You may have established a weekly menu and shopping list, but now you need the food. Going to the grocery store to buy food for your family may be something you do not look forward to doing. Decreasing the amount of time and money you spend there may help change that.

This is the third in a series of publications to help you eat well but spend less at the grocery store. It includes information about smart grocery shopping strategies, along with sample menus and recipes that you can adapt to meet your family's tastes.

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Add More Fruits and Vegetables to Your Menu

Fruits and vegetables add color to your plate and nutrition to your menus. Unfortunately, many children and adults fall short of the amount recommended for them.

Fruits and vegetables provide a wide range of essential vitamins, minerals and fiber. They are naturally low in calories. Eating more fruits and vegetables can help with weight management and can help reduce your risk of cancer and heart disease.
Affording More Fruits and Vegetables

- Compare prices. Consider all the forms of fruits and vegetables that are available: canned, fresh, frozen and dried. Buy the forms that best fit your storage options, lifestyle and budget.
- Buy fresh fruits and vegetables in season when they are at their highest quality and best price.
- Choose fruits without added sugar or syrup and vegetables without added salt, butter or cream sauces. Compare Nutrition Facts labels for sodium and fat content.
- Use fresh produce first so it does not spoil. Then use canned or frozen fruits and vegetables until the next shopping trip.

MyPlate Portion Equivalents

The MyPlate food plan uses cups and ounces instead of “servings” and calls them “equivalents.” These are some of the equivalents for the food groups:

<table>
<thead>
<tr>
<th>Grain Group</th>
<th>1 slice of bread</th>
<th>1 cup ready-to-eat cereal</th>
<th>½ c. cooked rice, pasta or cooked cereal</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Group</td>
<td>1 cup raw or cooked vegetables or vegetable juice, 2 cups raw leafy greens</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruit Group</td>
<td>1 cup 100% fruit juice, 1 cup fruit, ½ cup dried fruit</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dairy Group</td>
<td>1 cup milk or yogurt, 1½ ounces natural cheese, 2 ounces processed cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Protein Foods Group</td>
<td>1 egg; 1 ounce meat, poultry or fish; ¼ cup cooked dry beans; 1 tablespoon peanut butter; ½ ounce nuts or seeds</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

What’s Your MyPlate Plan?

You can find the latest nutrition recommendations at www.choosemyplate.gov.

Each person has different needs based on gender, age and level of physical activity. Learn what each of your family members needs at his or her particular calorie levels by visiting the website or contacting your local Extension agent for “MyPlate Plans” handouts for different age groups. The MyPlate Plans are available online at https://www.ag.ndsu.edu/publications/food-nutrition/myplate-plans-for-adults.

Size up your portions with these visual clues.

As shown, one-half of a baseball is the same size as ½ cup mashed potatoes.
Example:
MyPlate Plan and three-day menu plan for an 8-year-old female who gets 30 to 60 minutes of physical activity per day*

MyPlate Plan*

- Grains: 5 ounces
- Vegetables: 2 cups
- Fruit: 1.5 cups
- Dairy: 3 cups
- Protein Foods: 5 ounces

