

Real Food in an Emergency

Enjoy nutritious food, save money, and stay prepared!



BY MIRA DESSY

THE INGREDIENT GURU







MIRA DESSY, NE THE INGREDIENT GURU

BY MIRA DESSY

• Founder of The Ingredient Guru • Board of Directors for the American Holistic Health Association • Medical Advisory Board of the Turner Syndrome Society of the United States



Topics

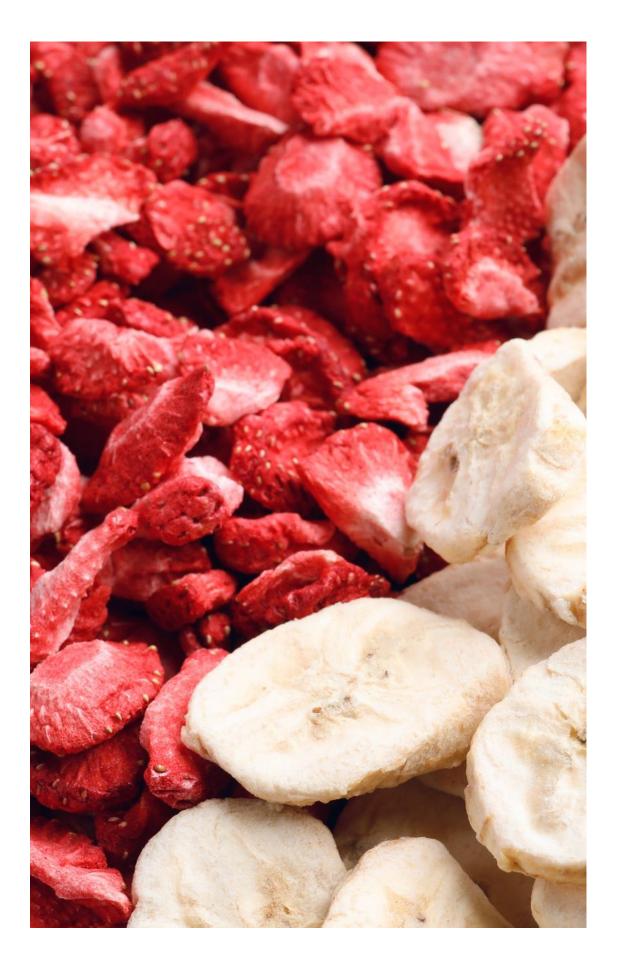
- Why you should be prepared
- What to put in your preparedness pantry
- Challenges to keep in mind
- Budgeting for preparedness
- What's next?





The importance of Food Storage in Emergencies

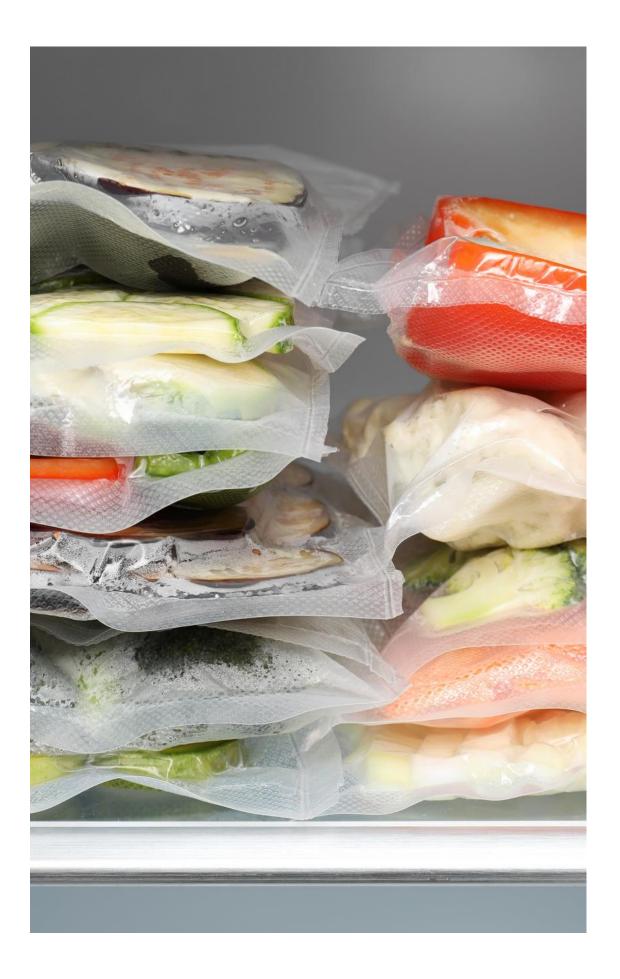
- Definition of emergency food storage
- Types of emergencies that may require food storage
- How long you need to store food
- How much food to store





