| Cost of Staples |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| DAIRY PRODUCTS | Unit Cost | Unit Size | Cost Per Serving | Serving Size | Conversion Factor |
| Milk: |  |  |  |  |  |
| whole | \$2.30 | 1 gal | \$0.14 | cup | gal $=16$ cups |
| 2\% | \$2.30 | 1 gal | \$0.14 | cup | gal $=16$ cups |
| skim | \$2.30 | 1 gal | \$0.14 | cup | gal $=16$ cups |
| buttermilk | \$1.72 | 1 qt | \$0.43 | cup | $\mathrm{qt}=4$ cups |
| powdered | \$15.98 | 64 oz/4 lbs | \$2.00 | cup | $1 \mathrm{lb}=2 \mathrm{cups}$ |
| evaporated | \$0.88 | 12 fl oz | \$0.88 | can | can $=2$ cups |
| Sweetened Cond. Milk | \$1.56 | 14 oz | \$1.56 | can | $1 \mathrm{lb}=1.5$ cups |
| yogurt | \$2.34 | 32oz/2 lbs | \$0.59 | cup | $1 \mathrm{lb}=2 \mathrm{cups}$ |
| yogurt | \$0.49 | 6 oz | \$0.49 | 6 oz | $1 \mathrm{lb}=2 \mathrm{cups}$ |
|  |  |  |  |  |  |
| Cream: |  |  |  |  |  |
| sour | \$1.68 | 16 oz | \$0.84 | cup | $1 \mathrm{lb}=2 \mathrm{cups}$ |
| whipping | \$4.14 | 1 qt | \$1.04 | cup | $1 \mathrm{pt}=1 \mathrm{qt} \mathrm{whipped}$ |
| half \& half | \$2.16 | 1 qt | \$0.54 | cup |  |
|  |  |  |  |  |  |
| Cheese: |  |  |  |  |  |
| cottage | \$1.98 | 16 oz | \$0.99 | cup | $1 \mathrm{lb}=2$ cups |
| cheddar, mild | \$4.72 | 1 lb | \$0.30 | oz | $1 \mathrm{lb}=2 \mathrm{cups}$ |
| sharp | \$4.72 | 1 lb | \$0.30 | oz | $1 \mathrm{lb}=2 \mathrm{cups}$ |
| mozzarella | \$4.72 | 1 lb | \$0.30 | oz | $1 \mathrm{lb}=2$ cups |
| swiss | \$2.48 | 8 oz | \$0.31 | oz | $1 \mathrm{lb}=2$ cups |
| ricotta | \$3.98 | 32 oz | \$0.12 | oz | $1 \mathrm{lb}=2 \mathrm{cups}$ |
| processed (sliced) | \$3.33 | 16 oz | \$0.21 | 1 oz | $1 \mathrm{lb}=16-20$ slices |
| parmesan -- fresh | \$2.44 | 5 oz | \$0.49 | 1 oz | $1 \mathrm{lb}=2$ cups |
| parmesan -- canned | \$5.42 | 16 oz | \$0.34 | 1 oz | $1 \mathrm{lb}=2$ cups |
| cream cheese | \$1.50 | 8 oz | \$0.19 | 1 oz | $1 \mathrm{lb}=2$ cups |
|  |  |  |  |  |  |
| Eggs: |  |  |  |  |  |
| medium | \$2.09 | 1 doz | \$0.17 | each | $1 \mathrm{lb}=8-10$ eggs |
| large | \$2.67 | 1 doz | \$0.22 | each | $1 \mathrm{lb}=8-10$ eggs |
|  |  |  |  |  |  |
| LIPIDS (FATS) | Unit Cost | Unit Size | Cost Per Serving | $\begin{aligned} & \text { Serving } \\ & \text { Size } \end{aligned}$ | Conversion Factor |
| Margarine: |  |  |  |  |  |
| stick | \$0.98 | 1 lb | \$0.03 | tbsp | $1 \mathrm{lb}=2$ cups |
| tub | \$1.50 | 15 oz | \$0.10 | tbsp | $1 \mathrm{lb}=2 \mathrm{cups}$ |
