

# Start Where You Are

## 8 Ways to Start Homesteading No Matter Your Situation

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# What is homesteading?

Modern homesteading is a lifestyle choice of moving toward more self-sufficiency and being able to stop relying on corporations and big box stores. It's an umbrella term that encompasses a large number of activities, which are usually focused on farming or gardening, and preserving food.

Modern homesteading can involve a lot of activities, like cooking from scratch, buying local, home crafts, herbalism, reducing reliance on the electrical grid, or hunting - to just name a few. Homesteading also generally involves being more of a "do-it-yourself-er", living frugally, and eating seasonally. Anything that moves us away from our reliance on corporations.

Many people are disenchanted with our modern life and have a longing to get back to our pioneering roots. They want to live what they imagine is a more wholesome, slower, and more authentic life. Luckily, we have the internet today, so we can learn all the skills that are necessary to create the life that we want.





Now, maybe you want the whole thing - move out to a property in the woods, off the grid, cooking over a woodstove, growing all your own foods, including meat... but you're not there yet. That's ok!

Maybe you don't want that. Maybe you just want to grow some food in your yard, have a few chickens for fresh eggs, and craft some stuff for your home. That's ok too. You can call yourself a modern homesteader and you can get started now, wherever you are.

There are so many parts to homesteading that you can start wherever you are, however you are right at this moment, and you can make homesteading be what you want it to be. This ebook will give you some ideas on how to start.

The whole idea of homesteading is that you can create a life that you want.



# Start Where You Are

The first step in starting any new endeavor is to decide what you want to strive for. Everything changes over time, including our ideas and our plans. It's ok to work toward putting planting beds in the ground and then change your mind and build raised beds! It's ok to take baby steps to get a taste and see if that's what you truly want. Don't stress yourself out. Take it one step at a time and see what works for you.

Homesteading involves a lot of different parts. There's the gardening, preserving food, composting, lessening our waste and consumption. Homesteading also includes knitting and sewing, mending, and cooking from scratch. Maybe you're most interested in raising bees or chickens, or fermenting your own sourkraut or kombucha. Maybe you just want to simplify your life and bake some bread sometimes.

Homesteading often focuses on being frugal, and many things that you may want for your homestead you'll be able to find for free or cheap. No matter what though, there will likely be some costs, and if you put all that up front, well it could look like a lot of money! So take your time, build up slow, start where you are.





# Go At Your Own Pace

Here's the thing... You can do any or all of it at your own pace and you can call yourself a homesteader. You do not have to live up to anyone else's idea of what homesteading is, and you don't have to move at anyone else's pace. The whole point of homesteading is to make *\*your\** life (and your family's life) better, more intentional, and healthier. You get to decide what that looks like.

So start where you are, and do what you can do. And start with what excites you the most. If you're not passionate about it, it won't be sustainable.

So where do you want to start?



# **1. You want to grow your own food?**

Take some baby steps by growing some herbs or vegetables in pots or in just one raised bed. If you are able to, start a planting bed in the ground and plant a variety of seeds and see what grows.





## **2. You want to preserve your own food?**

Start canning with small batches of jam in 4oz jars- you might not even need any special equipment to get started! Freeze tomatoes for sauce or chili later in the winter. Freeze berries.





### **3. You want to reduce waste in your household?**

Purchase a few reusable containers like these Pyrex (my favorite brand), or keep your eyes peeled in the thrift stores. Use these to store leftovers, marinate meat, bring your lunch in, whatever you may be using plastic wrap and zip top bags for now....





## **4. You want to be more mindful in your everyday life?**

Take your time while eating a meal by yourself. Savor each bite, eat slowly and feel the texture of the food. Practice gratitude by writing down or thinking deeply about at least three things that you're grateful for everyday. Wash your dishes by hand and pay attention as you scrub each dish, as your hand touches the water, the temperature of the water....





## **5. You want to start composting?**

Many cities encourage residents to put food waste into their yard debris containers. It's not composting for yourself, but it's turning your food waste into nutritious soil for others. If you have a yard, but not a composting system, try digging a hole in a planting bed and dumping your food waste in and then covering back up (don't add meat, it will attract rodents).





## 6. You want to cook from scratch?

Find a from scratch version of one of your favorite recipes and give it a try. See how you like it. If that sounds intimidating or you're worried that your family might not like a scratch version, try a really simple, whole new recipe!





## **7. You want to start making things for your home?**

Start crocheting or embroidering while you binge shows in the evening. Try something low energy like mending some clothing or hand sewing.





## **8. You want to start fermenting food?**

Try some refrigerator pickles or kimchi. Sourkraut is also pretty easy. A lot of fermented foods just take a little bit of time to get started - try kombucha or jun. Make a ginger bug. If you're really ambitious, try making some yogurt in a crockpot.





# Where will you start?

So, there you go. Start small. Try something new and don't be afraid to decide something isn't for you. Then try something else. Add something new to your routine and then add another. Don't let yourself get overwhelmed. It's ok to take it slow. Soon enough, you'll find yourself living the life you want!



This e-book was created by Moon And Hare Collective.  
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