The Benefits of Storing Real Food

- Nutritional advantages
- To avoid reliance on highly processed unhealthy options
- Better health outcomes during emergencies
- Psychological comfort and wellbeing
- Economic advantages





Top Shelf Stable Food Ideas for Emergency Supply

- Beans and lentils
- Grains rice, oats, quinoa, flours, etc
- Pasta and pasta sauces
- Crackers and snacks
- Canned proteins fish, poultry, meats
- Canned fruits and vegetables
- Broth and soups
- Nuts and nut butters
- Freeze dried foods
- Herbs and spices
- Protein powders
- Honey, maple syrup, jam
- Oils, vinegars, condiments





Beverages

- Water
- Milk
- Juices
- Soda
- Kombucha





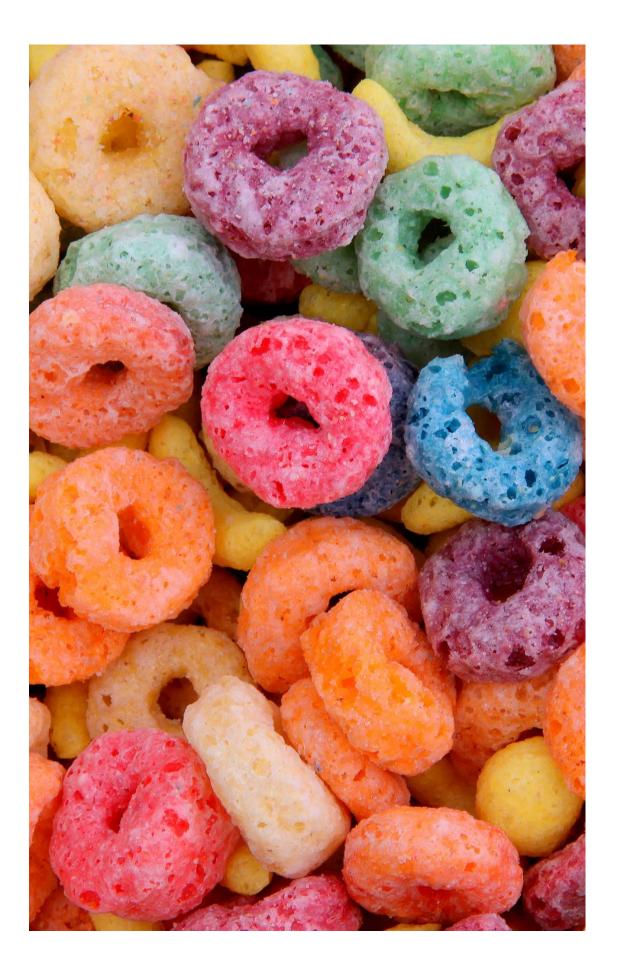
Remember to store an extra can opener!!





What to Avoid

- Highly processed foods
- Foods with short shelf life





BY MIRA DESSY

The right foods for YOUR family

Make a meal journal for two weeks

Pantry Provision List

DAIRY (ORGANIC, WHOLE MILK)

C	Butter
C	Eggs (pastured, free range if possible)
C	Cheese
C	Kefir
C	Milk
C	Yogurt

ALTERNATIVE DAIRY CARAGEENAN)

O Almond O Coconut O Rice

BEANS (DRY)

🔿 Lentils	
🔿 Kidney	
Black beans	

......

