

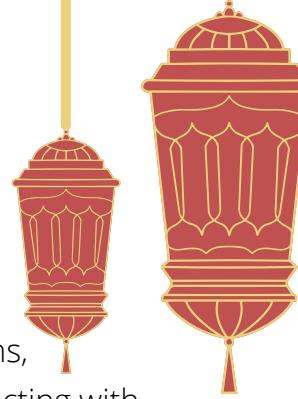


Low-Waste Gift Ideas for Ramadan

By a Group of Muslim Artists

2021 Guide - Curated by Farhana Jogiat

Salam!



Ramadan is the month of piety, reflection and spirituality.

For many, it is also a month of charity. Every year, Muslims around the world fast during daylight and break their fast at sunset. Different cultures have different traditions, whether it is decorating the home, cooking a special meal, praying, volunteering, connecting with loved ones, inviting guests, and/or eating Iftar with the family. However, it looks like this Ramadan, things will continue to look different for many around the globe as the pandemic is not over. Due to the limitation on social gatherings, I am sure families will try to gather positivity by creating a festive environment at home by engaging in sharing gifts with their loved ones.

Do you struggle with gift-giving during Ramadan? I always feel the emphasis of gifts are often put on hold for Eid day, and due to the excess gifts, that are common during the festive times, it becomes extremely difficult for many to give because of cost, lack of access, time, and many other personal factors that limit individuals.

As I am learning to actively reduce waste, and declutter our home, I take immense pleasure in knowing that meaningful gifts come from the art of creating, that do not have to limit one in the heart of giving. Reusing single-use household items in making something unique, does not only bring joy to the one receiving, but also helps our environment!

That is why I've rounded up my favourite *LOW WASTE GIFT IDEAS FOR RAMADAN* with top 20 artists to help you overcome the struggle of gift anxiety, and feel good about giving green this Ramadan.

The purpose of these eco-friendly gifts is to showcase different ways families can come together to create thoughtful items to inspire others that gift-giving does not have to be expensive, or contribute to materialism, consumerism, and capitalism - rather it's finding joy in doing something minimal, kind, and caring, and sharing it with our Muslim and non-Muslim friends/family and/or neighbours during the blessed month.

I hope and pray this guide will benefit you, IA.

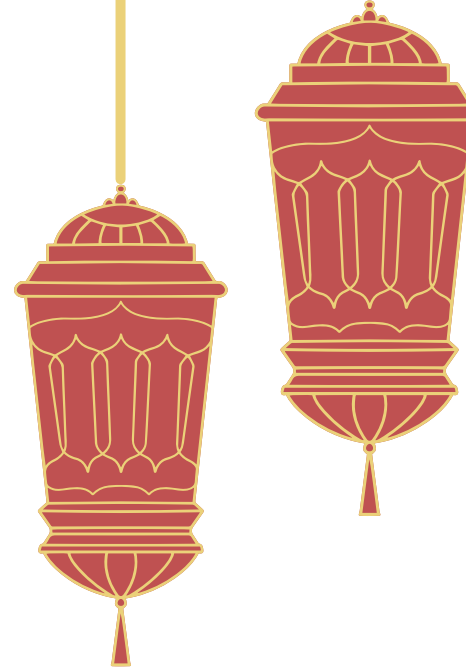
Happy Ramadan!

Farhana J.

Content

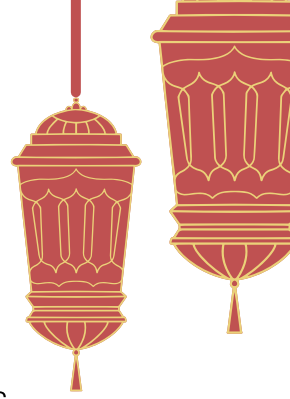
(In order of A to Z)

1. allthatshedreamed.....Ramadan Globe
 2. chaiandchurros.....Chat Masala
 3. chroniclesofanewbride.....Stuffed Dates
 4. dasootas.....Bath Soak
 5. eman.faith.ahmed.....Suhoor Jars
 6. facets.of.farah.....Seed Paper Ramadan Card
 7. foodlicious.....Talbina Jars
 8. gluedforyou.....Brownie Mix
 9. handiyman.....Ramadan Countdown Calendar
 10. idilsworld.....Immune Booster
 11. lifewithfarihaa.....Bagel Box for Suhoor
 12. momina.zee.....Tic Tac Toe
 13. moonorchidsdesign.....Mason Jar Lantern
 14. mylittlealim.....Melted Crayons
 15. naturesnurture.....Sugar Body Scrub
 16. nimistyle.....Personalized Napkin
 17. onefortyfour_.....Wooden Stand for Quran
 18. pinspearls.....Wooden Tasbeeh
 19. project.inprogress.....Clay Napkin Rings & Dish
 20. reelhomeliving.....Iftar Treat Box
 21. threecupsofchai.....Granola
-
22. Bonus: Gift Wrapping Idea.....Natasha Daya



Ramadan Globe

By Sahiya | @allthatshedreamed



Sahiya is currently a SAHM of three kids- sharing snippets of her day-to-day, recipes and DIY projects around her home. She indulges in baked goods, crafty details, and traditional home cooked meals. You will always catch her sipping on some chai and creating something unique.



This Ramadan Globe is a fun activity with children, as well as makes a beautiful gift to give during Ramadan to family and friends to add it to their home decor. Wrap a ribbon around, and it's good to gift!