Three-day Menu Plan for an 8-year-old Female*

<table>
<thead>
<tr>
<th>Meal 1</th>
<th>Meal 2</th>
<th>Meal 3</th>
<th>Snack</th>
</tr>
</thead>
<tbody>
<tr>
<td>Day 1</td>
<td>Day 2</td>
<td>Day 3</td>
<td></td>
</tr>
<tr>
<td>1 scrambled egg</td>
<td>½ c. orange juice</td>
<td>¼ c. Turkey Temptation*</td>
<td>2 c. popcorn</td>
</tr>
<tr>
<td>Cinnamon toast (1 slice toasted whole-wheat bread, 1 tsp. soft margarine, 1 tsp. sugar and cinnamon mixture)</td>
<td>2 slices whole-wheat bread</td>
<td>½ c. cooked rice</td>
<td></td>
</tr>
<tr>
<td>½ grapefruit</td>
<td>2 Tbsp. peanut butter</td>
<td>½ c. corn</td>
<td></td>
</tr>
<tr>
<td>1 c. nonfat milk</td>
<td>1 medium banana</td>
<td>¼ c. Waldorf Salad*</td>
<td></td>
</tr>
<tr>
<td></td>
<td>9 baby carrots</td>
<td>¼ c. Coleslaw*</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1 c. nonfat milk</td>
<td>1 c. nonfat milk</td>
<td></td>
</tr>
<tr>
<td>Day 3</td>
<td>Day 3</td>
<td>Day 3</td>
<td></td>
</tr>
<tr>
<td>¾ cup cooked oatmeal</td>
<td>Tuna Salad Sandwich* (2 slices whole-wheat bread, ¼ c. tuna salad)</td>
<td>1 c. Spinach Lasagna*</td>
<td>1 medium banana</td>
</tr>
<tr>
<td>1 tsp. cinnamon and sugar mixture</td>
<td>½ c. Coleslaw*</td>
<td>1 slice garlic bread</td>
<td></td>
</tr>
<tr>
<td>½ c. orange slices</td>
<td></td>
<td>1 c. tossed salad</td>
<td></td>
</tr>
<tr>
<td>1 c. nonfat milk</td>
<td></td>
<td>1 Tbsp. low-fat ranch dressing</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>½ c. applesauce</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>1 c. nonfat milk</td>
<td></td>
</tr>
</tbody>
</table>

* indicates recipe is included in this publication

Store Food Safely

To prevent wasting food, protect the food you buy. Use care, cleanliness and common sense when storing food.
- Always read the label to see where the food item should be stored. For example, labels on items that must be kept cold will say “keep refrigerated” or “refrigerate after opening.”
- Put food items that spoil easily in the refrigerator or freezer as soon as you return from the store. Check to make sure your refrigerator keeps food below 40 F.
- Label food products with the date of purchase and arrange them in a “first in, first out” manner.
- Do not store food in a cabinet near chemicals (such as detergents or bleach) or directly below the kitchen sink or any cabinets that gets too wet or too warm.
<table>
<thead>
<tr>
<th>Day</th>
<th>Meal 1</th>
<th>Meal 2</th>
<th>Meal 3</th>
<th>Snack</th>
</tr>
</thead>
<tbody>
<tr>
<td>Day 1</td>
<td>Scrambled egg</td>
<td>Macaroni and cheese (box)</td>
<td>Meatloaf</td>
<td>Peanut Butter Freezer Bar*</td>
</tr>
<tr>
<td></td>
<td>Cinnamon toast</td>
<td>Green beans</td>
<td>Peas and carrots</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Grapefruit</td>
<td>Whole-wheat bread</td>
<td>Baked potato</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Nonfat milk</td>
<td>Nonfat milk</td>
<td>Baked apple</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Nonfat milk</td>
<td></td>
</tr>
<tr>
<td>Day 2</td>
<td>Cereal with raisins</td>
<td>Peanut butter and banana</td>
<td>Turkey Temptation*</td>
<td>Popcorn</td>
</tr>
<tr>
<td></td>
<td>English muffin</td>
<td>sandwich</td>
<td>Rice</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Orange juice</td>
<td>Baby carrots</td>
<td>Corn</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Nonfat milk</td>
<td>Nonfat milk</td>
<td>Waldorf Salad*</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Nonfat milk</td>
<td></td>
</tr>
<tr>
<td>Day 3</td>
<td>Oatmeal with cinnamon</td>
<td>Tuna Salad Sandwich*</td>
<td>Spinach Lasagna*</td>
<td>Banana</td>
</tr>
<tr>
<td></td>
<td>and sugar</td>
<td>Coleslaw*</td>
<td>Garlic bread</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Orange slices</td>
<td>Nonfat milk</td>
<td>Tossed salad</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Nonfat milk</td>
<td></td>
<td>Applesauce</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Nonfat milk</td>
<td></td>
</tr>
<tr>
<td>Day 4</td>
<td>Cream of wheat with</td>
<td>Spinach Lasagna*</td>
<td>Crispy Baked Chicken*</td>
<td>Peaches</td>
</tr>
<tr>
<td></td>
<td>milk</td>
<td>(planned-over)</td>
<td>Long-grain wild rice</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Whole-wheat toast</td>
<td></td>
<td>(box)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Grapefruit</td>
<td></td>
<td>Baked yellow squash</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Nonfat milk</td>
<td></td>
<td>Nonfat milk</td>
<td></td>
</tr>
<tr>
<td>Day 5</td>
<td>Cereal with milk</td>
<td>Turkey (or Chicken)</td>
<td>Bean and Sausage Stew*</td>
<td>Yogurt with fruit</td>
</tr>
<tr>
<td></td>
<td>Toasted bagel half</td>
<td>Vegetable Soup*</td>
<td>Mixed greens salad</td>
<td></td>
</tr>
<tr>
<td></td>
<td>with jam</td>
<td>Crackers</td>
<td>Cornbread*</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Orange juice</td>
<td>Carrot and celery sticks</td>
<td>Nonfat milk</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Bread</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Day 6</td>
<td>Oatmeal with raisins</td>
<td>Egg Salad Sandwich*</td>
<td>White Chili*</td>
<td>Apple sauce and graham cracker</td>
</tr>
<tr>
<td></td>
<td>Orange juice</td>
<td>Sweet and Sour Cucumbers*</td>
<td>Crackers</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Nonfat milk</td>
<td>Nonfat milk</td>
<td>Carrot sticks</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Nonfat milk</td>
<td></td>
</tr>
<tr>
<td>Day 7</td>
<td>Pancakes with</td>
<td>Tomato soup (canned)</td>
<td>Stir-fry Chicken and</td>
<td>Apple slices with Peanut</td>
</tr>
<tr>
<td></td>
<td>“lite” syrup</td>
<td>Toasted cheese sandwich</td>
<td>Vegetables*</td>
<td>Butter Dip*</td>
</tr>
<tr>
<td></td>
<td>Orange juice</td>
<td>Celery sticks</td>
<td>Rice</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Nonfat milk</td>
<td>Nonfat milk</td>
<td>Sweet and Sour Cucumbers*</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>(planned-over)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Nonfat milk</td>
<td></td>
</tr>
</tbody>
</table>

