Baking Supplies:
$5 \varnothing$ pounds of whole wheat flour
50 pounds of white flour
25 pounds of cornmeal
25 pounds of bread flour
5 canisters of baking powder
5 canisters of baking soda
$5 \varnothing$ pounds of sugar
10 pounds cocoa
10 pounds shredded coconut

Canned Goods
48 cans Corn
48 cans Creamed Corn
48 cans Green Beans
48 cans Sweet Peas
48 cans Asparagus
48 cans Greens
48 cans Salmon
72 cans Tuna
72 cans Chicken
38 cans Tomato sauce
24 Cans Spaghetti Sauce
72 cans Chicken Stock
48 cans Vegetable Stock
48 cans Peaches
48 cans Apples
48 cans Cherries
48 cans Pineapple Slices
48 cans Mushrooms

15 cans Several flavors Ready Made Soup

Dry Goods
$2 \varnothing$ Boxes Spaghetti Noodles
$2 \varnothing$ Boxes Rotini Noodles
5 Canisters Oatmeal
10 boxes of Cereal
$3 \varnothing$ boxes macaroni and cheese

## Spices

(One large container at a time... spices usually have a shelf life of about 6 months, so you don't want to store them too long!)
Thyme
Oregano
Sage
Ground Mustard
garlic (powder and minced)
salt
pepper
red pepper flakes
Rosemary
Cumin
Chili Powder
Nutmeg
Celery Seed
Cinnamon (sticks and powder)
Dill (weed and seeds)
Variety of 'Premixed' seasonings (ie. Emril's, etc)