Supplies List

- Clean empty jars (recycle jam/sauce jars)
- Paint
- Glue gun
- Fairy lights

Other Material

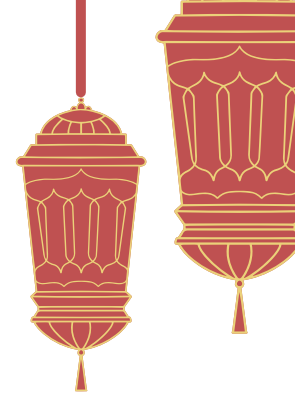
- DIY Ramadan Mubarak Sign

Instructions

- Paint lid with your choice of colour
- Attach DIY Ramadan Mubarak sign/mosque (I glued Ramadan moon from last year).
- Glue gun edges of lid if adding water and sparkles
- Or add fairy lights and close lid (for a dry version of a globe)
- Make many globes of different sizes to help decorate your table, mantel or counters.
- Makes a beautiful low waste gift for children to give their friends and share the joy of Ramadan

Chaat Masala

By Henna | @chaiandchurros



Henna is the blogger behind Chai & Churros.

She is an avid baker, and enjoys fusing eastern and western flavors. In her spare time, Henna enjoys propping her feet up and binge-watching the latest true crime drama.



Chaat Masala is a commonly used South Asian spice blend. It is incredibly aromatic, and adds notes of tang, heat, and zest to the dishes it's added to! It's the perfect spice gift for friends and family during the month of Ramadan.

Ingredient List

- $\frac{3}{4}$ cup coriander seeds
- $\frac{1}{2}$ cup dried red chilies
- $\frac{1}{4}$ cup cumin seeds
- 1 tablespoon black peppercorns
- 1 teaspoon carom seeds
- $\frac{1}{4}$ cup dried mango powder
- $1\frac{1}{2}$ tablespoons black salt
- 1 tablespoon salt
- 1 tablespoon dried ginger powder
- 1 tablespoon citric acid
- 1 teaspoon granulated sugar
- $\frac{1}{4}$ teaspoon ground cinnamon

Tools

- Spice or coffee grinder
- Recycled jars

Instructions

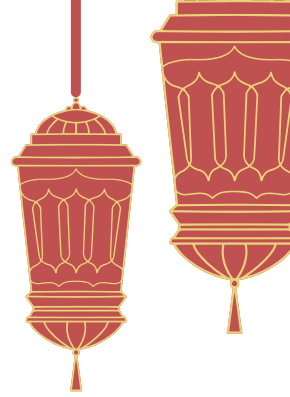
- Combine coriander, red chilies, cumin, black peppercorns, and carom in a small skillet.
- Gently cook, stirring often, on medium low heat until lightly toasted and fragrant, about 5 to 7 minutes. Remove from heat and cool.
- Combine the remaining ingredients in a separate bowl and mix well.
- Once the roasted spices have cooled, grind to a fine powder. Whisk together both sets of spices and store in an airtight container at room temperature.
- Bottle it up in small jars and gift away with a pretty ribbon wrapped around it.

Stuffed Dates

By Arzina | @chroniclesofanewbride



Tropical island girl moved from USA to Canada after she married her bestie. Arzina enjoys touring, café hopping, brunches, hanging out with friends, trying diverse cuisines, sharing fashion ideas, recipes and food photography.



These dates are stuffed with peanut butter and topped with good fats i.e. almonds or any nut of your choice which are perfect for post-iftar treat and suhoor due to its energy properties.

They make the perfect healthy gift for your sweet tooth family and friends.

Be warned, they are very addictive - they will ask for more!

Ingredient List

- 10 medjool dates
- 2 tablespoons peanut butter
- 1/4 cup chopped almonds
- 1/2 cup dark chocolate chunks
- 1 teaspoon coconut oil

Tools

- Double Boiler
- Toothpick
- Knife
- Tray
- Parchment Paper
- Gift Box/brown paper bags

Instructions

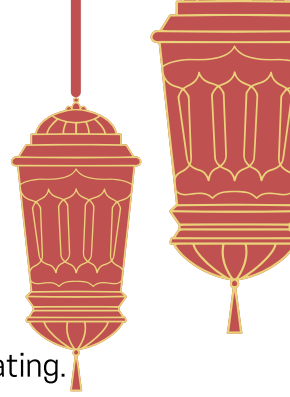
- Cut a slit in each date to remove the pit, and then fill each with 1/2 tsp. peanut butter, and a sprinkle of crushed almonds. Set aside.
- Place dark chocolate and coconut oil in a double boiler and melt. Stirring constantly.
- Using a toothpick, dip each date into melted chocolate and use a spoon to coat the date until covered fully.
- Place chocolate covered dates on a tray lined with parchment paper. Sprinkle remaining chopped almonds on top. Place them in the fridge to cool.
- Wrap them in a box, or use a brown paper bag, write your Ramadan message, and gift away!

Bath Soak

By Tasneem | @dasootas



Tasneem is a Toronto-based lifestyle content creator who writes about Travel, Food, DIY, Home Decor and, Events and Hosting. By day she works in Digital Marketing within the Food Industry and her hobbies include reading, making things, entertaining and, hosting and eating.



I love a good spa day - solo of course!

This bath soak project took me about 5 mins to make and I used some nice bottles I had saved to repurpose. This is a great DIY gift idea that your loved will appreciate, and enjoy after a long tiring day. It's not only fun to make, but also smells great and is a relaxing experience.

Supplies List

- 1 cup of Epsom Salts
- 2 Tbsp. of Olive Oil
- 1/2 cup food-grade rose petals
- Essential oils of your choice

Tools

- Repurposed glass bottles
- Funnel
- Bowl
- Spoon
- Labels (Find free printable on my blog)

Instructions

- In a bowl, mix together Epsom salt and olive oil thoroughly. Once mixed, add in rose petals and mix again until the rose petals are slightly crushed and no longer large chunks.
- Add in your favourite essential oils. For this one I used 9 drops of Palma Rose, 6 drops of grapefruit and 6 drops of lavender.
- The final step is to bottle and label your soak. With a funnel (if required), drop the mixture into your bottle and print off some boutique-style labels to make it feel fancy and aesthetically pleasing for gift-giving.

