# Affordable SA DIY Christmas Hamper

1. **In January, create a list of the food you want to include in your Christmas hamper**

On a piece of paper (or an excel spreadsheet) write a list of the items you want to include in your Christmas hamper. Be realistic about what you can afford.

Christmas doesn't have to be expensive. For example, if you want to serve turkey on Christmas Day but a whole turkey is outside of your budget consider a frozen turkey roast.

2. **Do your research to find out the best price for each item in your Christmas hamper**

Sift through your junk mail or go online to find your local supermarket's catalogue. Compare the full cost to the discounted cost of the item.

3. **Separate the list into perishable and non-perishable items**

It is important to work out what is perishable (food that 'can go off') and what is not. For example, there is no point buying an iceberg lettuce in September to serve on Christmas Day.

Working within your budget, consider purchasing 1 or 2 non-perishable items each fortnight throughout the year to go towards your Christmas hamper (if you can get them on special that's even better!!)

For perishable food, consider putting money aside each fortnight (e.g. $5). If you put $5 a side starting in January, you could have around $125 saved by Christmas.

4. **Allocate a shelf or cupboard in your house just for the Christmas hamper**

By allocating a shelf or cupboard, this separates the Christmas hamper items from your everyday groceries and ultimately removes the temptation of eating it all before Christmas.

**Enjoy your Christmas Hamper!**