

Lets All MOO

*This free tip sheet was produced by the Cheapskates Club –
www.cheapskates.com.au*

March is **MOO** month - **Make Our Own** - the month that is dedicated to not buying what you can quickly and easily make you self at home.

Here are some simple things you can make at home, from materials and ingredients you most likely already have.

Furniture Polish

This is so easy to make, and it works!

1 cup vegetable oil

1/2 cup lemon juice

Pour oil and lemon juice into a squirt bottle or jar. Stir to combine. To use, dip dust cloth or rag into oil, blot the oil by folding the cloth together, and then dust your furniture. Leaves a beautiful finish!

Dishwasher Detergent

1 cup borax (Harpers, in a white tub with a red lid, found in the cleaning aisle)

1 cup bi-carb soda (found in the cooking aisle)

1/4 cup salt

1/4 cup citric acid (available from supermarkets, but you may find it's cheaper at the health food shop)

30 drops orange oil

Store it in a plastic container with a tight fitting lid. A 2 litre ice-cream container is fine as long as the lid fits properly. To use, put a tablespoon into each soap dispenser in the dishwasher. Scrape your plates (you should be doing this anyway) but you don't have to rinse. Set the dishwasher to your normal wash program and let it do its job. This detergent is good – the dishes come out clean and with the vinegar as rinse aid they are spotless.

Moisturising Liquid Hand Soap

1 bar (or equivalent, about 125g) toilet soap (any type), grated

1 cup boiling water

1 tbsp honey

1 tsp glycerine (available from chemists and health food stores.)

Put the grated soap and boiling water into a food blender and whiz. Add honey and glycerin and whiz again. Let it cool for 15 minutes and give it another good whiz. Add cold water until the mixture reaches the six cup mark. Whiz again. Pour into a storage container and let the mixture

cool for approximately 1 hour with lid off. Shake well before using.

Mum's Secret Hotcakes

Ingredients:

1 cup SR flour

3/4cup water

2 heaped tablespoons milk powder (skim or full cream)

2 eggs, separated

Method:

Beat the flour, water, milk powder and egg yolks together. In a separate bowl beat the egg whites until stiff. Using a metal spoon fold the egg whites into the batter. Heat fry pan or griddle until hot. Using a 1/2 cup measure pour batter onto lightly buttered pan or griddle. Cook until bubbles form and start to pop on the top of each pancake then turn. Cook for further minute. Place a clean tea towel on a cake rack and sit pancakes on tea towel until ready to eat. This recipe makes about 8 medium pancakes.

Pancake Syrup

Do you love syrup with your pancakes? It is so easy and economical to make and you know that being homemade it is better than any more expensive commercial syrup. Here is a fantastic recipe for Cheapskate Pancake Syrup.

Ingredients:

2c brown sugar

2c hot water

1 tsp vanilla extract

Method:

Place the sugar and water in a medium size saucepan. Bring to the boil over a medium heat, stirring until the sugar has dissolved. Boil for 5 minutes. Take off the heat and carefully stir in the vanilla extract (it may spatter when you pour it in). Let cool and store in a glass bottle.

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