

Be My Valentine

This free tip sheet was produced by the Cheapskates Club –
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A Valentine's Posy

Make the flowers from tissues. Use white tissues and concertina fold them, then fold in half lengthways and tie off at the fold (use a bread tag or a twist tie). Carefully spread the layers of tissue out to resemble carnations. Take a red felt pen and very carefully draw around the edge of the tissue, letting the felt pen bleed into the tissue. Gather them together into a bunch and use a piece of string or florists wire to tie them together. Cut a slit in the centre of a doyley and slip the stems through to form a posy. - *Contributed by Natalie, Carnegie*



A Special Valentine's Dinner

My husband and I had a very special Valentines night this year with our 5 year old and 7 year old children. Our 5 year old daughter picked flowers from our garden which we put in a vase for the centrepiece on the table, our 7 year old boy made special place cards for all of us (which our 5 year old then decorated with stickers). We left the lights off and lit candles and had a lovely inexpensive meal at home. We bought a pasta dish on sale at Coles, a \$2.99 cheesecake for dessert (reduced at Coles), a .65 cent bottle of lime soft drink and had 'after dinner mints' (Minties!). The children thought it was the best night ever. It was all very inexpensive and easy to do but childhood memories are made of special nights like these. - *Contributed by Susan, Middle Ridge*

Valentine's Gift Vouchers

Make up a book of gift vouchers for your Valentine. You can make them as naughty or as nice as you like. They could contain vouchers for a neck massage, a favourite meal (with a day's notice), a weekend off, a car wash and wax, 30 minutes of alone time with each other a day, a foot rub every Friday evening, one night a week free of cooking (someone else can do it!) etc. Print them onto coloured paper and then make them into a little book. They can be redeemed throughout February or even the year!

Mini Valentine's Cakes

Make mini Valentines cakes. Use a butter cake mix and make them in muffin tins. Put a marble in the centre of each indentation, pour some cake mix into patty cases and pop on top of the marble. Bake in the usual way. When you turn the cakes out, carefully take the patty case off and when you turn them over you will mini heart shaped cakes. Ice with white icing and quickly dip in red jelly crystals before the icing sets.

How to Make a Heart Shaped Cake

If you don't happen to have a heart shaped cake tin lurking in your cupboard you can still make a heart shaped cake for your Valentine. You will need to make one square cake and one round cake. The round cake will need to have a diameter equal to the length of one side of the square cake.

Once the cakes are cooked and cooled, cut the round cake in half. Put the square cake onto the serving plate on an angle, so it appears to be diamond shaped. Place one half of the round cake against the top edge of each side of the diamond. Voila, a heart shaped cake ready to decorate. – *Contributed by Cath Armstrong*

How to Decorate Your Heart Shaped Cake

Make up a red jelly and pour into a lamington tin to set. Once the jelly has set ice the cake with a pink icing. Sprinkle the top of the cake with red jelly crystals. Cut the set jelly into small cubes and sprinkle over the top of the cake. – *Contributed by Cath Armstrong*

A Hearty Welcome

Surprise your Valentine by leaving a trail of hearts for him or her to follow. Cut hearts out of red paper, magazine pages, old cards etc. Lay a trail of hearts from the front door to the dining room, bathroom (if you have a Valentine's bath waiting for them) or wherever you want to lead them. – *Contributed by Donna, Bardon*

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and energy and still have fun!
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