| butter | \$2.97 | 1 lb | \$0.09 | tbsp | $1 \mathrm{lb}=2 \mathrm{cups}$ |
|  |  |  |  |  |  |
| shortening | \$4.12 | $\begin{aligned} & \hline 48 \mathrm{oz} / 3 \\ & \mathrm{lbs} \\ & \hline \end{aligned}$ | \$0.61 | cup | $1 \mathrm{lb}=2.25$ cups |
| canola oil | \$2.00 | 48 oz | \$0.33 | cup | $8 \mathrm{oz}=1$ cup |
| vegetable oil | \$1.98 | 48 oz | \$0.33 | cup | $1 \mathrm{lb}=2$ cups |
| olive oil | \$5.46 | 25.5 oz | \$1.71 | cup | $8 \mathrm{oz}=1$ cup |
|  |  |  |  |  |  |
| CEREALS \& FLOUR | Unit Cost | Unit Size | Cost Per Serving | Serving Size | Conversion Factor |
| Flour: |  |  |  |  |  |
| white | \$1.56 | 5 lbs | \$0.08 | cup | $1 \mathrm{lb}=4 \mathrm{cups}$ |
| whole wheat | \$3.64 | 5 lbs | \$0.18 | cup | $1 \mathrm{lb}=3.75-4$ cups |


| bread | \$2.72 | 5 lbs | \$0.14 | cup | $1 \mathrm{lb}=4$ cups |
| :---: | :---: | :---: | :---: | :---: | :---: |
| cake | \$3.83 | 48 oz | \$0.34 | cup | $1 \mathrm{lb}=3.75$ cups |
| bisquick | \$6.72 | $6 \mathrm{lbs} / 96 \mathrm{oz}$ | \$0.28 | cup |  |
| Crackers: |  |  |  |  |  |
| saltines | \$1.78 | 16 oz | \$0.01 | each | $1 \mathrm{lb}=150-160 \mathrm{ckr}$ |
| graham | \$1.94 | 14.4 oz | \$0.03 | each | $1 \mathrm{lb}=60-65 \mathrm{ckr}$ |
| graham crust | \$1.50 | each | \$1.50 | each |  |
| Bread: |  |  |  |  |  |
| white | \$0.94 | 1 loaf | \$0.06 | slice | 1 loaf = 18 slices |
| whole wheat | \$1.58 | 1 loaf | \$0.09 | slice | 1 loaf = 18 slices |
| tortillas | \$1.00 | 12 ct . | \$0.08 | each |  |
| croutons | \$1.00 | 5 oz | \$0.03 | Tbsp | 40 per bag |
| bread crumbs | \$1.32 | 15 oz | \$0.39 | cup | 14-1/4 cups per |
| Pasta: |  |  |  |  |  |
| spaghetti (uncooked) | \$1.00 | 16 oz | \$0.25 | 4 oz |  |
| noodles (uncooked) | \$1.00 | 16 oz | \$0.25 | 4 oz |  |
| macaroni (uncooked) | \$1.00 | 16 oz | \$0.25 | 4 oz | $1 \mathrm{lb}=4$ cups |
| lasagna noodles | \$1.28 | 16 oz | \$0.05 | Each | 24 per box |
| manicotti noodles | \$1.28 | 8 oz | \$0.11 | Each | 12 per box |
| rotini noodles | \$1.00 | 16 oz | \$0.25 | 4 oz |  |
| Rice: |  |  |  |  |  |
| regular | \$2.98 | 5 lbs | \$0.26 | Cup | $1 \mathrm{lb}=2.33$ cups |
| quick | \$2.44 | 28 oz | \$0.60 | Cup | $1 \mathrm{lb}=2.33$ cups |
| brown | \$0.84 | 16 oz | \$0.36 | cup | $1 \mathrm{lb}=2.33$ cups |
| Oatmeal | \$3.18 | 42 oz | \$0.21 | cup | 15 cups per |
| cornmeal | \$2.36 | 5 lbs | \$0.16 | cup | $1 \mathrm{lb}=3$ cups |