Menus adapted from publications by Cynthia Gardner, former NDSU Student Dietitian, and Suzanne Fundingsland, former Nutrition Specialist, NDSU
Bean and Sausage Stew

Ingredients
- ½ lb. Polish or German sausage
- 1 large onion, sliced
- 1 c. sliced celery
- 2 c. sliced, peeled carrots
- 1 (15 to 16 oz.) can Great Northern beans with liquid
- 1 (15 to 16 oz.) can red beans with liquid
- 2 c. water

Slice sausage into ¼-inch-thick rounds and fry until brown. Add onion to sausage and brown. Drain fat. In a large pan, combine sausage and onions with rest of ingredients. Cover and simmer 45 to 60 minutes.

Serves eight. Per serving: 190 calories, 6 g fat, 11 g protein, 26 g carbohydrate, 6 g fiber and 720 mg sodium.

Equipment you will need
- measuring cup
- sharp knife
- measuring spoon
- large pan
- cutting board
- mixing spoon
- can opener

Stir-fry Chicken and Vegetables

Ingredients
- 1 chicken breast, boned, skinned and cut in thin strips
- 2 Tbsp. vegetable oil
- 1 c. thinly sliced carrots
- 1 c. thinly sliced celery
- 2 c. shredded cabbage
- 1 Tbsp. soy sauce
- 2 c. chicken broth
- 2 Tbsp. cornstarch

Heat oil in a large frying pan. Stir-fry chicken quickly until lightly brown. Add vegetables, broth and soy sauce. Bring to a boil. Cover and cook for five minutes over low heat or until vegetables are crisp-tender. Blend cornstarch and ¼ cup cold water. Add to chicken mixture. Cook until the mixture thickens and bubbles. Stir the mixture constantly while it is cooking. Serve over hot cooked rice.

