

Low-Waste Eid

A THOUGHTFUL GIFT GUIDE
FROM MUSLIM BLOGGERS



COMPILED BY
THE COZY HOME CHRONICLES

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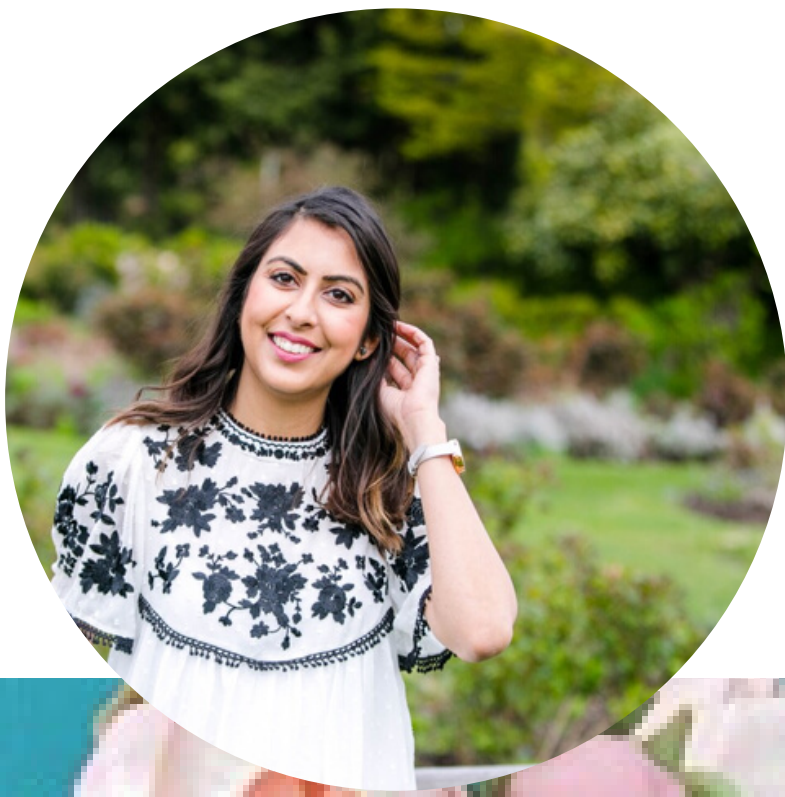
INTRODUCTION

It's hard to believe that the month of Ramadan is halfway through and Eid is just around the corner. The bittersweet feeling of Ramadan coming to an end this year will be made a little more bitter with the uncertainty of what tomorrow holds during this pandemic we are navigating. Eid 2020 might not be the Eid we have come to expect. We most likely won't be praying congregational prayers in our mosques or attending Eid festivals with our children. There's a great chance we might not even be able to see our families in person. This, however, does not mean that Eid is cancelled. There are plenty of ways to make Eid special and we are here to help you do just that.

Low Waste Eid is a compilation of beautiful and thoughtful gifts from a diverse group of talented Muslim bloggers. The emphasis is on minimizing waste and getting creative by using what you have around your home. These days, it's easy to get caught up in the consumerist impulse even when it comes to Muslim holidays but given the devastating effects materialism has on the environment, human rights, and our spiritual health (among many other things) it's time we rethink how we consume. Even if you purchase the majority of your gifts, I hope you'll attempt to make one of these low-waste gifts from our guide. Every journey begins with one step and there's never a better time than now to take a step towards living more sustainably.

SINCERELY,

Sammy



AREEBA
@MINTCANDYDESIGNS



UPCYCLED VINTAGE CANDLES

Ever had candles burn till the end of the wick but leave that annoying piece of wax at the bottom? Here is a neat way to upcycle those old candles into a brand-new candle using beautiful jars or containers on hand. These make for a great Eid gift and cost a fraction of the price you would pay for a hand-crafted candle.

Materials

Old candles
Thrifted containers/old candle jars/mason jars
Wicks
Hot glue sticks

Tools

Hot glue gun
Pencils
Saucepan
Oven mitten

Directions

1. Clean your container of choice and glue a wick at the bottom with hot glue.
2. Wrap the wick around a pencil and center it over the container.
3. In a saucepan, bring about 1-2 cups of water to a gentle simmer.
4. Place the old candle straight into the hot water bath until the wax melts.
5. Once the wax is melted, carefully use tongs or an oven mitten to lift out your bowl/candle with melted wax.
6. Carefully pour the wax into your new container(s) of choice and let the wax harden overnight.



BEA
@DRCARDAMOM



HOMEMADE DATE TRUFFLES

Dates are such an essential part of Ramadan but that doesn't mean we have to settle for monotony! These date truffles make a delicious, wholesome Eid treat and I love glamming them up for an extra festive flair.

