Simple Homemaking Starter Kit



Dear Friend,



Welcome to your journey toward a more simplified and fulfilling homemaking experience! As someone who has embraced the beauty of simple living for over a decade, I understand the joys and challenges that come with managing a home. My hope is that this starter kit serves as a comforting resource, providing you with practical tools and inspiration to create a nurturing environment for yourself and your loved ones.

Within this kit, you will find easy recipes made with everyday ingredients, straightforward checklists to help you establish a rhythm in your home, and encouraging resources to guide you on your path. Each section has been thoughtfully curated to promote a sense of peace and contentment, reminding you that homemaking doesn't have to be overwhelming; it can be a rewarding and enjoyable journey.

Whether you're a seasoned homemaker or just beginning to find your way, I invite you to take a deep breath and embrace the simplicity of these resources. May this kit inspire you to cultivate a home filled with love, joy, and cherished moments.



Happy homemaking!

Warmly,

Amanda

Sunshine Valley WV



"She looketh well to the ways of her household, And eateth not the bread of idleness."

House Cleaning Checklist



General Cleaning

0	Sweep and mop or vacuum all floors and rugs	0	Wipe down mirrors and windows
0	Dust all surfaces, including furniture, shelves, and decor	0	Disinfect all high-touch surfaces, such as doorknobs, light switches, and countertops
0	Empty all trash cans and replace liners	0	Clean and sanitize toilets, sinks, and showers/bathtubs
0	Wipe down all appliances, including the stove, oven, microwave, and refrigerator	0	Straighten up and organize all living spaces
	Kitchen Cleaning		Bathroom Cleaning
0	Clean and sanitize all surfaces where food is prepared, including countertops, cutting boards, and sinks	0	Clean and sanitize toilets, sinks, and showers/bathtubs
0	Clean the stovetop, oven, and microwave	0	Clean mirrors, windows, and any other surfaces
0	Clean and organize the refrigerator and freezer, disposing of expired food items	0	Replace towels and bath mats
0	Wash dishes and clean the sink	0	Empty and clean the trash can
	Bedroom Cleaning		Other Cleaning Tasks
0	Change the sheets and pillowcases	0	Clean windows and screens
0	Dust all surfaces, including furniture, shelves, and decor	0	Dust blinds and curtains
0	Vacuum or sweep the floor and rugs	0	Clean light fixtures and ceiling fans
0	Straighten up and organize the closet and dresser	0	Clean and dust baseboards and molding
>	♦	0	Deep clean carpets and upholstery
Ť	·	0	Clean and organize the garage or storage areas

CLEANING checklist

DAIL	LY	
L(MAKE BEDS OAD DISHWASHER PICK UP LAUNDRY VIPE DOWN COUNTERS ELEAN SINK	☐ PICK UP CLUTTER ☐ SWEEP FLOORS ☐ TAKE OUT TRASH ☐ PUT AWAY TOYS ☐ SORT MAIL
V. M	CHANGE BED SHEETS YACUUM CARPETS & RUGS MOP FLOORS DUST FURNITURE DEEP CLEAN KITCHEN	CLEAN OVEN / MICROWAVE WIPE DOWN APPLIANCES CLEAN TOILETS CLEAN SHOWERS & BATHTUBS CLEAN MIRRORS
W C D	CLEAN FRIDGE VIPE KITCHEN CABINETS CLEAN WINDOWS & DOORS DECLUTTER CABINETS	WASH OUT TRASH CANSWASH PILLOWS & BLANKETSCLEAN BATHROOM CABINETSWASH BATH RUGS
	DEEP CLEAN UPHOLSTERY DEEP CLEAN CARPETS CLEAN STORAGE AREAS SCRUB FRIDGE & FREEZER	

Decluttering Checklist

KITCHEN

Expired food	0
Plastic cutlery	0
Stained containers	0
Broken bottles	0
Old mugs	0
Unused appliances	0
BATHROOM	
Old travel items	0
Expired makeup	0
Expired medicinal products	0
Old toothbrushes	0
Dried nail polish	0
Duplicate items	0
BEDROOM	
Old clothes	0
Old shoes	0
Unpaired socks	0
Unused items	0
Broken or unused accessories	0
Extra hangers	0

Decluttering Checklist

OFFICE

Old bills	0
Used notebooks	0
Dried pens and markers	0
Old menus and flyers	0
Used gift cards	0
Old calendars	0
GARAGE	
Empty boxes	0
Loose screws and bolts	0
Old paint	0
Unused tools	0
Boxes unopened for over one year	0
Old party supplies	0
MISCELLANEOUS	
Unused linen	0
Expired cleaning products	0
Burned candles	0
Board games and puzzles with missing pieces	0
Outdated consoles, phones and cords	0
Old toys	0



"She riseth also while it is yet night, And giveth meat to her household, And a portion to her maidens."