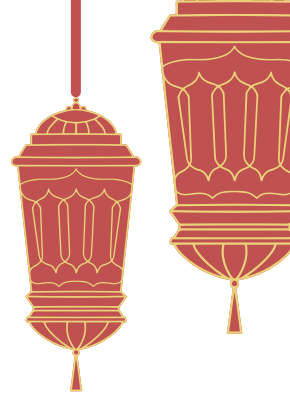
Suhoor Jars

For Breastfeeding Moms

By Eman | @eman.faihdahmed



Eman is a elementary teacher, a loving wife, and a mother of three from a multiracial family. She has an appetite for educational entrepreneurship where she creates resources, programs, and workshops to help ease and inspire the path for a conscious and a spiritual family lifestyle.



This recipe is packed with high protein and high-calorie ingredients that will fuel you during your pregnancy in Ramadan. Please note that you must also drink plenty of water from suhoor until Iftaar to make this work. So, if you know any pregnant friends that would like to fast this Ramadan, this recipe idea is a great healthy gift to make right from your kitchen!

Ingredient List

- 1 cup of oatmeal
- 1 heaping tbsp. of mixed nuts (pistachios, almonds, and cashews)
- 1 heaping tbsp. of mixed seeds (hemp, chia, flax, sunflower)
- 1 tbsp. of a nut butter (peanut, almond, cashew)

Tools

- Mason jar
- Ribbon
- Tag

Instructions

- Add all the dry ingredients into an airtight jar
- Write the recipe on a gift tag or a card and include it with the mason jar.
- The dry ingredients have a long shelf life so you can prepare these jars ahead of time for any postpartum or breastfeeding mothers.

Gift Tag Note:

Please add the following to your mason jar and store it in the fridge overnight. Enjoy It the next day for Suhoor.

- 1 cup of plant-based milk or any milk of choice
- 1 heaping tbsp of coconut oil
- Optional topping: Fresh berries and 3 dates (as per the sunnah). Ramadan Mubarak!

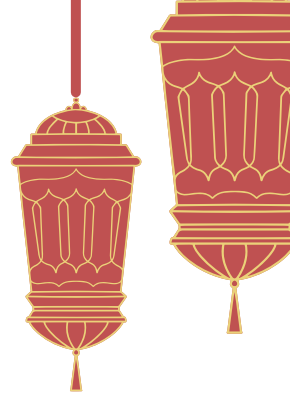
Seed Paper

Ramadan Cards

By Farah | @Facets.of.Farah



Farah is a mommy and content creator focusing on topics surrounding conscious parenting, Muslim lifestyle and self-care.



Ramadan presents an unique opportunity to practice loving our planet. Seed paper greetings cards offer a way for us to spread good tidings amongst our family and friends, then planting the cards into the earth to watch something new grow and bloom. What an immense blessing it is to be able to give back to our planet while we celebrate the blessed month of Ramadan.

Supplies List

- Seed Paper
- Alphabet rubber stamps
- Piece of acetate or acrylic block
- Ink pad
- Fine point marker or pen

Instructions

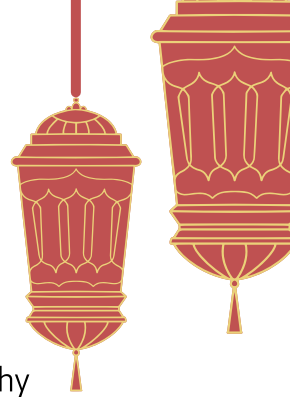
- Fold seed paper to your desired card size
- Using rubber alphabet stamps to create the message on or piece of clear acetate (if you have an acrylic block for stamping, you can use that here)
- Using your stamp pad, ink the stamp and press down firmly to transfer your message on the card
- Do the same on the inside, or write your message on the inside using your marker or pen.
- On a separate sheet of paper or on the back of the greeting card, write instructions on how to plant the seed paper to eventually see it bloom! (each seed paper has different instructions, so use the one that comes with your seed paper.

Talbina Jars

By Farhana | @foodlicious



Farhana is a food enthusiast who enjoys baking and experimenting in the kitchen. Her day-time job is supporting newcomers to Canada and when time permits, you can find her @letteringforcharity teaching brush calligraphy to raise funds for water wells in Africa, and other charities close to home.



Talbina a simple dish that was enjoyed by the prophet Muhammed (peace be upon him). It's a nourishing dish to have during Ramadan - especially during Suhoor. Make this yummy dish, recycle some mason jars, wrap it up with a pretty ribbon and give the gift that is healthy & energizing!

Ingredient List

- 1 cup water
- 1 cup of milk
- 1/2 cup pearl barley (cracked)
- 5-7 dates - chopped
- 1/4 cup honey to taste
- Walnuts/Almonds
- Desiccated coconut
- Saffron to garnish (optional)

Other Material

- Recycled mason jars
- Ribbon
- Tag

Instructions

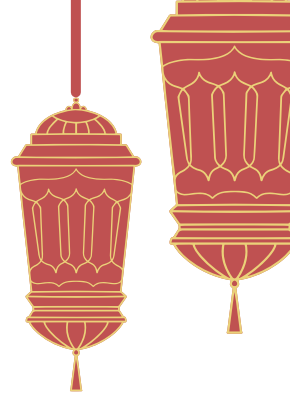
- Boil milk and water together.
- Bring it to medium heat and add barley
- Let it cook on medium heat for 15-20 mins until soft and thickened.
- I add cardamom powder for additional taste
- Lastly add dates, coconut and honey, and mix well thoroughly.
- Let it cool and then fill the recycled jars. Don't forget to garnish with extra dates, almonds, walnuts, and saffron. You can also add fruits if you like.
- Lastly, tie a ribbon around it, write a message on the tag and gift away!

Brownie Mix

By Tasneem | @gluedforyou



Besides her full-time job as a Digital Designer, Tasneem enjoys making pretty things without costing arms and legs in the process. Visual happiness is important for her and hence she always like to create something that's soothing to look at but useful at the same time.



'Brownies in a Jar' is the ultimate creative, fun and thoughtful homemade gift that both adults and kids can enjoy. These are budget-friendly and fun to make with children. Get artistic with layering them with different toppings and enjoy gift-giving this jar because we all deserve some brownie points!