	GRAINS (WHOLI
C	Whole-grain wheat flour (if)
C	Rolled / steel cut oats
C	Quinoa
C	Brown/ black/ red/ wild rice

OILS (ORGANIC, E VIRGIN, COLD-PRES

Ghee Coconut Olive

NUTS, SEEDS, NUTBU (RAW AND UNSALT REDUCE OR AVOID PE)

	PRODUCE	
0	Apples (Organic)	
0	Avocados	
0	Bell Pepper (Organic)	
0	Blueberries (Organic)	
0	Cabbage	
0	Carrots	

Weekly Meal Planner

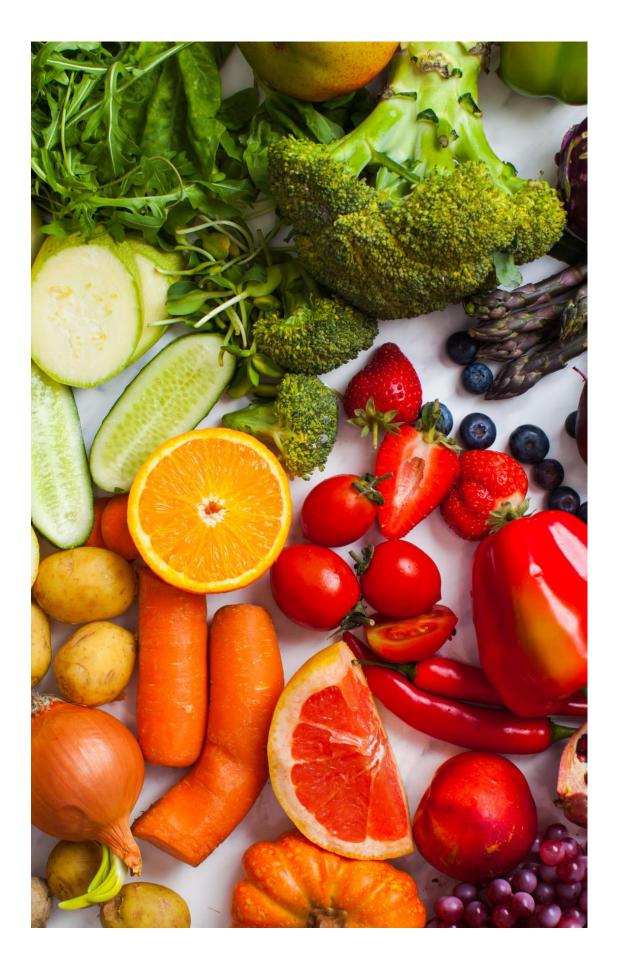
			SNACKS
Day 1		Day 1	
Day 2		Day 2	
ay 3		Day 3	
ay 4		Day 4	
ay 5		Day 5	
ay 6		Day 6	
ay 7		Day 7	
	LUNCHES		GROCERY LIS
ay 1			
ay 2			
ay 3			
y 4			
у 5			
6			
y 7			
	DINNER		
ay 1			
ay 2			
ay 3			
ay 4			
ay 5			
ay 6			
Day 7			
	NOTES		

6



But What About...

- Fresh produce
- Perishable dairy and meat products
- Frozen food
- Special dietary needs
- Baby food
- Pets





Supply Chain Issues and Risks

- Understanding vulnerabilities in the food supply chain
- Hoarding and stress buying
- Possible price increases





Don't Break the Bank

- Bulk purchasing
- Share with a friend
- Watch for sales
- Consider store brands or private label
- \$5 at a time





WANT MORE SUPPORT? Join The Preparedness Pantry Masterclass!

Pantry Preparedness Masterclass

How to create the perfect pantry for your daily food needs plus for emergency preparedness.

10 Tips for Emergency Preparedness	~	-
First Aid Preparedness Seminar	~	
Weather-Related Preparedness Topics	~	
PPM Module 1	~	1
PPM Module 2	~	[
PPM Module 3	~	4

BY MIRA DESSY



About this course

21 lessons

11 hours of video content

A \$449 value for just \$29/month with a TKT Membership





BY MIRA

DESSY

ABOUT MIRA

Mira Dessy is The Ingredient Guru – a Holistic Nutrition Professional and Real Food Advocate who emphasizes a healthy lifestyle and eating whole foods. She knows that it's not just what you eat, but what's in what you eat. An author and a popular public speaker, Mira has been working with clients for over a decade. She supports practitioners helping them incorporate foundational functional nutrition, programs, and chemical cleanup into their work.

CONNECT WITH ME!



Scan the QR code to visit my website and connect with me on social media

