

Sensational Secret Santa Gift Ideas

This free tip sheet was produced by the Cheapskates Club –
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Sample Hampers

Collect free samples throughout the year and make them up into a sensational gift hamper. If you hoard your samples of coffee, tea bags, biscuits etc you can then use a mug or tea cup and saucer (think retro and get a nice one from the op-shop) for a practical but still special secret santa gift. If you have samples of hand creams, moisturisers, soaps, shampoos etc make them up into a Pamper Hamper. Cut the top off a tissue box, spray inside and out with gold or silver craft paint, fill with shredded paper (use the kid's paintings or odd bits of wrapping paper for colour) and add the samples. Wrap in cellophane and tie off with a big bow.

- Contributed by Sally-Jane, Cremorne

The Write Stuff

Stationery makes a great stocking stuffer or secret santa gift idea. You can get neat little fountain pens for \$1.95 from Smiggles. They also have a range of gel pens from \$1.50 each and they come in gorgeous colours. Match a fountain pen and a notebook (they start at \$1.50 too) and you can have a great and really trendy gift for under \$3.00. I know teenage girls love this range of stationery, my daughter just about lives in the shop and I have a fountain pen and it's lovely to write with so I can recommend Smiggles. - Contributed by Margaret, Knoxfield

Homemade Ferrero Rocher Style Chocolates

Stuck for something for a secret santa? Make some homemade Ferro Rochers - they are so good and anything to eat is always a winning gift.

You will need:

375 g melting chocolate
1 tbsp copha
1 jar hazelnut spread
Hazelnuts
Crushed nuts

1 cup Rice Bubbles

Mini paper or foil chocolate cups

Melt chocolate with copha over low heat. Add Rice Bubbles and mix gently. Put a little of the mixture in the bottom of each chocolate cup. Place half a teaspoon of hazelnut spread on top. Drop a whole hazelnut on top of spread. Cover with melted chocolate mixture to top of cup. Sprinkle with crushed nuts before freezing for at least an hour. - Contributed by Angie, East Ringwood

Mini Rocky Road Chocolates

375g dark chocolate

1 cup mixed fruit

1pkt marshmallows

1 pkt raspberries (lollies)

½ cup mixed nuts (almonds, peanuts, hazelnuts, walnuts)

Roughly chop marshmallows, nuts and raspberries. Add mixed fruit and stir thoroughly. Melt chocolate over low heat. Add to other ingredients and stir to mix through. Drop teaspoonfuls onto a tray lined with baking paper. Refrigerate until set. Wrap in cellophane bags and tie with Christmas ribbon. Add a gift tag.



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and energy and still have fun!
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