



## *Stock up on Convenience: Basic Farm Pantry Checklist.*

*Keep the following items on hand—with some basics from the refrigerator and garden—and you can whip up just about anything!*

**By Lisa Kivirist**

### **BULK BASICS**

- Biscuit and pancake mix
- Flour (all-purpose, unbleached)
- Whole-wheat flour
- Sugar
- Brown sugar
- Confectioners' sugar
- Cornmeal
- Cornstarch
- Dry milk
- Oats
- Pasta
- Rice
- Beans (dried)
- Popcorn
- Cereal

### **BAKING BASICS**

- Baking soda
- Baking powder
- Cocoa powder
- Corn syrup
- Chocolate chips
- Extracts (vanilla, lemon and almond)
- Honey
- Nuts
- Peanut butter
- Salt

### **OILS**

- Vegetable oil
- Olive oil
- Sesame oil

### **SPICES & HERBS**

- Allspice
- Basil
- Bay leaves
- Chili powder
- Cinnamon, ground
- Cumin, ground
- Curry
- Dill
- Garlic powder
- Ginger, ground
- Mint
- Mustard, dry
- Nutmeg, ground
- Onion flakes
- Paprika
- Peppercorns
- Rosemary
- Sage
- Sea salt (coarse)
- Tarragon
- Thyme

### **SEASONINGS & CONDIMENTS**

- Barbeque sauce \*
- Bouillon cubes (chicken, beef and vegetable)
- Hot pepper sauce\*
- Ketchup \*
- Lemon juice\*
- Mayonnaise \*
- Mustard\*
- Salad dressing (a variety of favorites) \*
- Soy sauce
- Worcestershire sauce

### **VINEGARS \***

- Apple cider vinegar
- Balsamic vinegar
- Red wine vinegar
- Rice vinegar
- White wine vinegar

### **CANNED GOODS & SNACKS**

- Crackers
- Juice
- Olives

\* = store in refrigerator after opening