Ingredient List

- ¼ cup flour
- 1 pinch baking powder
- 1 pinch salt
- 4 tbsp cocoa powder
- ¼ cup white sugar
- ¼ cup brown sugar
- 1 handful chocolate chips

Tools

- Recycle jars
- Bowl
- Spoon
- Ribbon
- Tags

Instructions

- Take a 200ml glass jar.
- In a small bowl make a flour mix with flour, baking powder and salt.
- Spoon the dry ingredients in the jar to create layers. Smooth out after adding each ingredient to make even layers. Continue layering in this order: Flour mix, Cocoa powder, White sugar, Brown sugar, and finally Chocolate Chips.
- Close the jar, add a ribbon and the tag below. Ready to gift!

Write/print small tags containing the the instructions below and attach it to the jar with a ribbon:

- Preheat oven to 175C.
- Place all ingredients into a large bowl.
- Add 4tbsp of melted butter, 2tbsp milk and 1 lightly beaten eggs.
- Mix well and pour the brownie batter into a lined baking tin, and bake for 20-25 mins or until cooked.

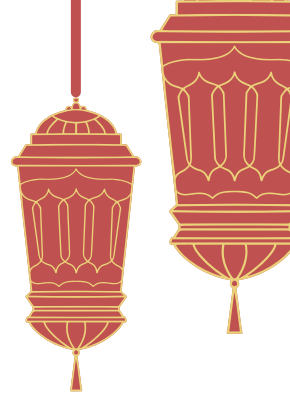
Countdown Calender

For Ramadan

By Hana | @handyman



Hana is a DIY-er who loves using affordable materials to create quality looking crafts. Ramadan and Eid are her favorite time of the year and favorite time to craft!



This fun little countdown calendar is a great visual for kids (or you)! Move the moon each day as you get closer to Eid!

It's an affordable and easy DIY. It also makes a wonderful gift!

Feel free to customize to your liking. This craft was inspired by The DIY Mommy.

Supplies List

- Wood Artist Panel (can find at dollar stores or craft stores)
- Paint
- Thumbtacks
- Wood or Vinyl Numbers
- Vinyl or stickers for wording
- Moon

Tools

- Pencil
- Ruler
- Hot glue gun
- Hammer
- Paint brush
- Cricut (for vinyl)
- Clear String

Instructions

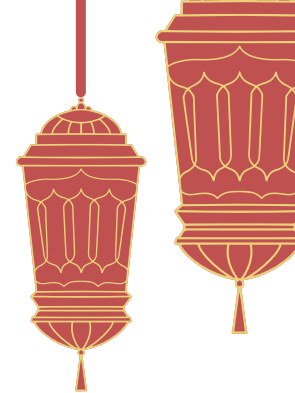
- Paint the inside of the panel. You can also paint the frame a contrasting color.
- Lay out your numbers 1-30. If you have wooden numbers you can paint them too. I used vinyl and cut them out using my Cricut machine.
- Once the paint is dry, use your pencil and ruler to lay out a 5x6 grid for the numbers. Be sure to leave extra space at the bottom for your wording.
- Adhere your numbers to the panel following the grid. Using the hammer, gently tap in the thumbtacks above each number.
- In the extra space at the bottom use your stickers or vinyl to write a countdown phrase. I wrote "Fasts until Eid"
- I used a moon pendant from a necklace as a countdown marker but you can cut one out of cardstock or make one from clay. Add a clear string in the loop of the moon so it can hang on the thumbtacks.
- You are done! You can move the moon as you get closer to Eid day!

Golden Milk Spice

By Idil | @idilsworld



Idil is a Nutritionist based in Toronto. Her goal is to help you re-energize and find real health without restriction. She strives to empower clients to take an active role in their health, while establishing a connection with the community, food sources and the environment.



An important part of my self-care routine during Ramadan, is my simple ritual of making golden milk. It's super warming and comforting, plus it aids digestion and respiration, prevent colds and flu, and much more. I love preparing a big batch of this anti-inflammatory drink mix and giving it to family and friends as gift for Ramadan. So, when the cravings strike for this golden milk, they don't have to fuss with getting out all the spices. All they have to do is add water or milk and enjoy.

Ingredient List

- 1 ½ cup / 200g ground turmeric
- 2/3 cup / 70g ground ginger
- 1/3 cup / 35g ground cinnamon
- 2 ½ Tbsp. / 20g ground black pepper
- 2 Tbsp. / 20g ground cardamom
- scant 3 Tbsp. / 20g ground cloves
- 2 ½ Tbsp. / 20g ground nutmeg
- 3 Tbsp. 20g ground star anise
- ¼ cup 20g ground coriander

Instructions

- Combine all spices in a large bowl. Stir well, then transfer to your desired jars. Add the tag below when gift giving.

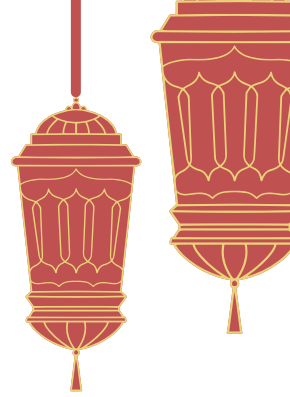
Tag Note:

To Make the Golden Milk:

In a small saucepan over medium heat, warm 1 cup milk of your choice until just before it simmers. Whisk in ½ Tbsp. golden milk spice blend until smooth. Remove from heat and stir in 1 tsp. virgin coconut oil (the fat helps with the absorption of the curcumin) coconut oil and sweetener, if desired. Ramadan Mubarak - Enjoy!

Bagel Box

By Fariha | @lifewithfarihaa



Fariha is a full-time Policy Advisor for the Ontario government, and during her spare time she enjoys blogging and creating content. She is passionate about food, lifestyle, wellness, and shares delicious recipes and easy DIYs.



During Ramadan, I really enjoy having breakfast food during suhoor and I try to sneak in dates into my meals whenever I can. This bagel with the date cream is a great combination of both of those things. The best part is that they're so easy to make which makes it a perfect Ramadan bagel box gift for suhoor.

