

Prep Blog Review: Homesteading On A Budget

Whether you are preparing for a disaster, or you just want to be self-reliant, homesteading should be an important part of your prepping plans. And here comes the real challenge – building a sustainable homestead on a budget is everyone's dream, right?

You don't have to spend a fortune to start homesteading so this makes the topic for this week's prep blog review. I've gathered 4 articles on this topic and I hope you will enjoy them.

1. **10 Hacks for Homesteading with Almost No Money**



"Homesteading is about being self-sufficient and self-reliant. To do this, you need to figure out some hacks to make it easy and simple. This involves adopting better gardening methods, conserving electricity, minimizing wastage, and consuming locally grown food.

You can also go a step further and produce your own clothing, craft-work, and other home accessories.

The following are some simple hacks you can adopt:

Leave your Clothes Out to Dry

Forget the dryer. You can still dry your clothes in the outdoors, balcony or rooftop. Light clothes dry within a few hours even in the chilly weather while heavier garments will

take longer. Besides saving you high monthly energy bills, this hack leaves your clothes smelling fresh and natural.

Grow Tomatoes Vertically

Having a small space doesn't mean you can't farm your own tomatoes. There are some breeds that grow vertically rather than horizontally. Besides taking little space, most of the plant is off the ground and is less-likely to be affected by parasites and diseases. You also use fewer pesticides to take care of it."

Read more on [Plan and Prepared](#).

2. 45 Homestead Tools for Off the Grid Living



"Laura Ingalls didn't have a power drill, but I bet you her life would have been a lot easier if she did. Listen, your homestead isn't going to collapse and crumble without having

every single one of the tools on the list—at least not right away. But over time as weather wears on your roof and rain mucks up your roads, you are certainly going to need some reinforcement. The following list of homestead tools includes just about everything you will need.

Homesteading isn't a process that happens overnight. Purchase these homestead tools as you need them until you have everything covered. Start taking stock now and begin gathering the essentials. To make it simpler, I broke the list into four sections: everyday tools, emergency tools, agriculture tools, and luxury tools."

Read more on [Homestead Survival Site](#).

3. Homestead Geese – Easy to Care for Barnyard Protectors and Weed Eaters

"Homestead geese are not the first animals that come to mind

when you consider homestead livestock. That award usually goes to backyard chickens, or dairy goats with the occasional pastured pig thrown in. But geese deserve to be fourth on that list in my opinion.



Geese are entertainment, lawn control, homestead guardians that also happen to taste pretty darn good.

Goose fat is prized among top chefs, and many a hawk or fox has been scared away from a chicken dinner by the threatening wing span of an angry goose.

You might share that opinion if you encountered an aggressive goose in childhood (or adulthood for that matter).

However, geese raised by you, from goslings (a young goose), can be as friendly as the family dog and twice as formidable when strangers or predators happen on to your homestead!"

Read more on Common Sense Homesteading.

4. How to Raise Meat Rabbits in Small Spaces

Raising Meat Rabbits in Small Spaces



“Whether you are planning to survive disasters or simply want to be self-sufficient and less dependent on outside resources, raising your own meat animals is a smart choice. That said, raising farm animals can be tough for those who live in urban areas, small homes or apartments, or under the rule of restrictive homeowners associations. If that sounds like you, consider raising meat rabbits. Rabbits make it possible to produce your own meat without raising an eyebrow!

Why rabbits? Meat rabbits are an excellent way to supplement your family food supply. Rabbit meat is tender and mild, plus rabbit meat is one of the healthiest meat sources, even beating chicken for low calories, high protein, and lower

cholesterol levels. Not only that, rabbit meat is also far lower in fat and is higher in calcium and phosphorus than other meats.”

Read more on [Backdoor Survival](#).

This article has been written by Drew Stratton for Survivopedia.



10 Survival Skills That Our Great-Grandparents Knew
(That Most Of Us Have Forgotten)

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