year milnium by making a promise to myself that I would not use paper towels or naghtns as an everyday Item. Are you gasping? I use dishtowels and inexpensive cloth naphins instead. Kleenex works great for spreading shortning on a griddle, and I hold bacon over the pan about five seconds and let the grease drip of t.

the grease drip off.

Try pricing your garbage — go ahead, dump it right out. You may be surprised at how much you're throwing away.

What else is in that bag that can be converted into cash? Be on the lookunt for disposable items of any kind. Are you gettling enough convenience to make it worth the extra expense? Somehow when we see an item in the trash, its easier to believe we could without it than when its on a grocery shell or a T.V. commercial. Extra trash it costs about 5 cents per bag just to throw it away.

Making dishes from scratch is a savings. You don't have to be a gourmet
either. At the very least, learn to make
basic cream sauce, gravy and a few
quick breads. If your muffins "never
turn out." try this technique my grandmother taught me: make muffins very
day until you're satisfied that you have
troned out all the wrinkles. Follow your
recipes closely and try, try again.

Would you pay over \$20 for five pounds of sugar with 50 cents worth of cinamon thrown in 75 old in 274-once bottles for 90 cents, that's the price if you buy cinamons ougar from the spice rack. Instead, you can keep an old spice bottle and fill it yourself at a small fraction of the cost.

A DISORGANIZED work area can be expensive, so keep your kitchen clean, organized and friendly. In a dis-organized work area you might be will-ing to pay \$4 for a dozen muffins, rather than add to the chaos and make

rather than add to the charge and make your own.
Finally, to guarantee that you don't spend more than your budget provides, when you shop take only as much cash as your budget allows . . and don't take your checkbook. Estimating costs as you unload your cart, stack items you could do without at the end If it looks like you're getting close to your limit, ask the clerk to subtotal before wan set to these non-essentials.

looks like you're getting close to your limit, ask the clerk to subtoal before you get to these non-essentials. If you are short, purchase any of these you can afford, and write the non's you have to leave on "Next week's grocery list." After eliminating all the non-essentials aff you're still over the limit, put back a costly item from the essentials and use your ingenuity for a week. If this happens, you need to work on computing a more accurate estimate.

Never sacrifice nutrition. If it comes to the point that nutrition content will suffer, review this plan from the beginning. If you still cannot keep within your limit, it's time to increase your budget about \$5 at a time.

But, you can be confident that you have done every reasonable thing to delay that happening.

Trip plan key to vacation

A couple of hours spent writing leters to the right places is a small investment to make for the amount of information which will make planning that much more enjoyable.

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