

Below is a chart that shows you how long you can keep something in the freezer before it starts to taste bad.

Fruit pies, unbaked- 8 months

Fruit- 6 to 12 months

Butter- 6 to 9 months

Steaks, uncooked- 4 to 12 months

Roasts, uncooked - 4 to 12 months

Raw hamburger - 3 to 4 months

Cooked meats – 2 to 3 months

Poultry, cooked- 4 months

Poultry, uncooked whole – 12 months

Poultry, uncooked parts – 9 months

Pork Chops, uncooked- 4 to 6 months

Bacon and sausage - one month

Ham, cooked- 1 to 2 months

Wild Game – 8 to 12 months

Casseroles – 2 to 3 months

Shellfish, uncooked - 3 to 6 months

Lean fish - 6 months

Fatty fish - 2 to 3 months

Bread and cake - 3 months

Cookies, baked or dough - 3 months

Soups and stews - 2 to 3 months

Ice cream and sorbet - 2 months