

Festive Budget Checklist

OCTOBER

- ☐ Buy and freeze proteins on special
 - ☐ Lamb leg or shoulder
 - ☐ Gammon or ham
 - ☐ Whole chicken or turkey
 - ☐ Rib roast or beef fillet
 - ☐ Pork shoulder (budget-friendly swap)
- ☐ Write your December recipe list
- ☐ Stock up on non-perishables when on sale
 - ☐ Butter (freezes perfectly)
 - ☐ Baking chocolate and cocoa
 - ☐ Puff pastry (freeze immediately)
 - ☐ Canned goods (coconut milk, tomatoes, beans)
 - ☐ Pasta and rice
 - ☐ Soy sauce, hoisin, condiments
 - ☐ Buy crackers, pickles and preserves on special
 - ☐ Buy mayonnaise and long-life staples

EARLY DECEMBER

- ☐ Buy fresh produce and salad items
- ☐ Buy cured meats and deli cheeses
- ☐ Assemble cookie boxes
- ☐ Wrap and label homemade gifts
- ☐ Make budget-friendly sides as needed
 - ☐ Pasta salad, coleslaw, potato salad
 - ☐ Bean salad, garlic bread, potato bake
- ☐ Stock long-life side ingredients now

NOVEMBER

- ☐ Freezer prep: marinated meats
 - ☐ Marinate raw, bag flat, label and freeze
 - ☐ Thaw overnight in fridge before cooking
- ☐ Freezer prep: party snacks
 - ☐ Sausage rolls (freeze unbaked)
 - ☐ Pigs in blankets (freeze unbaked)
 - ☐ Chicken tenders (flash-freeze on tray)
 - ☐ Meatballs (flash-freeze on tray)
- ☐ Bake and freeze for gifts
 - ☐ Cookie dough logs or baked cookies
 - ☐ Banana bread or brownies
 - ☐ Make ice cream cakes and frozen desserts.
 - ☐ Rusks
- ☐ Make homemade gifts
 - ☐ Granola (1 batch = 4-6 jars)
 - ☐ Spice or seasoning blends
 - ☐ Onion marmalade or jam
 - ☐ Pancake mix kits with recipe cards

CHRISTMAS WEEK

- ☐ Move proteins from freezer to fridge
- ☐ Thaw marinated meats overnight
- ☐ Take snacks out of freezer
- ☐ Bake sausage rolls and snacks from frozen
- ☐ Build your grazing table or cheese board
- ☐ Assemble frozen desserts
- ☐ Prep fresh sides the day before

Festive Shopping Tracker

Use this to track what you've bought so nothing gets forgotten (or doubled up).