

Eating Healthfully on a Tight Budget



When you're on a tight budget, shopping for food can be a daunting experience. It's a common misconception that cutting back on food expenses means sacrificing good nutrition. However, you can be healthier and wealthier by getting wiser about planning meals and shopping. Here are some guidelines that can help:

Let the Pyramid Be Your Guide.

Many people plan their meals around meat, and leave grains, vegetables, and fruit for side dishes. However, according to the Healthy Eating Pyramid, the bulk of your diet should be made up of whole grains (whole wheat breads and pasta and brown rice), and lots of vegetables and fruit. These are the foods at the base of the Pyramid. Meats and dairy products, which are higher on the Pyramid, should be treated as side dishes and eaten less frequently. This is not only more economical but more healthful. Here are a few examples of meals made mostly with foods from the bottom of the Pyramid:

Chili: Beans, vegetables, meat, served with a salad

Stir-fry: Vegetables with a small amount of meat served over rice or pasta and a salad

Stews or soup: Beans, vegetables, pasta, rice, meat or chicken, served with salad

Taco: Beans or meat with lots of lettuce, tomato, onions, and a corn tortilla

Make It From Scratch.

Many of the prepackaged, boxed, canned, and frozen foods you buy from the store are high in fat, calories, sodium, sugar, and cost, compared with foods prepared at home. They may also be comparatively lower in vitamins and minerals. You pay for the fancy packaging and convenience of these items, but you get much less for your money. Of course, making food from scratch may take a little more time, but it can be well worth it in terms of cost and nutrition.

Eat at Home.

Eating out can be expensive and the food is often high in fat, salt, and sugar. A spaghetti dinner at a restaurant could cost \$10 or more, but only a few dollars if you prepared it at home. At a restaurant, your extra costs go toward profits and tips. There's always the urge to splurge when eating away from home. Trying to keep your consumption and cost down? Choose an appetizer as your main course or split an entrée with a friend.

Be Prepared.

If you have a full day of classes ahead, bring some healthy snacks and drinks with you. That way, if hunger hits (and you know it will), you won't be tempted to stop at a fast food restaurant or buy snacks from a vending machine—something that can hurt your wallet and your waistline. Whether you make snacks at home or buy them from the grocery store, it's less expensive than buying them at a restaurant or convenience store.

Have a Game Plan for Shopping.

Have a game plan for shopping that includes what you're going to buy and where you're going to buy it.

Here are some tips on developing a shopping plan:

- Plan meals and snacks for the week in advance. Then write out a shopping list—and stick to it!
- Compare prices among grocery stores or at least between your local favorites. Shop at national chains and discount food outlets; don't shop at convenience stores (if possible). Buy in bulk and split the cost with a friend.
- Go to stores that sell generic foods, store brand foods, and foods in bulk.
- Use coupons with caution. They are often for foods that are more expensive. Don't buy junk food, or something you normally wouldn't buy, just because you have a coupon.
- Never shop on an empty stomach.
- Look for sales on items that are on your list.

Make sure the food you buy is fresh; sometimes food on sale is starting to get old. Always check the dates on perishable items such as meat, because you want it to be safe. If you can't use food before it spoils, you'll just end up wasting it. If you have food in your room that's starting to get old, either find a way to use it right away—put it in another dish, for example—or freeze it.

Check the Unit Prices of Items.

The unit price calculates the cost of a product per unit. For example, a unit could be by the ounce, pound, or number of items in a package. Unit prices are usually marked on the shelf below the product. For example, let's say you're looking for canned beets and there are three different brands to choose from. If you look at the unit price below each one, you can find the brand that is cheapest, especially if you buy the largest can. However, it only makes sense to buy the largest can if you're sure you'll use it all.

Read Food Labels.

It's easier to make the most nutritious choice when you know how to read the nutrition facts label. These labels contain the nutritional information and are found on most packaged foods. Use the nutrition facts label to focus on the facts that are most important to you such as the fat, sugar, or sodium content. Nutritional labels make it easier for you to compare similar products. Again, let the Pyramid be your guide when building a healthy eating plan.

Buy in Bulk...When It Makes Sense.

Save time and money by buying in bulk. You can buy in bulk through supermarkets, buying clubs, food cooperatives, farmer's markets, and warehouses. When you buy in bulk, you can purchase a product in multiple or large units that can be stored, or from an open container in the store, such as a bin of rice where you can scoop out as much as you want. Before buying in bulk, keep the following tips in mind:

- Buy only products that you like and use often enough so that they will be used before spoiling or becoming outdated. Otherwise, you'll waste food and money.
- Not all bulk items are bargains. Make sure the item is really a good buy and saves you money. Check the unit price; don't just look at the size of the package.
- When you buy in bulk, you buy more than you can use before your next shopping trip. Be sure you have enough money to do this.
- You should know what type of storage is needed for the product and have enough space to store it.
- Beware that buying in bulk can lead people to overeat or eat too quickly. If this happens, you could run out of food or money before the end of the month. Make sure you can store food so that it won't get eaten too quickly.
- Know proper storage times for different foods. For example:
 - Ground meats: 3–4 months in the freezer
 - Eggs: 3–5 weeks in the refrigerator
 - Dry onions: 2 months in the refrigerator
 - Opened lunch meats: 3–5 days in the refrigerator
 - Flour: lasts longest in the freezer
 - Dried peas and beans: up to 1 year

You can also prepare food in bulk and freeze the leftovers. For example, you can make a big pot of soup or lasagna. Leftovers can be separated into small proportions that are dated and frozen. Don't freeze and then thaw a large portion of food (more than you'll eat in a serving) because you'll end up wasting most of it."

Eat Foods "In Season"

Eat "in season." Like Christmas, perhaps strawberries and asparagus should be enjoyed to the point of sickness only once a year. Stuff consumed out of season is shipped thousands of miles to reach you, boosting the cost of the item considerably. Be aware of when things come into season in your area and enjoy them then. Local farmers' markets are a fun and inexpensive way to get fresh fruits and vegetables "in season".

Some Local Farmers' Markets

Cambridge/Central Square

Parking lot #5 at Bishop Allen Drive by
Columbia. Monday, Noon-6:00pm
May 20 – November 18

Cambridgeport

Morse School Parking lot. Magazine
Street and Memorial Drive, Saturday,
10:30am – 3:30pm, June to November

Cambridge/Charles Square

Charles Hotel Courtyard at Harvard
Square, Friday, 1:00pm-7:00pm
June 9 – November 24

Somerville/Davis Square

Day & Herbert Street Lot, Wednesday,
Noon – 6:00pm, May 22 to November
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