| Corn Flakes | \$1.98 | 18 oz | \$0.11 | cup | $1 \mathrm{lb}=4 \mathrm{qts}$ |
| Rice Krispies | \$2.74 | 18 oz | \$0.15 | cup | $1 \mathrm{lb}=4 \mathrm{qts}$ |
| FRUITS \& JUICES | Unit Cost | Unit Size | Cost Per Serving | Serving Size | Conversion Factor |
| Fresh: |  |  |  |  |  |
| apples | \$0.99 | 1 lb | \$0.33 | each | $1 \mathrm{lb}=3-4 \mathrm{med}$. |
| avocado | \$0.78 | each | \$0.98 | each | $1 \mathrm{lb}=2$ medium |
| banana | \$0.52 | 1 lb | \$0.17 | each | $1 \mathrm{lb}=3$ medium |
| grapes | \$1.99 | 1 lb | \$1.98 | Ib | $1 \mathrm{lb}=1 \mathrm{qt}$ |
| grapefruit | \$0.98 | each | \$0.98 | each | $1 \mathrm{lb}=1$ grapefruit |
| kiwi | \$0.48 | each | \$0.48 | each |  |
| lemons | \$0.38 | each | \$0.38 | each | $1 \mathrm{lb}=4-5$ lemons |
| limes | \$0.33 | each | \$0.33 | each |  |
| nectarine | \$3.99 | 1 lb | \$ | each |  |
| peaches | \$3.99 | 1 lb | \$1.00 | each | $1 \mathrm{lb}=4$ medium |
| pears | \$0.97 | 1 lb | \$0.28 | each | $1 \mathrm{lb}=3-4$ medium |
| oranges | \$0.78 | each | \$0.78 | each | $1 \mathrm{lb}=3-4$ medium |
| strawberries | \$3.99 | 1 lb | \$ |  |  |
| blueberries | \$4.99 | 4 oz | \$ |  |  |
| raspberries | \$2.48 | 6 oz | \$ |  |  |
| Canned: |  |  |  |  |  |
| applesauce | \$1.98 | 48 oz | \$0.33 | cup | $1 \mathrm{lb}=2$ cups |


| fruit cocktail | \$1.08 | 15 oz | \$0.54 | cup |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| grapefruit | \$1.38 | 15 oz | \$0.69 | cup | $1 \mathrm{lb}=2$ cups |
| peaches | \$1.08 | 15 oz | \$0.54 | cup | $1 \mathrm{lb}=2$ cups |
| pears | \$1.08 | 15 oz | \$0.43 | cup | $1 \mathrm{lb}=2.5$ cups |
| pineapple chunks | \$1.16 | 20 oz | \$0.46 | cup | $1 \mathrm{lb}=2$ cups |
| pineapple crushed | \$1.16 | 20 oz | \$0.46 | cup | $1 \mathrm{lb}=2$ cups |
| mandarin oranges | \$0.98 | 15 oz | \$0.49 | cup |  |
| Frozen: |  |  |  |  |  |
| strawberries | \$2.54 | 16 oz | \$ | Cup |  |
| blueberries | \$2.98 | 12 oz | \$1.15 | Cup |  |
| raspberries | \$3.86 | 12 oz | \$ | Cup |  |
| peaches | \$2.68 | 16 oz | \$ | cup |  |
|  |  |  |  |  |  |
| Juice: |  |  |  |  |  |
| apple | \$2.48 | 96 oz | \$ | cup |  |
| cranberry | \$2.78 | 64 oz | \$ | cup |  |
| orange (frozen concentrate) | \$1.53 | 12 fl oz | \$ | 6 oz | 6 oz = 3 cups (reconstituted) |
| lemon | \$2.48 | 32 fl oz | \$0.16 | Tbsp | $1 \mathrm{fl} \mathrm{oz} \mathrm{=} 2$ Tbsp |
| lime | \$1.98 | 15 fl oz | \$0.26 | Tbsp | $1 \mathrm{fl} \mathrm{oz} \mathrm{=} 2$ Tbsp |
