

## Strategies Applied:

[Savings on St. Patrick's Day](#) – for a few more hints about what's on sale prior to the holiday.

- **Buttermilk:** I rarely have buttermilk on hand unless I'm planning to bake - but if I were to buy it for a recipe like this, I'd plan on making other items requiring buttermilk. Buttermilk will store better in a jar than in the opened container, and does last for several weeks without going bad. While buttermilk may need to be shaken together again if it sits in the fridge, that doesn't mean anything is wrong with it. Look for any discoloration or odd odor - trust your nose. Buttermilk also freezes well - figure out how much volume your ice cube tray holds and you'll have an idea of how many cubes to thaw for a recipe. Cost about 80 cents.
- **Flour:** Buy around any holiday when it is on a great sale price, especially the winter Holidays. I freeze all flour products when I bring them into my home for three days to avoid any issues. The five-pound bags are often much less expensive than the larger bags and are on sale so often, that it isn't necessary to buy the larger bags unless one does a lot of baking. Sometimes coupons are available for the brand names during the sales. 5 pounds for \$1.55 (Aldi) is about 17 cups, unsifted, 9 cents a cup. Cost for the recipe 18 cents.
- **Baking Soda:** This is one of those baking items best bought around the winter holidays when baking items are at their least expensive and coupons are available, but great sales will be found before Easter, too. Cost: negligible.