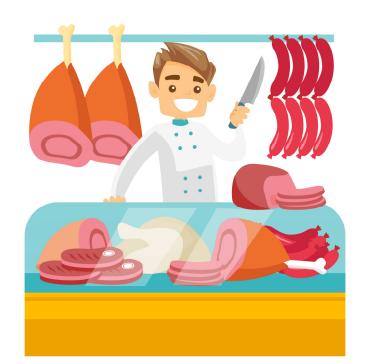
## Tips for Buying Marked Down Meat

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 If it's out of date, don't buy it.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.