

### **Materials Needed**

- Tri-fold board (48"x36") or similar display area
- Printed PowerPoint slides (15) on 8"x11" card stock paper.
- Tape or push pins
- Suggested display Items: food packages noting "whole grain", frozen and/or canned vegetables or fruit, store brand label, food sale ad, etc.

#### Preferred Handouts:

- Eating Better on a Budget, <a href="http://www.choosemyplate.gov/food-groups/downloads/TenTips/DGTipsheet16EatingBetterOnABudget.pdf">http://www.choosemyplate.gov/food-groups/downloads/TenTips/DGTipsheet16EatingBetterOnABudget.pdf</a>
- Smart Shopping for Veggies and Fruits <a href="http://www.choosemyplate.gov/healthy-eating-tips/ten-tips.html">http://www.choosemyplate.gov/healthy-eating-tips/ten-tips.html</a>
- Optional: ChooseMyPlate plate
  <a href="http://www.choosemyplate.gov/images/MyPlateImages/JPG/myplate\_green.jpg">http://www.choosemyplate.gov/images/MyPlateImages/JPG/myplate\_green.jpg</a>

#### Food Sample Suggestions:

Fruit and/or vegetables, mixed cereals for snack type foods,

#### References:

ChooseMyPlate.gov; eatright.org; Iowa State University Extension.

# How to Eat Healthy on a Fixed Income



# Shopping Tips

# Before Shopping

- Plan your meals.
- Inventory food supplies at home.
- Make a list of needed items.
- Look for coupons, sales, and store specials
  - Local newspaper
  - Online
- Utilize Store discount card if available.



# **During Shopping**

- Don't shop when you're hungry.
- Stick to your list!
- Try store brands if less costly.
- Compare products utilizing unit pricing(often found on the shelf below).
- Check "sell by" dates.



# General Tips

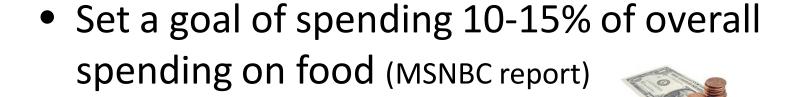
# General Tips

- Limit eating out
- When eating out
  - Consider early bird specials
  - Consider "2 for 1" deals
  - Order water for beverage
  - Share a meal



# General Tips

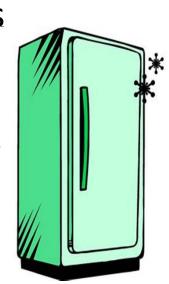
- Avoid pre-packaged meals
  - Frozen dinners
  - Pre-cut vegetables and fruits





## Food Safety for Leftovers

- Discard any food left out at room temperature for more than 2 hours
- Place food into shallow containers
- Refrigerate or freeze for rapid cooling
- Use cooked leftovers within 4 days
- Reheat leftovers to 165 °F



#### Grains

- Look for bargains on day old bread.
- Consider 100% whole grain.
- Make half of your grains whole grains.
- Buy regular rice and oatmeal rather than pre-packaged items:
  - Save on money, sugar, and calories!

### Dairy

- Choose low-fat or fat-free milk, yogurt and cheese.
  - Provides:
    - Same protein and calcium
    - Less fat and calories
- Check expiration dates.
- Larger containers generally cost less than smaller ones.
- Shop for weekly specials.

#### **Fruits**

- Buy fresh fruits in season.
- Shop for store specials.



- Avoid pre-cut fruits.
- Frozen & canned fruits have a similar nutrient content as fresh & can cost less.
- Select canned or frozen fruits packed in 100% juice or lite syrup.

### Vegetables

- Frozen vegetables:
  - Buy in bulk for more savings.
- Canned, select:
  - Low sodium
  - No added salt
- Avoid pre-bagged salad mixes
  - More expensive, spoil faster.
- Shop for in-season products.
- Consider store specials.

## Protein (meat and beans)

- Dried beans and peas:
  - Good source of protein and fiber.
- Lean Meats.
- Chuck or bottom round roast:
  - Less fat and cheaper.
- Look for specials
- Buy meat in bulk packages to save money:
  - Package into smaller portions at home.
  - Freeze portions for later use.

