

Prep Blog Review: Best Uses for Common Items

After a disaster strikes, you could hardly live your life the same as you did before. Many of the items previously available might be lost. Your long term survival would rely on your abilities to use or recycle multipurpose items. Until then, the economic crisis growing around gives you plenty of reasons to test you prepper skills.

Read below three useful articles we found for you on preparedness websites and blogs, about using common items for different purposes.

1. 10 Ways to Use a Shemag Tactical Scarf



“The Shemagh (pronounced *Shmog*) has been used for years by people in the Middle East who wrap it around their head and neck as protection from both sun and sand.

US soldiers also use it extensively when in that region or in other hot, arid places. While it is extremely useful for those purposes, it can be used in numerous other ways as well. Here are ten of them:”

Read the article [here](#).

2. All the Ways I Use Vinegar in My House



“In my house, vinegar can do no wrong , and it’s the superhero of my cleaning arsenal. However, I met vinegar’s match, at least when it comes to my dishes. The villain...generic dishwasher soap from the megamart that seems to love smiley faces.

I turned to their generic products all the time. But their dishwasher soap always disappointed me because I didn’t want to HAVE to use a rinse aid to get my dishes clean..and hated having a soap film on everything. So I switched to a name brand soap, and was happy. Then..during a budget crunch I thought, “Maybe it was just our old dishwasher that was the culprit, and not really the soap. I’ll give it another try, and save a few \$\$ along the way.” What could possibly go wrong?”

Read the article [here](#).

3. Using Eggshells Around the Home



“I usually have 3 to 5 dozen eggs in my house at all times. I am so spoiled...we eat a lot of eggs! We always have eggshells on the counter, and it drives my husband crazy! I just hate to throw them away. Lately I’ve been adding them to thecompost pile, but there must be other uses for them. Time to learn about using eggshells around the home.

First things first – do a little pasteurizing – because I

don't want us to get sick, and it's better to be safe than sorry when working with raw eggs. Using an oven safe dish, I put my eggshells in a 350 degree oven for 10 minutes. No salmonella at our house, thank you. Some websites suggest you just rinse the eggshells and allow them to dry before using them. You decide."

Read the article [here](#).



CLICK HERE to find out more
about an awesome way to earn
your food independence!

*This article has been written by **Gabrielle Ray** for [Survivopedia](#).*