Grocery Inventory

First, write down every category of food in your cupboards, refrigerator and freezer. You'll have a list that includes things like meat, fish, dairy, vegetables, (fresh, frozen and canned) grains and pasta, breads, condiments, etc.

Next, create an inventory spreadsheet or document where you can write down how many of each item you have. For instance, under meats, create a section of chicken. Under that, make entries for boneless, skinless breasts, thighs, whole chickens, and anything else you may keep in stock. Under dairy, you can have entries for cheddar cheese, butter, margarine, milk, etc. Leave a couple of blank lines in each major category for special items you don't always stock. This part will take a little time, but you have to do it only once, and update periodically. Then print off a copy and grab a clipboard - here's the eye-opening part.

Take inventory of absolutely everything you have, writing down your count on your inventory sheet. While you are doing this, check the expiry dates on everything you own. You may be astonished to see some long-expired items lurking at the back of the cupboard! Pitch these, and organize your shelves how you like them. Again, this first inventory will take a bit of time, but once you are organized, you can take inventory before you go shopping in much less time. You can take this sheet with you to the grocery store in case you forget just how much of something you already have. And while you are reorganizing, take the chance to get rid of the low-nutrient items such as chips, candy and sugary treats.

Now you translate what you've got into some healthy meals. The key is to plan dinner menus and some lunch choices for a week at a time. Look over your inventory and see what suggests itself to you, and write it down. Have some fun with your cookbooks and look up recipes that will use what you already own, in new and creative ways. Use up as much as you can of current inventory, and write down what you absolutely have to buy. Plan to make some double batches of meals that freeze well. That way you'll have something easy and healthy available for when life gets in the way, and you won't have to resort to takeout. Another benefit of this plan is that you will find some new recipes using ingredients that you haven't tried yet. It's an easy way to experiment with new vegetables or grains.

Of course, the best laid plans do go awry sometimes. If you had planned to thaw chicken breasts and marinate them, but forgot to do that in time, look over your planned menus for the rest of the week. See what you can shift around and do perhaps Thursday's dinner on Monday instead. The beauty of having everything you need for that week at hand means that you will avoid most of those last minute trips to the supermarket, and cut down on your bill too.

The next step is to create your grocery list, using your menus as a guide. You will shorten your shopping time, reduce your grocery bill, expand your healthy food repertoire, and avoid duplicating items you already have.

Look for the downloadable PDF of the list below. Available for colour printers and black only. Both in the Eat Well section of Article Downloads.

GROCERY INVENTORY SHEET

Chicken	Beef	Pork	Seafood
Reg.breast	Roast	Chops	Haddock
Bls breast	Ground	Tenderloin	Shrimp
Legs	steak	Loin roast	Trout
Thighs	stew	bacon	salmon
ground	burgers	hams	Shr. ring
		Sliced ham	oysters
Frozen	Fresh Veg.	Canned	Tomato
Peas	Asparagus	Peas	Diced
Corn	Beans	Corn	Paste
Fruit	Broccoli	Lima	Sauce
cranberry	carrots baby	Green beans	Pizza sce
	Carrots reg.	Creamed corn	Pasta sce
	Celery	Baby corn	
Legumes	Cauliflower	BI olives	Fish
Black bean	Cucumber	Gr. olives	Clams
Chickpeas	Garlic	W. chestnut	Salmon
Kidney	Mushrooms	cranberry	shrimp
Mixt bean	Onions	Peaches	tuna
	Peppers red	Pears	

Soups	Peppers, other	Mandarin	Juices
Ch noodle	Romaine	pineapple	Apple
Mushroom	Head lettuce	applesauce	Grape
Tomato	Kale salad	Fruit mxt	Lemon
Other	Potatoes		Mixt
Ch stock	Shallots	Condiments	Clamato
Bf stock	Squash	Mustard rg.	Juice box
	turnip	Dijon reg.	Clam juice
Oil/Vinega r		Dijon grainy	Sauces
Red wine	Miscellaneo us	Dijon honey	Bl. bean
Balsamic	Popcorn	Ketchup	Shrimp
Cider	Cocoanut milk	Relish	Soy
w. wine	Almond milk	Horseradish	Stir-fry
White	Rice milk	Plum sauce	Worchest .
Raspberry	Wild mush.	marinade	
Canola		Soy sauce	Spreads
olive x. virgin	Fresh Fruits	Fish sauce	P. butter
Olive	Apples	BBQ sauce	apple butr
Sesame	Bananas	Dill pickles	Rasp. jam
	Grapes		Straw jam

Dressings	Kiwi		marmala de
Caesar	Lemons	Cereals	honey
Cucumber	limes	Oatmeal	
Balsamic	Oranges	Granola	
Ranch	Strawberries		
mayo			

Baking	Pasta/Grains	Coffee/tea/ot h	Dairy
Bk pdr	wh. rice	Tea bags	w. milk
Bk soda	br. rice	Tea bags, decaf	Ch. milk
wh. flour	Linguine	Coffee, drip	Butter
ww. flour	Fettucine	Coffee, instant	Margarin e
Gluten flr	Rotini	Herbal teas	Cr. cheese
Dry milk	Lasagne	Coffee filters	cheddar
w. sugar	Farfalle		marble
b. sugar	Macaroni		Mozzarell a
Icing sugar	Spaghetti		Feta
Fruit sugar	Barley		Ricotta
Dry milk	Egg noodles	Pet Supplies	Parmesa n
Yeast	Vermicelli	Cans wet food	Gruyere

Cocoa	Fusilli	Dry food	Brie
Bran		Treats	Sour cream
raisins	Bread/Crack ers	Litter	Condns mlk
Salt	Bagels	toothpaste	eggs
Muffin cps	Gluten free cr.	toothbrushes	PIn yogurt
molasses	Pitas		
Bran cereal	Soda		
Cornstarch	Triscuits	Cleaning	Toiletrie s
Vanilla	Tortillas sm	Laundry soap	Shampoo
Vanilla bean	Tortillas lg	Bleach	Condition
Corn syrup	Taco shells	Fabric softener	Hair spray
Choc chips	Croutons	Spot -laundry	Hair gel
peppercorn s		AP cleaner	Mousse
	Paper Goods	Windex	Floss
	Paper towels	Mr. Clean pads	Toothpas te
Herbs to buy	Toilet paper	Sponges	Body wash
	Kleenex, Ig	Windex	lvory bars
	Kleenex, sm	Tub cleaner	Sunblock
	Napkins	Liq. dish soap	Deodora nt
		Dishwasher det.	Mouthws h

	Food Wrap	Liq hand soap	Bandaids
	Foil, reg	Jet Dry	Body lotion
Drinks	Foil, nonstick	Toilet cleaner	Q tips
Water	Plastic wrap	Carpet spot cl.	
Tonic	Ziplock, md	Carpet cleaner	
Iced tea	Ziplock, lg	Liq hand soap	
Ginger ale	Zips,lunch	Lysol spray	
Lemonade	paper bags	Lysol wipes	
	Kitchen bags		
	Green veg		
	Toothpicks		
	Compost bags		