WEEKLY MEAL PLAN

"Stay Nourished, Stay Healthy"

Monday	Goals
В	
L	
D	
Tuesday	Grocery List
В	•
L	•
D	•
Wednesday	•
В	•
	•
L	•
D	•
Thursday	•
В	•
L	•
D	•
Friday	Snacks
В	
L	
D	
Saturday	Notes
В	
L	
D	
Sunday	
В	
L	
D	

One-Pot Tomato and Pasta

Ingredients:

- 2 cups pasta (any type)
- 1 can (14 oz) diced tomatoes
- 1 onion, chopped
- 3 cloves garlic, minced
- 1 tbsp olive oil
- 1 tsp dried basil (or any herb you prefer)
- Salt and pepper to taste

- 1. Heat olive oil in a pot and sauté the onion and garlic until soft.
- 2. Add the diced tomatoes, basil, salt, and pepper, and bring to a simmer.
- 3. Add the pasta and enough water to cover it by about an inch.
- 4. Cook uncovered, stirring occasionally, until the pasta absorbs the water and is cooked through (about 10-12 minutes).
- 5. Serve warm, and top with grated cheese if available.

Quick Pantry Pancakes

Ingredients:

- 1 cup flour (all-purpose or whole wheat)
- 1 tbsp sugar
- 1 tsp baking powder
- ½ tsp baking soda
- Pinch of salt
- 1 egg
- 1 cup milk (or water)
- 2 tbsp vegetable oil or melted butter

- 1. In a bowl, mix together the dry ingredients: flour, sugar, baking powder, baking soda, and salt.
- 2. In another bowl, whisk the egg, milk, and oil.
- 3. Combine the wet and dry ingredients, mixing until just combined (lumps are okay).
- 4. Heat a lightly greased skillet and pour batter in, cooking until bubbles form, then flip and cook until golden.
- 5. Serve with syrup, jam, or powdered sugar.

Easy Bean Chili

Ingredients:

- 1 can (15 oz) beans (kidney, black, or pinto)
- 1 can (14 oz) diced tomatoes
- 1 onion, chopped
- 1 bell pepper (optional), chopped
- 1 tbsp chili powder
- 1 tsp cumin
- Salt and pepper to taste

- 1. In a large pot, sauté the onion and bell pepper until softened.
- 2. Add the beans (with liquid), diced tomatoes, chili powder, cumin, salt, and pepper.
- 3. Bring to a boil, then reduce the heat and simmer for 20 minutes to let the flavors meld.
- 4. Serve with rice, tortillas, or crackers.

Simple Fried Rice

Ingredients:

- 2 cups cooked rice (day-old rice works best)
- 1-2 eggs
- 1 cup frozen or canned vegetables (peas, carrots, corn)
- 2 tbsp soy sauce
- 2 tbsp oil (vegetable or olive)
- 2 green onions or any leftover meat (optional)

- 1. Heat oil in a pan and scramble the eggs, then set aside.
- 2. In the same pan, sauté vegetables until cooked through.
- Add the rice, soy sauce, and scrambled eggs, stirring everything together.
- 4. Cook for 3-4 minutes until heated through. Garnish with green onions if available.

Oatmeal Breakfast Muffins

Ingredients:

- 1 ½ cups oats
- 1 cup flour
- ½ cup sugar or honey
- 1 tsp baking powder
- ½ tsp baking soda
- 1 tsp cinnamon
- 1 cup milk (or water)
- 1 egg
- 1/4 cup oil (vegetable or melted coconut oil)

- 1. Preheat oven to 350°F and grease a muffin tin.
- 2. In a large bowl, mix oats, flour, sugar, baking powder, baking soda, and cinnamon.
- 3. In another bowl, whisk together milk, egg, and oil.
- 4. Combine the wet and dry ingredients until just mixed.
- 5. Fill muffin tin cups $\frac{3}{4}$ full and bake for 18-20 minutes or until a toothpick comes out clean.

Helpful Links

- Three Simple Words That Changed My Homemaking https://www.sunshinevalleywv.com/three-simple-words-that-changed-my-perspective-on-homemaking/
- My Favorite Natural Cleaners & My Cleaning List https://www.sunshinevalleywv.com/my-favorite-allnatural-cleaners-free-printable-cleaning-list/
- How to Make an Old Fashioned Homemaking Routine https://www.sunshinevalleywv.com/how-to-create-an-old-fashioned-homemaking-routine/

- Reverse Menu Planning:
 https://www.sunshinevalleywv.com/reverse-menu-planning-what-it-is-how-to-get-started/
- Simple Meal Planning Tips:
- https://www.sunshinevalleywv.com/simple-mealplanning-tips-to-save-your-sanity/
- How to Eat Healthy & Save Money https://www.sunshinevalleywv.com/how-to-eat-healthy-and-save-money/

Thank you for exploring the Simple Homemaker Starter Kit! I hope the resources and tools provided inspire you to embrace the beauty of homemaking and create a nurturing environment for yourself and your loved ones. Remember, the journey of simple living is not about perfection but about finding joy in the everyday moments.

As you incorporate these recipes and cleaning routines into your life, take time to appreciate the little things—a home-cooked meal, a tidy living space, and the laughter shared with family and friends. May this kit serve as a gentle reminder that homemaking can be a fulfilling and peaceful endeavor.

Feel free to revisit this kit whenever you need a dose of inspiration or guidance. And remember, you are not alone on this journey. Together, we can create homes filled with warmth, love, and simplicity.

Happy homemaking, and may your days be filled with joy!

