



## **COST SAVING TIPS**

1. Instead of serving juice, serve bottled water.
2. Serve tap water at meetings – pitchers with ice water and cups
3. Purchase non-perishable snacks in bulk.
4. Serve smaller portions. Use smaller plates.
5. Reduce variety. Instead of several snack options, choose one or two.
6. Purchase generic brands when possible.
7. Purchase lower cost produce, including those in season and on sale. Use coupons.
8. Be flexible with your planning. Purchase items on sale or that cost less. For example, buy whole fruit instead of prepared fruit trays.
9. Avoid individually packaged items when possible. These cost more than those packaged in bulk.