| tomato | \$2.00 | 46 oz | \$ | cup |  |
| grapefruit | \$2.68 | 64 oz | \$ | cup |  |
| pineapple | \$3.34 | 64 oz | \$ |  |  |
| SUGARS \& SWEETS | Unit Cost | Unit Size | Cost Per Serving | Serving Size | Conversion Factor |
| Granulated | \$11.98 | 25 lb | \$0.20 | cup | $1 \mathrm{lb}=2.25$ cups |
| Brown | \$1.62 | 2 lb | \$0.27 | cup | $1 \mathrm{lb}=3$ cups |
| Powdered | \$1.62 | 2 lb | \$0.25 | cup | $1 \mathrm{lb}=3.25$ cups |
| Molasses | \$2.86 | 12 oz | \$1.91 | cup | $1 \mathrm{lb}=1.33$ cups |
| Honey | \$7.84 | 32 oz | \$2.94 | cup | $1 \mathrm{lb}=1.33$ cups |
| Corn Syrup | \$6.88 | 16 oz | \$3.44 | cup | $1 \mathrm{lb}=1.5$ cups |
| Jam \& Jelly | \$2.00 | 32 oz | \$0.66 | cup | $1 \mathrm{lb}=1.33-1.5$ cups |
|  |  |  |  |  |  |
| ```MISCELLANEOU S``` | Unit Cost | Unit Size | Cost Per Serving | Serving Size | Conversion Factor |
| Miracle Whip | \$3.48 | 30 oz | \$ | cup |  |
| Mayonnaise | \$2.36 | 15 oz | \$1.18 | cup | $1 \mathrm{lb}=2$ cups |
| Salad dressing (ranch, etc.) | \$2.00 | 16 oz | \$1.00 | cup | $1 \mathrm{lb}=2$ cups |
| Bouillon Cube | \$2.00 | 3.25 oz | \$ | each |  |
| Shredded coconut | \$2.66 | 14 oz | \$0.49 | cup | $1 \mathrm{lb}=4.75$ cups |
| Raisins | \$2.98 | 20 oz | \$0.79 | cup | $1 \mathrm{lb}=3$ cups |
| Walnuts | \$7.98 | 16 oz | \$0.74 | cup | $1 \mathrm{lb}=4$ cups |
| Ketchup | \$2.58 | 64 oz | \$0.32 | cup | $1 \mathrm{lb}=2$ cups |
| Mustard | \$1.38 | 20 oz | \$0.55 | cup | $1 \mathrm{oz}=2 \mathrm{Tbsp}$ |
|  |  |  |  |  |  |
| Salt | \$0.54 | 26 oz | \$0.01 | tsp | $1 \mathrm{lb}=72 \mathrm{tsp}$ |
| Tapioca | \$3.38 | 8 oz | \$0.42 | tbsp | $1 \mathrm{lb}=3$ cups |
| Cornstarch | \$0.50 | 12 oz | \$0.01 | tbsp | $1 \mathrm{lb}=3.5$ cups |
| Baking Powder | \$1.24 | 8 oz | \$0.05 | Tbsp. | $1 \mathrm{oz}=2.33 \mathrm{tbsp}$ |
| Baking Soda | \$0.54 | 16 oz | \$0.01 | Tbsp. | $1 \mathrm{oz}=2.33 \mathrm{tbsp}$ |
| Vinegar | \$0.82 | 16 oz | \$0.05 | Oz | $1 \mathrm{lb}=2$ cups |


| Vinegar (cider) | \$1.00 | 16 oz | \$0.06 | oz | $1 \mathrm{lb}=2$ cups |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Black pepper, ground | \$3.18 | 3 oz | \$0.09 | tsp |  |
| Vanilla (imitation) | \$0.98 | 8 oz | \$0.02 | tsp | $1 \mathrm{oz}=2 \mathrm{Tbsp}$ |
| Vanilla (real) | \$3.68 | 2 oz | \$0.31 | tsp | $1 \mathrm{oz}=2 \mathrm{Tbsp}$ |
| Italian Seasoning | \$0.94 | 0.95 oz | \$ |  |  |