Ingredient List

- 1 cup flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1 cup greek yogurt

Toppings:

- 1 egg beaten with 2 tsp water
- Add everything bagel seasoning, shredded parmesan and garlic powder and plain sesame seeds

Date cream cheese:

- 2 medjool dates
- 1 cup of cream cheese
- 1 tbsp hot water

Instructions

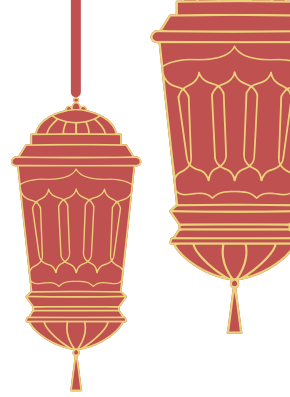
- Combine flour and baking powder in a bowl then add greek yogurt and mix together. I like to use a fork for this step.
- Lightly dust your cutting board or work surface with a little flour and then knead the dough for about 3 mins.
- Divide the dough into 7-9 balls. Dust your surface with a little flour again and then roll each ball into a thick log with by pinching together to form the bagel.
- Place bagels on a parchment lined baking sheet, brush with egg wash, and finish with toppings of your choice.
- Bake in the oven for 25 mins at 375F.
- Make date cream cheese by peeling the skin off two medjool dates and remove the seed. Put dates in a mortar or bowl, add 1 tbsp of hot water and mash with a pestle. Once you get a paste consistency, mix this with 1 cup of cream cheese. Ready to enjoy yourself and gift it!

Tic Tac Toe

By Momina | @momina.zee



Momina is a busy mom of two who can be found DIYing, satisfying her sweet tooth and making the most of the fun rollercoaster ride that is motherhood.



Tic-tac-toe is a beloved game of our family. Celebrate the spirit of Ramadan by adding crescent and star shaped playing pieces to this classic game. The durable pieces will ensure multiple rounds of this game so get ready to sharpen your problem-solving skills! Great low-waste gift for those game lovers!

Supplies List

- Electrical Tape
- Wood Slab (7" x 7")
- Air Dry Clay
- Rolling Pin
- Crescent/Star shape printout
- Pencil
- Utility Knife
- Water
- Markers

Instructions

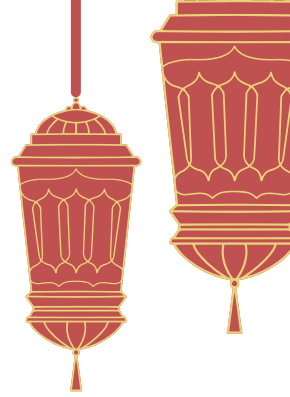
- Cut 4 equal strips of electrical tape approximately 6" in length.
- Place the electrical tape strips in a grid pattern on to the wood slab.
- Roll out air dry clay to a thickness of a quarter inch to form the playing pieces.
- Using any crescent and star shaped templates online, trace the shapes onto the air dry clay. Alternatively, you can draw these shapes freehand using a pencil.
- Carefully cut the shapes using a utility knife.
- Smooth out the edges or any imperfections by dabbing your finger in a bowl of water and running it gently over the surface.
- Let the playing pieces dry for 24-72 hours.
- Decorate your playing pieces using markers.

Mason Jar Lanterns



By Tayyaba | @MoondorChidsDesign

Tayyaba is an interiors and DIY content creator and owns an ETSY shop where she sells handmade foil art prints. She lives in Michigan with her hubby and three young kids.



These Mason Jar Ramadan Lanterns are a nod to the traditional lanterns that people used to hang inside and outside their homes during the holy month of Ramadan in some Muslim countries. These make great gifts for young kids, as well as a fun project that you can make with kids to get them excited for Ramadan.

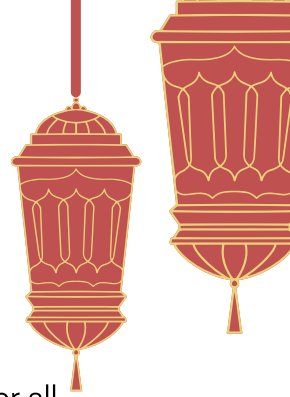
Supplies List

- Empty Mason Jar
- Tissue paper in desired colors
- Decorative stars
- Mod Podge
- Brush
- Scissors
- Tea light candles or battery-operated fairy lights

Instructions

- Cut the tissue paper in star, crescent, or any other shapes that you want.
- After, cover the mason jar with a thin layer of Mod Podge and press the tissue shapes against the jar.
- You can also decorate with small decorative objects. Let dry for a few mins and then cover the entire jar with a thin layer of Mod Podge.
- Let it dry overnight.
- Insert a tea light candle or battery-operated fairy lights.
- Wrap them up as a gift and/or enjoy these beautiful Ramadan Lanterns during the blessed month of Ramadan.

Melted Crayons



By Samia | @mylittlealim

Samia is a homeschooler, crafter and finance professional based out of Toronto. She loves to create sustainable learning activities for busy parents and make learning fun and accessible for all.



This crayon melting is such a therapeutic and fun activity with kids. The results are so pretty and make such a beautiful gift for children to stay busy colouring in Ramadan.

Supplies List

- Crayons
- Small baking pan
- Heat safe cookie cutters of your choice
- Oven Mittens
- Heat proof coaster

Instructions

- Preheat your oven to 275F
- Remove the paper wrapping from your crayons
- Break crayons in 1-2 inch sized pieces and place them in a baking pan
- Place your baking pan in the oven and allow the crayons to melt (approximately 10 minutes)
- Use your oven mittens to carefully remove your baking pan and place on a heat proof surface (try not to move the pan too much or the colours will mix together)
- Place your cookie cutters inside the pan
- Allow the pan to cool in your fridge for up to 1 hour
- Remove the pan from your fridge and carefully remove the hardened crayon mold from the pan
- Gently push the cookie cutters out of your crayon mold to remove your shapes
- Package the crayons in cellophane and gift to your loved ones along with a colouring book!

