

10 Homesteading Skills Every Child Should Learn

Written by Alicia Bayer

Wednesday, 01 June 2016 00:00 - Last Updated Friday, 15 September 2017 07:25

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Do-It-Yourself projects

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Budgeting

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Avoiding debt

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Bartering

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Shopping thrift stores, garage sales, Craig's List and Freecycle

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Using things themselves

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Making do

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Living within their means

Learn to be a good steward of what you have and to be able to do with it.

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Also, teach kids to shop for quality over cheap junk. In the long run, it's generally better to invest in a wellmade item than buy the cheapest one available. You can often find quality items at fair prices by buying used, shopping sales, and being creative.

Sustainable living also applies to energy and the environment. Teach kids to rely on less energy and resources by doing things like hanging laundry on a clothesline, using a push lawnmower,

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How to keep a house in order

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How to use a vacuum cleaner and Shop-Vac

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How to use simple items like vinegar and baking soda to clean a home

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How to do a quick clean for company

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matching fruits. Here's the recipe, adapted from recycleyourday.com.

Ingredients

2 cups fresh fruit (cleaned, pitted, peeled, etc.)
2-3 Tbsp. honey (raw and local, if possible)
Several drops lemon juice

Tools

blender, sheet pan, parchment paper (optional: food mill or sieve and spoon)

Instructions

1.

Purée your fruit in a blender until well processed. If you like, you can remove the seeds from fruits like blackberries by pressing the purée through a sieve with a spoon or running it through a food mill. We eat our seeds in and liked the crunch and extra fiber.

2.

Stir honey and lemon juice into the purée. You can adjust the measurements to suit the sweetness of your fruit.

3.

Line a sheet pan with parchment paper and pour the purée mixture overtop to about a 1/8-inch thickness.

4.

Dry according to preference. Options for drying include:

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