| Garlic Powder | \$0.94 | 3.62 oz | \$ |  |  |
| Onion Powder | \$0.94 | 4 oz | \$ |  |  |
| Cinnamon | \$2.12 | 2.37 oz | \$0.07 | tsp | $1 \mathrm{oz}=4 \mathrm{tbsp}$ |
| Basil (dry) | \$4.97 | 2.82 oz | \$ |  |  |
| Basil (fresh) | \$1.98 | 0.75 oz | \$ |  |  |
| Cilantro (dry) | \$3.94 | 0.5 oz |  |  | $1 \mathrm{oz}=50 \mathrm{tsp}$ |
| Cilantro (fresh) | \$0.60 | bunch | \$0.20 | cup | bunch = 3 cups |
| Parsley (fresh) | \$0.99 | bunch | \$ | cup |  |
| Parsley (dry) | \$0.94 | 0.4 oz | \$ | oz |  |
| Rosemary | \$3.97 | 0.7 oz | \$ | oz |  |
| Cumin | \$2.44 | 2 oz | \$0.09 | tsp |  |
| Sun dried tomatoes | \$3.48 | 8.5 oz | \$0.41 | OZ |  |
| Yeast (dry) | \$3.37 | 16 oz | \$0.05 | tbsp | $1 \mathrm{oz}=3 \mathrm{~T}+1 \mathrm{tsp}$ |
| Worcestershire sauce | \$1.00 | 10 fl oz | \$ | tbsp |  |
| Soy sauce | \$1.88 | 15 oz | \$ | tbsp |  |
| Barbeque sauce | \$3.48 | 40 oz | \$ |  |  |
| Teriyaki sauce | \$2.28 | 15 oz | \$ |  |  |
| Cocoa | \$2.48 | 8 oz | \$1.10 | cup | $1 \mathrm{lb}=4.5$ cups |
| Unsweetened Chocolate | \$2.00 | 4 oz | \$0.50 | 1 sq | $1 \mathrm{lb}=16 \mathrm{sq}$ |
| Chocolate Chips | \$1.98 | 11.5 oz | \$ | cup | $1 \mathrm{lb}=2.66$ cups |
| Peanut Butter Chips | \$2.38 | 10 oz | \$1.43 | cup | $1 \mathrm{lb}=2.66$ cups |
| Jello (powdered) | \$1.08 | 6 oz | \$0.54 | 3 oz | $1 \mathrm{lb}=2.25$ cups |
| Salsa | \$1.98 | 24 oz | \$ | cup |  |
| Ice Cream | \$2.97 | 48 fl oz | \$ | cup | $1 \mathrm{gal}=4.5-6 \mathrm{lbs}$ |
| Frozen Yogurt | \$3.97 | 1.75 qt | \$ | cup |  |
| Sherbet | \$2.97 | 48 fl oz . | \$ | cup | $1 \mathrm{gal}=6 \mathrm{lb}$ |
| Whipped Topping | \$0.94 | 8 oz | \$0.94 | 8 oz |  |
| Marshmallows | \$0.96 | 10 oz | \$ | cup | $1 \mathrm{lb}=8$ cups |
| Peanut Butter | \$2.18 | 18 oz | \$ | cup | $1 \mathrm{lb}=2$ cups |
| Soda Pop | \$4.68 | 12 pk | \$0.39 | 12 oz |  |
| Soda Pop | \$1.00 | 2 liter | \$1.00 | 2 liter |  |
| SOUP | Unit Cost | Unit Size | Cost Per Serving | Serving Size | Conversion Factor |
| Cheese | \$1.34 | 10.75 | \$1.34 | can |  |
| Cream of Chicken | \$0.98 | 10.75 oz | \$0.98 | can |  |
| Cream of Mushroom | \$0.98 | 10.75 oz | \$0.98 | can |  |
| Broth, beef | \$0.78 | 14.5 oz | \$0.39 | Cup |  |
| Broth, chicken | \$0.78 | 14.5 oz | \$0.39 | cup |  |
| Dry Onion | \$0.92 | 2.5 oz | \$0.46 | $1$ <br> envelope | $1 \mathrm{oz}=2.5 \mathrm{tbsp}$ |
| Tomato | \$0.98 | 10.75 oz | \$0.98 | can |  |