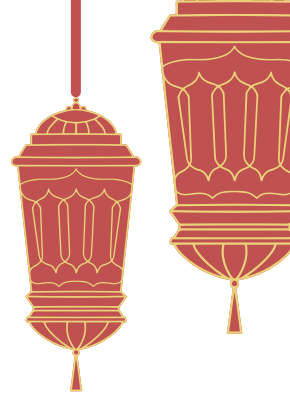
Sugar Body Scrub

Coconut & Lavender

By Sarah | @naturesnurture



Sarah is a wife, mother of three, and a non-toxic living mentor who has helped countless families on their journeys to creating a healthy home since 2011. When she's not busy, you can find her reading product labels or making her own products, and drinking lots and lots of coffee.



This natural homemade body scrub is made with moisturizing coconut oil, exfoliating sugar, and the aromatherapeutic powers of essential oils to give you the ultimate spa experience in the comfort of your home. It makes a great gift for your loved ones too. Wrap it up with a ribbon, and tag!

Ingredient List

- 1 cup sugar (half white and half brown sugar)
- ½ cup coconut oil
- 5-7 drops lavender essential oil (or scent of choice)

Tools

- Bowl
- Spoon
- Jars
- Tags
- Ribbon

Instructions

- Add sugar and coconut oil to a bowl and mix until smooth.
- Add essential oil and mix well.
- Transfer mixture into a glass jar with tight-fitting lid.

When gifting - add tag with information below

- Scoop some out with a spoon (don't dip your wet hands in the jar!), and apply to skin by scrubbing in a circular motion. Rinse with warm water, and pat dry.

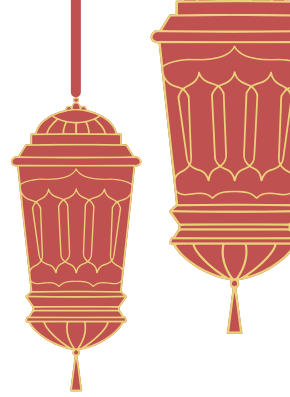
Warning

Oil-based body scrubs will leave the tub or shower floor slippery. Use caution when entering/exiting the tub, and clean the tub very well after each use.

Personalized Napkin

By Nida | @nimistyle

Nida is an interior designer who is leisurely DIYing her house into a home. She shares real reno in real time prioritizing design with form + function.



A fun way to help foster a low-waste meal time change is by swapping out disposable napkins with a personalized fabric one. With so many households gatherings for Ramadan's daily two meals, it's the perfect time to make this swap. Its a lovely personalized gift for friends and family to create as a family.

Supplies List

- Fabric Napkin
- Parchment Paper
- Fabric Marker

Tools

- Printer
- Iron
- Gift box
- Ribbon
- Tag

Instructions

- Print your image or text in reverse onto the parchment paper.
- Place the printed on parchment paper, ink side down onto your fabric napkin.
- Iron your parchment paper to melt the ink and transfer it onto the napkin.
- Trace the transferred ink with a fabric marker.
- Wrap them in a box, add a ribbon, tag and gift them away as a Ramadan gifts.

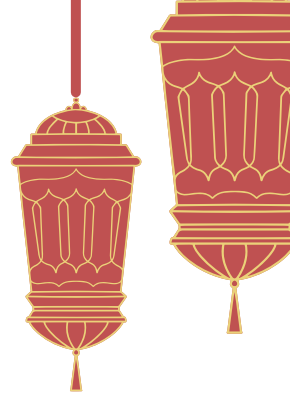
Wooden Stand

For Quran/Book

By Nada | @onefortyfour_



Nada is a DIY enthusiast who enjoys creating and wood-working. She is a mom of two boys and a Labour & Delivery Nurse. She hopes to encourage and inspire people to step out of their comfort zone and try new things!



Book stand for holding your Quran/book whilst reading or cooking/baking.

You can personalize this book stand to your liking, with your choice of multiple colours, staining it, adding embellishments or keeping simple like I did with one colour. It's a fun low-waste project by using scrap wood, that makes a lovely gift for friends and family to use during Ramadan.

Supplies & Tools List

- Jigsaw
- Drill with ½ inch spade bit
- Orbital Sander or sanding block (220 grit)
- Wood glue
- Pencil
- Clamps
- Paint or stain
- One 3/8 inch plywood that is 12 inch x 12 inch
- One 3/8 inch plywood that is 9 inch x 6 inch
- One piece of wood that is 9 inches x 1 inch (this will be the lip of the Quran stand that holds the pages down)

Instructions

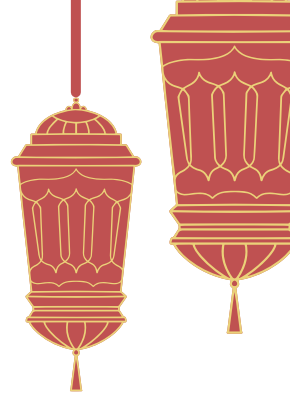
- Take 12 in x 12 in 3/8 inch plywood (I used birch plywood) and with a pencil outline an arch to be cut out.
- Clamp 12-inch x 12-inch plywood to a table with the top hanging off the table to be cut out with the jigsaw.
- Slowly follow your pencil line with your jigsaw to cut the arch.
- Now, cut out a 9-inch slit for the 6-inch x 9-inch piece of wood to slide into the arch wood piece (remember the thickness of my wood is 3/8 inch so I made the slit slightly larger ½ inch).
- Outline where you want the slit (mark ½ inch from the bottom of the arch wood piece). Ensure your slit outline is in the middle.
- To cut the slit- use a drill with ½ inch spade bit to make a hole. Once you have that you can use your jigsaw to cut out the slit
- Test to see if your 6-inch x 9-inch piece fits through the slit- adjust cuts from there.
- Sand all your wood with 220 grit sanding block or orbital sander.
- Now, create a lip for 6-in x 9 in piece. Use wood glue to attach the 1 in x 9 in piece to 6 in x 9 in piece. Clamp and let it dry for 24hrs.
- Paint/stain the wooden book stand. I used black spray paint by Rustoleum. Wrap a ribbon around it and gift it with love!

