The Pickled Prepper's Guide to Short-term Food Storage

One-Stop Shopping List for a 30-day Food Supply

The following shopping or storage list is intended to provide at least 30 days of food for two people. This list was designed based on items available at our local Sam's Club and Costco and where possible quantities are designed to match their pack sizes. Most items can, of course, be picked up at other club stores, Walmart, Target, or your local grocery store. If you don't see a brand listed, other brands or similar products may be substituted

This list assumes you are a carnivore and is not intended for vegetarians, vegans or those on restrictive diets like keto or gluten-free. Like most long-term survival food, it is carb heavy but in keeping with the standard American diet it aims to provide some meat an average of twice per day.

If you are preparing for four people, then double the amounts of everything except rice and oatmeal.

Substitutions are allowed, especially to suit your personal tastes, but try to have the same number of items in a category. For example, if you don't like or can't find beef stew, then stock more of another meat item or add extra meat-based soups. While much of it is processed food, it does not include candy, chips or other junk food, but you can add those and other items if you so desire. This should provide sufficient food, but if you find yourself hungry, then eat more rice or bread and a larger breakfast. If you double up on meats, you will run out.

This list does require baking, primarily of bread or similar items like flatbreads, bannock, and tortillas, all of which can be made over an open fire (watch some YouTube vides for instructions and simple recipes). The ingredients can also be used to make a variety of cookies and other sweets. 10 pounds of flour is sufficient to produce eight loaves and several batches of cookies or other items.

Shopping List

| Number | Item | Description | Servings |
|--------|-------------------------------------|--|----------|
| 1 | 25 pound bag of white rice | | 225 |
| 1 | 10 pound box of Quaker Oats oatmeal | This is NOT packets. You can substitute grits, cream of wheat, or other hot cereal | |
| 1 | 10 pound bag of four | 2 five pound bags is fine | 40+ |
| 1 | Brick or package of yeast | This should not be a single-serving pouch | |
| 8 | Cans of chili | Should have BOTH beans and meat | 16 |
| 8 | Cans of Spam | | 16 |
| 2 | Canned ham | 1 pound or more | 8 |
| 8 | Cans of beef stew | | 16 |

| 16 | Cans of soup | Any variety | 16 |
|----------|--|--|-----|
| 2 | Jars of Jif peanut butter | Crunchy or smooth | |
| 8 | Cans of tuna fish | Albacore is OK, too | 16 |
| 8 | Cans of chicken | | 16 |
| 8 | Cans of corned beef hash | | 16 |
| 8 | Pounds of pasta | Any shape or style | 24 |
| 8 | Jars of pasta sauce | Some meat sauce is good | 24 |
| 1 | Bag or box of pancake mix | 5 pounds or more | |
| 12 | Packets of Ramen | Get the squares, not the cups | 12 |
| 8 | Cans of mixed vegetables | Like Veg-All | 16 |
| 12 | Can of beans/peas /corn or other vegetables | | 24 |
| 8 | Cans of baked beans | You can substitute black beans, pintos, etc. | 16 |
| 12 | Cans of fruit | OK to mix and match apple sauce, fruit salad, mandarin oranges, peaches, pears, etc. | 24 |
| 4 | Packages of dried berries or other fruit | | 16+ |
| 2 | Boxes of raisins | | |
| 2 | Packages of crackers | | 20 |
| 1 | Bag of split peas | | 4 |
| 1 | Jar of mayo | | |
| 1 | Bottle of olive oil | Or your oil of choice | |
| Items to | buy if you do not have on hand | | |
| 1 | Pound of table salt | | |
| 1 | 5 pound bag of sugar | | |
| | Assorted spices | | |
| 1 | Can opener | Make sure you have a manual one! | |
| 1 | Can of baking powder | | |
| 1 | Box of baking soda | | |
| 1 | Beef and chicken bouillon | | |
| 1 | Measuring cup | | |
| 1 | Measuring spoons | | |
| 1 | At least one mixing bowl | | |
| 1 | Cookie sheet(s) and bread pan | | |
| Optiona | I additions that are nice to have but not re | quired | |
| • | Powdered milk | Especially good if you have kids | |
| | Powdered drink mixes | Multiple flavors | |
| | Canned salmon | · | |
| | Potato granules or other dried potato | | |
| | dishes | | |
| | Pouches of flavored noodle and/or rice | | |
| | side dishes | | |
| | Other canned meats, like beef or pork | | |

Peanuts or mixed nuts

Baking mixes

Brownies, cakes, muffins, etc.

Menu

Breakfast items: Pancakes

Oatmeal with berries or fruit

Corned beef hash (with eggs, if available)
Toast or bannock with peanut butter
Spam and eggs (if eggs available)

Campfire donuts (bannock dough fried in oil and dusted with cinnamon sugar)

Rice cakes

Lunch: Soup and crackers

Tuna sandwich

Chicken salad sandwich Peanut butter sandwich

Ramen

Fried rice (made with canned veggies and a bit of chicken)

Ham sandwich or ham salad sandwich

Dinner: Add a side of vegetables, baked beans, fruit and/or bread and butter to any of

the following:

A can of chili served over rice or mixed with noodles

Pasta with sauce

Beef stew with crackers Spam burger/Spamwich

Split pea soup (include bits of ham or spam for flavor) and crackers

Sliced ham

Meat roll (meat baked inside bread, like a calzone but without the cheese)

Snacks: Peanut butter and crackers

Dried fruit, nuts

Leftovers

Cookies (see below)

Desserts: Rice pudding

Oatmeal cookies

Peanut butter cookies

Sugar cookies

The above list is items that can be bought and stored for a minimum of six months with many items lasting up to three years. (Flour has the shortest shelf life.)

If you haven't needed these foods within two years, we recommend you start eating these items and replacing them so that over the course of the third year, you end up with all new (and fresh) products. This type of rotation can be kept up indefinitely.

If you are lucky enough to have an opportunity to stock your fridge and freezer prior to an emergency, we recommend that you stock 4 dozen eggs, cheese, butter, milk, and various meats. Suggestions vary based on the size of your wallet and your personal preferences, but you can consider hamburgers, hot dogs, multiple kinds of sausages, pork loin, pork chops, lamb chops, ground beef, ground buffalo, ground pork, chicken thighs and legs, chicken breasts, shrimp, salmon, steaks, roasts, etc. The ground meat can be used in meatballs and meatloaf as well as other dishes.

For more information, please visit us at http://www.pickeled-prepper.com

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