Serves four. Per serving: 180 calories, 9 g fat, 13 g protein, 11 g carbohydrate, 2 g fiber and 1160 mg sodium.

Equipment you will need
- measuring cup
- measuring spoon
- cutting board
- mixing spoon
- can opener

Turkey Temptation

Ingredients
- 1 lb. ground turkey
- ½ c. large bread crumbs
- 1 egg
- 1 Tbsp. oil
- 1 can cream of chicken soup
- 2 Tbsp. milk


Serves six. Per serving: 180 calories, 9 g fat, 18 g protein, 8 g carbohydrate, 0 g fiber and 280 mg sodium.

Note: If dish is microwave safe, microwave covered dish for 10 to 12 minutes at 50 percent power, turning one or two times. Let stand five minutes before serving.

Equipment you will need
- measuring cup
- measuring spoon
- bowl
- mixing spoon
- frying pan
- baking dish

Peanut Butter Freezer Bars

Ingredients
- 1½ c. milk
- ½ c. peanut butter
- 1 pkg. (4-serving size) instant chocolate pudding
- 12 graham crackers

Mix milk and peanut butter together in a mixing bowl. Add pudding to peanut butter/milk mixture. Stir mixture until smooth. Spread a thick layer of pudding on a graham cracker. Top with another graham cracker. Put crackers into a covered dish. Place dish in freezer.

Serves six. Per serving: 340 calories, 14 g fat, 9 g protein, 4 g carbohydrate, 1 g fiber and 320 mg sodium.

Equipment you will need
- measuring cups
- mixing spoon
- mixing bowl
- covered plastic or glass dish
White Chili

Ingredients
1 medium onion, chopped
1 (4 oz.) can chopped green chilies
2 (16 oz.) cans Great Northern beans
3 tsp. ground cumin
3 c. cooked chicken or turkey, diced
2 (14 oz.) cans reduced-sodium chicken broth

Cheese, chips, sour cream and salsa (optional)

Combine 3 cups of broth, onion, chilies, beans and cumin. Simmer for an hour. Add 1 to 1 ½ cups cheese and chicken. Cook until chili is thick and add additional broth as needed. Top with shredded cheese, nacho chips, sour cream and salsa if desired.

Serves 12. Per serving: 220 calories, 6 g fat, 25 g protein, 14 g carbohydrate, 5 g fiber and 410 mg sodium.

Equipment you will need
• large pot
• can opener
• measuring cup
• mixing spoon
• knife
• cutting board

Turkey (or Chicken) Vegetable Soup

Ingredients
2 c. cooked turkey or chicken
2-3 chicken bouillon cubes
4 c. water
1 (10 oz.) package frozen mixed vegetables*
1 potato, peeled and cubed
1 (8 oz.) can tomato sauce

Mix all ingredients in a large pan. Cover, bring to a boil and cook until potatoes are done (15 to 20 minutes). Serve with crackers.

*You can substitute leftover vegetables of choice.

Serves six. Per serving: 190 calories, 2.5 g fat, 17 g protein, 21 g carbohydrate, 2 g fiber and 960 mg sodium.

Equipment you will need
• large covered pan
• stirring spoon
• sharp knife
• cutting board

Spinach Lasagna

Ingredients
½ lb. ground beef
1 tsp. garlic powder
1 c. tomato sauce
2½ c. canned tomatoes
¼ tsp. pepper
½ lb. lasagna noodles
¼ lb. sliced mozzarella cheese
¾ lb. low-fat cottage cheese
½ c. parmesan cheese
1 (10 oz.) package spinach, thawed and drained water

Set oven at 350 degrees. Brown beef in a frying pan. Drain fat. Add garlic powder to browned beef and mix well. Add tomato sauce, tomatoes and pepper to frying pan. Cover and cook on low heat for 15 to 20 minutes. Mixture should boil gently. Layer half of the uncooked noodles, mozzarella, cottage cheese, tomato/meat sauce, spinach and grated parmesan cheese in baking dish. Repeat with other half. Start with a layer of noodles. Cover top of lasagna with a layer of sauce. Sprinkle with parmesan cheese. Measure 2 cups water and add to lasagna. Cover tightly with foil. Bake at 350 degrees for one hour and 15 minutes.

