

	A	B	C	D	E	F	G
1	Family of Four Food Storage for 1 Year						
2	Totals are needed for all amounts and cost cells in bold!						
3	that have been made in bold.						
4	Simply use the formula: =sum(click on every cell)	See clue sheet for formulas.					
5	n the column with a plus sign and close the parenthesis						
6							
7	Item	Amount	Units	Unit Cost	Cost	Rotation	Usage
8	Wheat	951	lbs	0.13	123.63	4	79
9	Enriched White Flour	86	lbs	0.2	17.2	1.5	7
10	Cornmeal	212	lbs	0.2	42.4	3.5	18
11	Oats rolled	212	lbs	0.22	46.64	3.5	18
12	Rice	423	lbs	0.25	105.75	9	35
13	Pearled Barley	20	lbs	0.25	5	0.33	1.5
14	Spaghetti & Macaroni	212	lbs	0.46	97.52	2	18
15	Total Grains	?	lbs		?		
16							
17	Beans Dry	150	lbs	0.31	46.5	1.5	13
18	Beans, Lima dry	6	lbs	0.31	1.86	0.06	0.5
19	Beans, Soy dry	6	lbs	0.31	1.86	0.06	0.5
20	Peas, split dry	6	lbs	0.31	1.86	0.06	0.5
21	Lentils,dry	6	lbs	0.31	1.86	0.06	0.5
22	Dry soup mix	30	lbs	0.31	16.2	0.06	0.5
23	Total Legumes	?	lbs	0.54	?	0.5	2.5
24							
25	Vegetable oil	12	lbs		18		
26	Shortening	24	gal	1.5	36	0.5	1
27	Mayonnaise	12	lbs	1.5	18	1	2
28	Salad dressing (mayo type)	6	qts	1.5	9	0.5	1
29	Peanut butter	24	qts	1.5	96	0.25	0.5
30	Total Fats & Oils	?	lbs	4	?	1	2
31							
32							
33	Milk, Nonfat dry	84			100.8		
34	Milk, Evaporated (12 oz)	72	lbs	1.2	36	1.5	7
35	Total Milk	?	cans	0.5	?	1	6
36							
37	Sugar, Granulated	240			165.6		
38	Sugar, Brown	18	lbs	0.69	16.02	4	20
39	Molasses	6	lbs	1.5	9	0.1	0.5
40	Honey	18	lbs	1.25	22.5	0.3	1.5
41	Corn Syrup	18	lbs	0.89	16.02	0.3	1.5
42	Jams and preserves	18	lbs	1.2	21.6	0.3	1.5
43	Fruit Drink, Powdered	36	lbs	0.91	32.76	0.6	3
44	Flavored gelatin	6	lbs	1	6	0.1	0.5
45	Total sugar	?	lbs		?		
46							
47	Dry yeast	3	lbs	2.5	7.5	0.25	0.25
48	Baking soda	6	lbs	2.5	15	0.1	0.5
49	vineger	3	gal	0	0	0.05	0.25
50	chlorine bleach	6	gal	3	18	0.1	4
51	Salt	48	lbs	1	48	0.8	4
52	Water	84	gal	0.5	42	1.5	7
53	Total Other	?			?		
54							
55	Total Cost				?		