Ingredients

20 Medjool dates
3 tbsp coconut oil
1/3 cup pecans or nuts of choice
Toppings: sprinkles, cocoa powder, dried rose petals, chia seeds or dessicated coconut

Tools

Food processor

Directions

1. Remove the pits from your dates.
2. Pulse the dates and coconut oil in a food processor for 1 minute
3. Add nuts towards the end and pulse in short bursts until a sticky dough is formed. Do not over process because the nuts should be somewhat coarse.
4. Roll the dough into uniform balls. This recipe makes between 16-18 truffles.
5. Add a sprinkle of chia seeds to the topping of choice for additional nutrients and roll the date balls in the topping until well coated.
6. Store in an airtight container in the refrigerator until you're ready to package and send off to neighbors or loved ones.



HANA
@HANASHAPPYHOME



DIY PRAYER RUG LADDER

A prayer rug ladder makes a beautiful gift for a loved one and is a great way to get those beautifully embroidered prayer rugs out from hiding and on display for all to see. This is a quick and easy DIY project that a beginner could do and can easily be low waste if you build it using scrap wood on hand.

Materials

(2) 1x3 pine or cedar wood
(4) 1 inch dowels cut to 18 inches long
Wood glue
Wood conditioner
Wood stain

Tools

Nail gun and 1.5 inch nails
Mitre saw (optional)
Sander

Directions

1. To make sure your ladder stands flush on the floor, cut the bottom of each side at an angle. I cut 7*.
2. Arrange the wood pieces into a ladder to your desired spacing (I used 16 inch spacing)
3. Apply wood glue and two nails on the side of each dowel to secure it in place.
4. Fill the nail holes with wood filler and sand your ladder with P220 sandpaper
5. Apply wood conditioner and one to two coats of stain using a rag to rub the stain into the wood. I used *Early American* by mixwax.
6. Find a spot to display this gorgeous ladder and your prayer rugs.



TAYYABA
@MOONORCHIDSDESIGN



RICE PUDDING (KHEER) JARS

Kheer is the sweetest (literally!) gift to take over on Eid morning to your family, friends, or neighbors. This recipe can be prepared the night before with just four basic pantry ingredients. For serving, I used an old pasta jar that I had washed and embellished with a DIY gift tag my kids made. Not only will the host enjoy the homemade sweet treat, he or she can reuse the empty jar to store spices, tea, broth, crayons, etc.

Ingredients

2 cups whole milk
1/3 cup uncooked rice,
rinsed
5 tbsp sugar
4-5 cardamom pods
Crushed nuts to garnish

Tools

Recycled Glass Jar
Cardstock
Ribbon

Directions

1. Cook the rice until they get really mushy. You can also use leftover cooked rice.
2. Strain the rice and mash it with a fork.
3. Heat the milk in a pot until it comes to a gentle simmer and add the opened cardamom pods, rice, and sugar.
5. Cook the kheer on low heat for 2 hours, stirring every once in a while until the mixture thickens.
6. Pour the kheer into your recycled glass container and garnish with crushed nuts.



AMANIE
@THEPLAYFULFAWN



DIY COFFEE TIN DRUM

Using materials found in your home, you can turn an empty can of any size into a drum. Once your supplies are gathered, this DIY project will take less than 15 minutes but the fun will last much longer. The colors used for my project were inspired by Hello Holy Days Ramadan Drummer - a character that beats his drum to announce suhoor and iftar, and now you can use your own drum to celebrate Eid with your family!

Materials

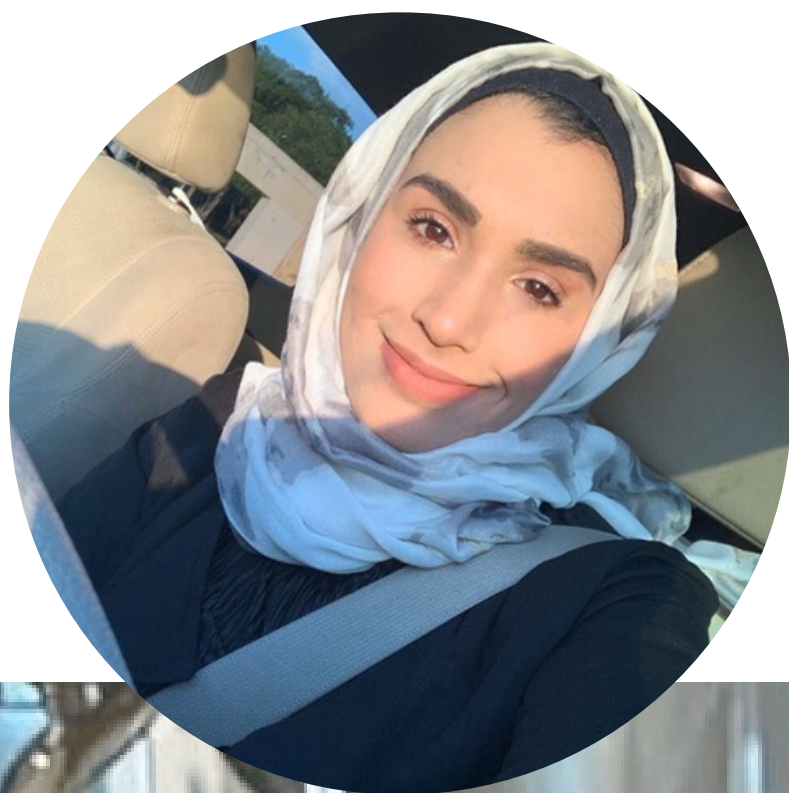
Tin Can (coffee tin ideally)
Felt
Construction paper
Rubber band
Optional: twine