Serves eight.* Per serving: 370 calories, 13 g fat, 29 g protein, 31 g carbohydrate, 2 g fiber and 820 mg sodium.

*Quick Tip: You can substitute leftover vegetables of choice.

Equipment you will need
• frying pan
• measuring cups
• measuring spoons
• mixing spoon
• can opener
• baking dish
• foil

Peanut Butter Dip

Ingredients
½ c. vanilla yogurt
2 Tbsp. peanut butter
1 Tbsp. orange juice

Mix ingredients together in a small bowl. Use as a dip for fruit.

Serves four. Per serving: 80 calories, 4.5 g fat, 3 g protein, 7 g carbohydrate, 1 g fiber and 55 mg sodium.

Quick Tip: Make half your grains choices whole grains. Enjoy sandwiches made with whole-grain bread, such as whole wheat, more often.

Equipment you will need
• measuring spoons
• measuring cup
• small mixing bowl
• mixing spoon

Tuna Salad Sandwich

Ingredients
1 (7 oz.) can tuna
1 stalk celery, chopped
¼ c. mayonnaise*
8 slices bread

Open tuna can and drain tuna. Put tuna in small bowl. Wash and chop celery on cutting board. Measure ¼ cup mayonnaise. Add celery and mayonnaise to tuna in bowl. Mix well. Place four slices of bread on cutting board. Put one-fourth of tuna mix on each slice. Spread tuna over bread and put another slice of bread on top. Cut sandwiches in half and serve.

Serves four. Per serving: 190 calories, 2 g fat, 16 g protein, 30 mg carbohydrate, 2 g fiber and 450 mg sodium.

*To cut calories and fat, use nonfat or low-fat mayonnaise, or use half nonfat yogurt.

Equipment you will need
• cutting board
• can opener
• small sharp knife
• small bowl
• measuring cup
• mixing spoon
Sweet and Sour Cucumbers

Ingredients

- 2 cucumbers
- 2 Tbsp. vinegar
- 1 tsp. salt
- 2 Tbsp. sugar

Wash cucumbers. Score cucumbers with the tines of a fork. Thinly slice. Put sliced cucumbers into a bowl and add salt. Let stand in fridge for 20 minutes. Drain off water. Add vinegar and sugar to cucumbers. Chill before serving.

Serves four. Per serving: 30 calories, 0 g fat, 1 g protein, 7 g carbohydrate, 1 g fiber and 580 mg sodium.

Crispy Baked Chicken

Ingredients

- 1 c. cornflakes, crushed
- 1 c. skim milk
- 1 frying chicken (2½ to 3 lb.) cut into serving pieces, skin removed
- 1 tsp. oil (for oiling pan)

Set oven at 400 degrees. Measure cornflakes into a plastic bag. Close. Crush cornflakes with rolling pin or glass. Rinse the chicken pieces and pat dry. Pour the skim milk into a bowl. Dip each piece of chicken in milk and then shake in bag of cornflake crumbs. Let stand briefly until coating sticks. Oil pan. Place coated chicken pieces in oiled pan. Pieces should not touch each other. Bake at 400 degrees for 45 minutes.

Serves four. Per serving: 340 calories, 8 g fat, 53 g protein, 10 g carbohydrate, 0 g fiber and 200 mg sodium.

Waldorf Salad

Ingredients

- 1 c. celery, diced
- 2 apples, diced
- ½ c. walnuts, chopped (if you like)
- ½ c. low-fat vanilla yogurt
- 1 tsp. sugar (if you like)
- 1 tsp. lemon juice

Mix celery, apples and walnuts in a mixing bowl. In the other mixing bowl, mix yogurt, lemon juice and sugar. Add to the celery and apple mixture and mix well. Chill before serving.