| Vegetable | \$1.25 | 10.5 oz | \$1.25 | can |  |
| Vegetable Beef | \$1.25 | 10.5 oz | \$1.25 | can |  |
| Ramen | \$2.27 | $12 \mathrm{ct}$. | \$0.19 | each |  |
|  |  |  |  |  |  |
| VEGETABLES | Unit Cost | Unit Size | Cost Per Serving | Serving Size | Conversion Factor |


| Fresh: |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| broccoli | \$1.74 | 1 lb | \$1.74 | lb | $1 \mathrm{lb}=1 \mathrm{med}$. Head |
| cabbage | \$0.68 | 1 lb | \$0.68 | head |  |
| carrots | \$0.78 | 1 lb | \$0.78 | lb | $1 \mathrm{lb}=4-5$ medium |
| asparagus | \$3.37 | 1 lb | \$3.37 |  |  |
| cauliflower | \$1.99 | 1 lb | \$1.99 | Ib | $1 \mathrm{lb}=1$ medium head |
| celery | \$1.48 | 1 lb | \$ | stalk |  |
| cucumbers | \$0.68 | each | \$0.68 | each | $1 \mathrm{lb}=2-3$ large |
| lettuce (iceberg) | \$1.48 | 1 head | \$1.48 | 1 head | 1 head = 2 lbs |
| lettuce (green leaf) | \$1.78 | 1 bunch | \$1.78 | bunch | 1 bunch = 2 lbs |
| sliced mushrooms | \$1.98 | 8 oz | \$ | lb | $1 \mathrm{lb}=5$ cups |
| onions | \$0.88 | 1 lb | \$0.22 | each | $1 \mathrm{lb}=4-5$ medium |
| peppers, jalapeno | \$0.13 | each |  |  |  |
| peppers, red | \$1.47 | each | \$1.47 | lb | $1 \mathrm{lb}=2-3$ medium |
| peppers, green | \$0.88 | each | \$0.88 | lb | $1 \mathrm{lb}=2-3$ medium |
| potatoes | \$1.84 | 10 lbs | \$0.06 | each | $1 \mathrm{lb}=3$ medium |
| spinach | \$1.47 | 1 bunch | \$1.47 | bunch | 1 bunch = 2 lbs |
| tomatoes | \$1.48 | 1 lb | \$0.49 | each | $1 \mathrm{lb}=3-4$ medium |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
| Canned: |  |  |  |  |  |
| corn | \$0.69 | 15.25 oz | \$ | cup | $1 \mathrm{lb}=3$ cups |
| green beans | \$0.59 | 14.5 oz | \$ | cup |  |
| jalapeno peppers | \$0.68 | 4 oz | \$0.82 | cup | $1 \mathrm{lb}=31 / 3$ cup |
| peas | \$0.69 | 15 oz | \$ | cup |  |
| stewed tomatoes | \$1.59 | 28 oz | \$0.45 | cup | $1 \mathrm{lb}=2$ cups |
| diced tomatoes | \$1.59 | 28 oz | \$0.45 | cup | $1 \mathrm{lb}=2$ cups |
| whole tomatoes | \$1.59 | 28 oz | \$0.45 | cup | $1 \mathrm{lb}=2$ cups |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
| Frozen: |  |  |  |  |  |
| broccoli | \$0.98 | 12 oz | \$0.33 | cup | $1 \mathrm{lb}=4$ cups |
| cauliflower | \$1.44 | 16 oz | \$0.36 | cup | $1 \mathrm{lb}=4$ cups |
| corn | \$0.98 | 12 oz | \$0.42 | cup | $1 \mathrm{lb}=3$ cups |
| green beans | \$0.98 | 12 oz | \$0.42 | cup | $1 \mathrm{lb}=3$ cups |
