

cumin and chili powder. I had also brought a small skillet with a white, non-stick, porcelain coating which I thought I might use over a fire. (However, this never came up and I ended up throwing out the skillet on Tautbridge Island, although I'm not planning to specifically go out of my way to mention it in that section.)

Here's what I bought at the store:

1.02 lb of black forest ham at the deli, sliced at a "1" thickness for sandwiches	. . .	\$4.23
1.42 lb of havarti, sliced same	. . .	\$6.37
One baguette	. . .	\$1.29
One loaf of sunflower seed bread	. . .	\$3.29
Four plums	. . .	\$1.45
One clasp-shut plastic tupperware-like container, listed on the receipt as "POLY BOX"	. . .	\$1.39
Two cans, garbanzo beans	. . .	\$1.09
Two cloves garlic (on sale)	. . .	\$0.79
One bread tin	. . .	\$3.99
Three cucumbers	. . .	\$1.89
Sales tax (8.2%)	. . .	\$2.12

Which comes to	. . .	\$27.90

The plastic container was a last minute idea, something I just saw hanging from the hooks as I was on my way to the beans. It was a box made of translucent peach-colored plastic with rounded corners and a tight clasp. This item proved to be indispensable in keeping my lunch meat and cheese cold. It was just big enough to house the two bags from the deli and was able to seal tight so that I could keep it underwater without worry of a leak. Although I quickly ran out of