Serves six. Per serving: 110 calories, 7 g fat, 3 g protein, 12 g carbohydrate, 2 g fiber and 30 mg sodium.

Coleslaw

½ head cabbage
1 carrot, peeled and grated
½ c. mayonnaise
1 Tbsp. milk
1 Tbsp. vinegar
1 Tbsp. sugar

Chop cabbage and grate carrot. In bowl, mix other ingredients. Add cabbage and carrot and mix well. Chill until ready to serve.

Serves eight. Per serving: 120 calories, 10 g fat, 1 g protein, 5 g carbohydrate, 1 g fiber and 100 mg sodium.

Egg Salad Sandwich

Ingredients

- 4 hard-cooked eggs
- 1 stalk celery, chopped
- ¼ c. mayonnaise*
- 8 slices bread

Put eggs in pan. Cover with cold water. Put pan on the stove and heat until the water starts to boil. Take pan of eggs off the stove, cover the pan and let it stand for 15 minutes. Wash and chop the celery and put in small bowl. When eggs have stood for 15 minutes, pour cold water over them. Take out of water and peel the eggs. Cut eggs on cutting board and put in bowl. Measure and add mayonnaise and mix well. Place four slices of bread on cutting board. Put one-fourth of egg mix on each slice. Spread egg mix over bread and put another slice on top. Cut sandwiches in half and serve.

Serves four. Per serving: 220 calories, 7 g fat, 12 g protein, 30 g carbohydrate, 0 g fiber and 390 mg sodium.

Cornbread

Ingredients

1 c. cornmeal
1 c. all-purpose flour
1 tsp. salt
1 tsp. baking powder
½ c. sugar
2 eggs
½ c. vegetable oil
1 c. milk

Butter baking pan and set aside. Set oven at 425 degrees. Mix dry ingredients together in a bowl. Add the rest of the ingredients and mix well. Pour cornbread batter into baking pan. Bake at 425 degrees for 20 minutes until golden brown. Serve hot.

Serves six. Per serving: 280 calories, 11 g fat, 7 g protein, 39 g carbohydrate, 1 g fiber and 530 mg sodium.
A “Grocery List” of cost-savings ideas

Check the following if you use the tip or plan to use it.

Currently use  Plan to use  Not applicable

Spend about 30 minutes planning your weekly menus. Use the sale ads and write a shopping list. Keep the list in a handy spot.

Avoid shopping when you’re hungry or tired. Almost everything looks tasty when you’re hungry. If you’re tired, you may be likely to grab convenience foods, which cost more and often are less nutritious.

Avoid using a credit card for food purchases unless you intend to pay off the balance each month. You may end up adding credit card interest rates onto the food cost.

Shop in one or two stores. Consider your gas, too. If you drive to several stores for special deals, it may not be a “deal.”

Be familiar with the store layout. Only go down the aisles that include items on your list.

For quick shopping trips, shop the perimeter of the store. Most staples, such as milk, fresh produce and bread, are around the perimeter.

Compare store brands with national brands and choose the one with the lower price. Most store brands are similar in quality to name brands, but lower in price.

Clip coupons, but only for the things you need. Some stores double the value of coupons to a certain point.

Compare price using “unit prices.” The unit pricing on the front edge of shelving helps you know quickly whether the regular-priced super-sized package is a better deal than the sale-priced regular-sized package.

Check your receipt and change. Although mistakes are not intentional, they can happen. Look carefully at your receipt to be sure you received the sale price.

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**My Goal**

Date

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Eat Smart. Play Hard. Together

- For more information about food safety and nutrition, contact your county office of NDSU Extension.
- Visit the NDSU Extension website at www.ag.ndsu.edu/food
- Visit www.ChooseMyPlate.gov for more information about healthful eating for the entire family.

This material was funded by the U.S. Department of Agriculture’s Supplemental Food Assistance Program (SNAP). SNAP provides nutrition assistance to people with a low income. It can help you buy nutritious foods for a better diet. To find out more, contact your county social services office.

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For more information on this and other topics, see www.ndsu.edu/extension

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1M-5-09. 1M-5-09. web-5-21