Wooden Tasbih

By Afsana | @pinspearls



Afsana is a mother of three, and a teacher at Toronto District School Board. As her creative outlet, she runs a small handmade business called Pins & Pearls, focusing on Islamic gift items like tasbihs, hijab pins, keyrings and much more.



Oversize wooden tasbihs make a beautiful home decor item during Ramadan, as well as can be used for the purpose of remembering Allah by doing zikr. They are super fun to create with children and make a wonderful personalized gift for loved ones. Wrap it up a paper bag, add a special message/prayer and its ready to giveaway!

Supplies & Tools List

- Wooden beads
- (I used 14mm white wooden beads)
- Wooden divider beads - in a different color(I used 14mm flat black woods)
- Jute Twine
- A rectangle piece of recycled cardboard to make tassel (4 x 4 inches)
- A pair of scissors

Instructions

Make the tassel

- Grab an end of the jute twine and start wrapping it around the cardboard 30 times.
- Make sure both cut ends of the jute twine are on the same side.
- Pinch the end of the tassel on the opposite side from the cut ends. Cut a 2-3 inch long twine and put it through the loop ends. Tie the loop ends together.
- Cut a 15 inch long piece of jute and wrap it around the end of the tassel near where you just tied the loops together and tuck the loose ends in.
- Cut through the bottom of the opposite loops and shape them.

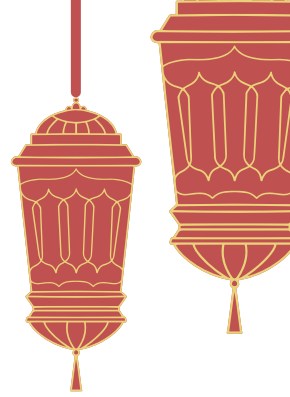
Make the tasbih & add embellishment and the tassel

- String 33 white beads through the jute twine and then add a divider bead. REPEAT until you have this pattern, 33 white beads - divider bead x 3. Be sure to leave 8 inches on each side.
- String some additional beads through both ends and through the tassel. Tie the ends together and put a dab of glue to secure knot.
- Cut any loose twine.

Napkin Rings & Date Dish

By Nadia | @project.inprogress

Nadia is a passionate DIYer who wants to share her love of creating to inspire others. She can be found brainstorming projects between her day job as a Project Manager or volunteering for the Bangladeshi community.



Having iftar together with friends and family is one of the joys of Ramadan. When hosting, add a personalized touch by having some stamped napkin rings with Islamic phrases and a crescent moon serving dish for the dates to set the mood! These make a lovely gift too!

Supplies & Tools List

- Air-dry clay
- Chopping board (or any flat surface will do)
- Wax paper
- Tape
- Parchment paper tube (this will be the mold for the napkin rings)
- Print out of crescent moon outline
- Ruler
- Xacto knife
- Stamp letters
- Rolling pin

Instructions

Napkin Rings

1. Cover chopping board with wax paper. Tape it at the back so the wax paper doesn't move.
2. Take out a ball of clay and form a 1" ball, then roll the ball to create a cylindrical shape.
3. Using the rolling pin, flatten the cylinder to create a rectangle long enough to wrap around the parchment paper cardboard tube. For reference, 4" long and 1" wide.
4. Use an Xacto knife to cut the rectangle out of the clay.
5. Gently wrap your clay rectangle around the cardboard tube, pressing the edges together where they meet together in the back. Don't make it too tight, or else it'll be stuck to the tube, so leave the slightest room to wiggle the rings off the tube.
6. You can dab some water on your fingers to smooth over the edges at the back.
7. Carefully stamp your word or phrase onto the clay, making sure to center the message.
8. After stamping the napkin rings, let them dry undisturbed for 24 hours.
9. Once dry, carefully remove the napkin rings from the cardboard tube.
10. Once the ink is dry, the rings are ready to use!

Crescent Moon Date Dish

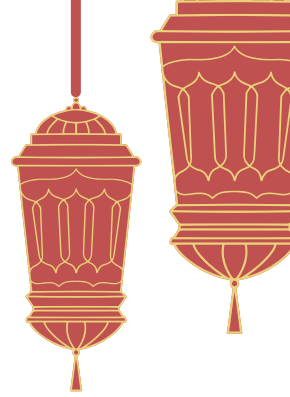
1. Cover chopping board with wax paper.
2. Take out a ball of clay and form a 2" ball, then roll the ball to create a cylindrical shape.
3. Using the rolling pin, flatten the cylinder to create a rectangle long and wide enough to fit the printout of the crescent moon outline.
4. Place the printout on top of the clay, and use an Xacto knife to cut the moon out.
5. Gently use your fingers to raise the edges to form a raised lip to the crescent moon.
6. You can dab some water on your fingers to smooth over the edges.
7. Let the moon dish dry undisturbed for 24 hours.
8. Once the ink is dry, the dish is ready to use for dates!

Iftar Treat Box

By Saleha & Anyse | @reelhomeliving



Saleha and Anyse are sisters who are passionate about sharing their family's heritage through the universal language of food. Their goal is to inspire you in the kitchen by sharing creative recipes, while entertaining you through the nostalgia presented in food storytelling.



We know that sometimes making something homemade can be an overwhelming task, so we made two versions of this Treat Box to give to your loved ones. You can easily make a little more of what you are already making for your own family for Iftar or opt to get some pre-packaged snacks and with a bit of tweaking, you have a nice gift-treat!

Box one

- Mini samosas
- Fresh fruit - in a jar
- Chicken salad hors d'oeuvres
- Dates stuffed with nuts, coconut, chocolate
- Dried fruits
- Mini sandwiches
- Pastries
- Mini kebabs
- Mini cupcakes

Tips

- Use natural brown parchment paper for a nice rustic look
- Include a nice note/card
- Tie twine around the box and stick a stem of any leaves/flowers under the twine.

