

You've gathered your data, now it's time to crunch some numbers! We need to submit a budget for approval before we order all of the soup supplies. Use the information you found out from Wednesday's poll of the class to calculate the total cost for each soup ingredient (and even the total cost to buy all of the ingredients for everyone's soup combined).



carrots.....15¢



potatoes.....20¢



celery.....3¢



peas.....18¢



kidney beans...45¢



green beans...54¢



corn.....67¢



chicken.... \$1.00



noodles.... \$1.15



squash.....34¢



barley.....18¢



beef.....\$1.25



tomato.....71¢



lentils.....2¢



onions.....85¢



wild rice.....71¢



garlic.....90¢



radishes.....25¢



mushrooms.....75¢



asparagus.....34¢



sweet potato...20¢