Tools

Liquid or hot glue
Hot glue gun
Scissors

Directions

1. Remove the lid from the coffee tin and wrap construction paper around the sides. Secure using glue * Optional: draw alternating diagonal lines from bottom to top of the coffee can and adhere yarn for extra effect.
2. Place glue around the top perimeter of the plastic lid and flip the lid upside down in the centre of the felt material.
3. Place the lid back on the coffee tin and wrap a rubber band around the top of the can over the felt.
4. Using remaining yarn or felt, embellish the top and bottom of your drum. Allow all materials to dry fully before use!
5. Drumstick Ideas: Dowel with foam ball or a dowel wrapped in yarn.



AISHA
@HONESTLYAISHA



HOMEMADE VANILLA SYRUP

What better way to brighten a coffee lover's Eid morning than with a bottle of this homemade vanilla syrup? With just a few pantry ingredients, you can whip up a syrup that tastes better than the artificially flavored and colored store-bought alternative. What's not to love about that?

Ingredients

2 ½ cups water
2 cups white sugar
2/3 cup brown sugar
3 tbsp vanilla extract

Tools

Saucepan
Whisk
Glass jars

Directions

1. In a saucepan, bring the water to a boil.
2. Add the sugar and whisk constantly until the sugar is dissolved.
3. Reduce the heat to low and let the syrup cook for 1-2 additional minutes.
4. Take the saucepan off the stove and allow the syrup to cool.
5. Once cooled, add in the vanilla extract.
6. Dispense the syrup into jars/bottles with airtight lids and personalize with simple tags or labels.



NIDA
@NIMISTLYE



PROPOGATED PLANTS

Pothos is the Eid gift that keeps on giving. Not only is it beautiful but it's low maintenance and hard to kill. With just a vase and some water, you can propagate cuttings from your favorite houseplants to gift to your plant-loving family and friends!

Materials

Pothos or any overgrown houseplant
Glass vase/jars
Water

Tools

Scissors

Directions

1. Count at least three leaves on a mature vine and cut an inch below a brown root node.
2. Remove the leaf closest to the node so that it doesn't rot when you place the cutting in water.
3. Place the cutting in water making sure the root node is fully submerged.
4. Set in a well lit area changing the water every 2-3 days. Soon you should see root growth from the nodes!
5. At this point you can transfer the cuttings to a pot of choice or you can decorate the glass jar and gift as is!



FARHANA
@FOODLICIOUS



HOMEMADE CHAI MASALA MIX

Chai Masala is a blend of aromatic spices that is added to black tea to make it more flavorful. The spices also boost the immune system and provide a number of health benefits. The best part about making this spice at home, is that you can skip one or two ingredients and alter the proportions to suit your taste without compromising on flavor.

Ingredients

- ¼ cup Cloves
- ¼ cup Green cardamom
- ¼ cup Cinnamon sticks
- 2 tbsp black peppercorns
- 2 tbsp Fennel seeds
- 2 tbsp Ginger powder
- 1 Nutmeg, grated
- 2 Anise stars

Tools

- Spice grinder
- Small glass jars

Directions

1. Optional: Roast your whole spices in a dry pan on low heat for just a few minutes until aromatic. Be careful not to burn them.
2. Add all the whole spices except for the nutmeg into a spice grinder or blender. Process to make a coarse powder.
3. Mix in the grated nutmeg and powdered ginger.
4. Dispense into an airtight container and decorate for a festive touch. I used small glass jars that I had from my last craft session along with recycled burlap, twine, small paper roses, and a little bit of brush lettering!



SAMMY
@THECOZYHOMECHRONICLES



DIY SALT DOUGH TOYS

With just three basic pantry ingredients, you can whip up a variety of fun and educational learning toys in no time at all. I made a simple rainbow puzzle, a Montessori-inspired lacing toy, and a tic-tac-toe board but the possibilities are endless and they are sure to brighten any young child's Eid.

Ingredients

2 cups flour
1 cup salt
1 cup warm water

Tools

Rolling pin
Cookie cutters
Paint
Twine
Toothpick

Directions

1. Mix warm water into flour and salt mixture to form a dough.
2. Knead for 10 minutes until smooth.
3. Roll out dough about 1/4-1/2 inch thick and cut out desired shapes. You can use a toothpick or stainless steel straw to punch out any holes you need.
4. Place the shapes on a baking sheet and bake for 5-6 hours at 200F.
5. Let cool overnight and paint with acrylic or craft paint.

Eid Mubarak

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