Box Two

- Trail mix - in a jar
- Granola bars
- Cookies/biscuits
- Dates
- Dried fruits
- Nuts and seeds
- Chocolate bark
- Two-bite brownies
- Pretzels
- Popcorn

Instructions

- Line your wooden boxes with parchment paper

Box 1:

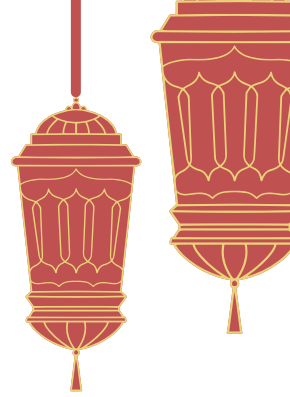
- Garnish your hor d'oeuvres. We used tiny carrot bits on the chicken salad.
- Add nuts and desiccated coconut to pitted dates.
- Arrange samosas standing up/leaning on each other.

Box 2:

- Cut granola bars into small squares. Use granola bars that have a yogurt or chocolate layer for a nice contrast.
- Add nuts and desiccated coconut to pitted dates.
- Arrange cookies partially laying on one another.

Granola

By Zahra | @threecupsofchai



Zahra is a mom of three whose love language is food! She is a revert to Islam and loves to celebrate Ramadan and Eid with decorations, fun, games and prayer. Three Cups of Chai is a place you can find your favourite meals, made easier. Zahra offers recipes for everyone, including gluten free, plant based, and of course always kid friendly!



This granola is filled with superfoods that will help maximize your energy during the long fasting days. I've added my favourite nuts and dried fruits, feel free to substitute for yours! Our favourite way to enjoy granola is over some vanilla yogurt, or as cereal with vanilla oat milk! They make the perfect gift for suhoor!

Ingredient List

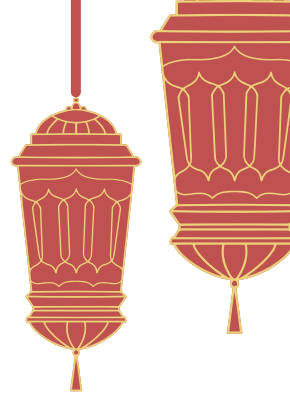
- 2 cups old fashioned oats
- 1/4 cup pumpkin seeds
- 3 tsp. chia seeds
- 1/4 cup roughly chopped pecans
- 1/4 cup whole almonds
- 3 tbsp. dried cranberries
- 3 tbsp. chopped dates
- 1/3 cup coconut flakes/strips - add this during the last 10 minutes of baking time!
- 3/4 tsp salt
- 1/2 tsp cinnamon
- 1/8 tsp nutmeg
- 1/4 cup melted coconut oil
- 1/3 to 1/2 cup maple syrup
- 1/2 tsp vanilla extract

Instructions

- Preheat your oven to 350F.
- Line a baking sheet with parchment paper.
- Combine all the dry ingredients in a bowl, then add in the wet and mix well so it is evenly combined.
- Transfer the mixture to your baking sheet, spread evenly and bake for 15 minutes.
- At the 15 minute mark, give it a little mix and add in the coconut if using. If you prefer less clumpy granola, break up chunks now.
- Bake for another 5-10 minutes, or until golden brown. Remove from the oven and cool completely.
- Store granola in an airtight container in the fridge.
- When gifting, place in a glass mason jar, add a tag with this info: bring to room temperature before enjoying as a topping over yogurt, as a cereal replacement, or on its own! Ramadan Mubarak!

DIY Reusable Gift Bags

By Natasha | @mrs_daya



Natasha is a tri-lingual high-school teacher, wife and mama of two miracle munchkins. In addition to fun and creative projects, she enjoys photography, interior design, travel, nature, culinary arts, while focusing on gratitude and positive living.



This is an easy, eco-friendly, low waste, and inexpensive DIY for gift “wrapping”.

Using paper bags and some paint, you can create an artistic and enjoyable project for any 'gift-giving' occasion. Besides this being a craft idea that can be done by yourself or for fun with children of any age, the recipient of your paper bags will be able to re-use it. Everyone wins, including our wallets and the earth!

Supplies List

- Paper gift bags (unprinted, in any colour – brown craft bags and white work best.)
- Acrylic paint (your choice)
- Disposable cups
- Newspapers (flyers or cardboard)
- Tape (painters tape works best but most others will also work)
- Scissors
- Tray (any flat tray or baking pan)

Tips

- You can add different amounts of white to darker paints to have different shades within the same monochrome palette OR have fun with a rainbow of colours!
- You can also use a paintbrush/plastic spoon to “splatter” or “drizzle” the paint for different effects and designs.

Instructions

- Lay out newspapers or flyers out on the floor where you will be doing your DIY.
- Spread out your gift bags flat with the un-folded side facing up.
- Decide on colour choice and/or combo.
- Count out the number of cups for the colours/paints or shades you want to use and place them on your tray.
- Poke a small hole at the bottom of each cup and cover with a large piece of tape.
- Pour your paint in and mix the shades as desired. (Place back on to tray).
- Once you are ready to start, remove the tape from the bottom of the cups slowly and allow paint to “drip” over the paper bags.
- Repeat for each colour/cup. Allow to dry for 12-24 hours before using bags.



For more Inspirational Ideas - Follow these Artists on Instagram!
A BIG heartfelt THANKS for their contribution.
(In order of Z to A)

threecupsofchai
reelhomeliving
project.inprogress
pinspearls
onefortyfour_
Nimistyle
naturesnature
mylittlealim
mrs_daya
moonorchidsdesign

momina.zee
lifewithfarihaa
idilsworld
Handiymann
gluedforyou
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dasootas
chroniclesofanewbride
chaiandchurros
allthatshedreamed