| peas | \$0.98 | 12 oz | \$ | cup |  |
| mixed vegetables | \$0.98 | 12 oz | \$ | cup |  |
| onion | \$1.28 | 10 oz | \$0.63 | cup | $1 \mathrm{lb}=3$ cups |
| peppers, green | \$1.28 | 12 oz | \$0.75 | cup | $1 \mathrm{lb}=3$ cups |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
| MEATS | Unit Cost | Unit Size | Cost Per Serving | Serving Size | Conversion Factor |
| Bacon | \$4.48 | 1 lb | \$4.48 | lb | $1 \mathrm{lb}=14-25$ slices |
| cooked bacon | \$3.73 | 10 slices | \$0.37 | lb | $1 \mathrm{lb}=14-25$ slices |
| Chicken (whole) | \$1.06 | 1 lb | \$1.06 | Ib |  |
| Chicken (breast) | \$1.99 | 1 lb | \$1.99 | lb |  |
| Chicken (canned) | \$2.38 | 12.5 oz | \$2.38 | can |  |
|  |  |  |  |  |  |
| Beef: |  |  |  |  |  |
| ground, regular | \$10.99 | 5 lbs | \$2.20 | Ib |  |
| ground, lean | \$2.39 | 1 lb | \$2.39 | lb |  |
| ground, extra lean | \$2.69 | 1 lb | \$2.69 | Ib |  |
| roast sirloin tip | \$3.69 | 1 lb | \$3.69 | lb |  |
|  |  |  |  |  |  |
| Fish: |  |  |  |  |  |


| halibut | \$11.99 | 1 lb | \$11.99 | Ib |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| salmon | \$5.79 | 1 lb | \$5.79 | lb |  |
| tuna | \$1.49 | 6 oz | \$1.49 | can | $1 \mathrm{lb}=2$ cups |
| Pork chops | \$2.30 | 1 lb | \$2.30 | lb |  |
| Sausage | \$2.74 | 1 lb | \$2.74 | lb | $1 \mathrm{lb}=16-17$ links |
| Turkey: |  |  |  |  |  |
| whole | \$1.39 | 1 lb | \$1.39 | lb |  |
| ground | \$2.41 | 1 lb | \$2.41 | lb |  |
| Pepperoni | \$2.00 | 5 oz | \$0.40 | OZ |  |
| Lunch Meats | \$2.98 | 7 oz | \$0.66 | 5 slices | 4.5 per box |
| Turkey breast | \$5.39 | 1 lb | \$5.39 | lb |  |
| Hot Dogs | \$1.34 | 12 oz | \$0.17 | 1 lb | $1 \mathrm{lb}=8$ hot dogs |
| Turkey bacon | \$2.49 | 12 oz | \$ | slice | $1 \mathrm{lb}=14-25$ slices |
| Bologna | \$1.89 | 16 oz | \$ | slice | $1 \mathrm{lb}=14-25$ slices |
| PREPARED FOODS | Unit Cost | Unit Size | Cost Per Serving | Serving Size | Conversion Factor |
| Frozen Rolls | \$3.94 | 3 lbs | \$0.11 | each | 36 rolls per pkg. |
| Ready Pie Crust | \$2.36 | 15 oz | \$1.18 | each | 2 per package |
| Pudding | \$0.94 | 1 box | \$0.94 | 3 oz |  |
| Pie Filling: Cherry | \$2.28 | 20 oz | \$0.33 | 1/3 c. | 7 servings per can |
| Pie Filling: Pumpkin | \$3.30 | 29oz | \$0.47 | $1 / 2 \mathrm{c}$. | 7 servings per can |
|  |  |  |  |  |  |

Compiled by Ashley Braswell (Oak Canyon Jr., Alpine School District)
More Info: https://www.ams.usda.gov/mnreports/fvwretail.pdf

