

SALVAGE



You can save money by shopping smart, but remember these tips!

Salvaging Tips!

To maximize bargains while minimizing risks, try these tips...

- **Don't purchase bulging, rusted, or leaking cans.** These could contain dangerous bacteria.
- **Watch out for pantry pests** (bugs) in salvaged foods. These pests can hitchhike into your house in foods like cereals, flours, herbs, spices, chocolate and dried fruit. Storing these items in air-tight plastic or glass containers can help prevent the infestation from spreading.
- **Words like "best by" or "use by" on packages don't mean that you can't eat the food after that date.** These dates are provided by the food manufacturers as a way for you to judge quality and freshness.

What Is Salvaging?

Salvage stores sell scratch and dent items and stuff that the regular stores can't sell.

These items may be overstocks, returned merchandise, clearance, or just things that didn't sell at the retail store.

Salvage stores buy products by the pallet and truckload and then resell them at a drastically-reduced price. Each load is different, so salvage shoppers will never know what will be available at any store.

Most of the items are dry goods, canned goods, and nonperishable food, along with paper goods and cleaning supplies.

