

Tips for Buying Marked Down Meat

This free tip sheet was produced by the Cheapskates Club – www.cheapskatesclub.net

1. **Check the Use by/Best Before date on the package.** If it's out of date, don't buy it. If it is still within dates, buy it.

2. **Don't buy cuts of meat you won't eat.** That's just a waste of money, freezer space and electricity.

3. **Just because it's marked down, doesn't mean it's a bargain.** Check the unit price, and if it's over your limit, don't buy it.

4. **When buying reduced to clear meats, especially poultry and seafood, check that the wrapping is secure and completely sealed.** Avoid buying if the clingwrap has been torn or if the package is leaking more than you'd normally expect.

5. **Don't buy more than you can use** before expiry.

6. **Alternatively, be prepared to repackage and freeze immediately** - don't leave mark downs sitting in the fridge for a couple of days before freezing. This will extend the use by, giving you time to meal plan and use the meat.

7. **Check the chiller cabinet.** Packaged deli meats can be frozen, and you'll often find them marked down. Again, check the unit price and expiry dates before buying.

