

DIY Beeswax Cotton Wraps



Materials

- **beeswax**, grated (or pellets). I use about 0.5 oz. of beeswax per wrap
- 100% cotton fabric, cut to appropriate size (12×12 in. or 8×8 in. works for us)
- old cookie sheet (that will be used for this purpose only, forever after)
- paintbrush (that will be used for this purpose only, forever after)
- chop stick for stirring the wax as it melts
- cheese grater (used exclusively for beeswax)
- a make-shift clothesline and clothes pins
- oven

Directions

1. Preheat oven to 85C (185F /10-20 degrees less for a fan forced oven - higher will burn the wax.)
2. Place pre-cut fabric on cookie sheet.
3. Sprinkle evenly and lightly with grated beeswax. You don't need a lot!
4. Place in preheated oven. Watch carefully! This should take 5 minutes or less.
5. As soon as the beeswax is just melted, remove from oven.
6. Spread wax evenly with paintbrush to cover over any spots that are not yet coated.
7. Hang on makeshift clothes line with clothes pegs, to dry. Once cooled, you can use it!

Notes

- If your wax starts to harden before you have evenly spread it, simply reheat it in the oven and try again.
- This recipe uses less than 1 oz. of beeswax per sheet.
- If you have a lot of wax left on the cookie sheet, place another piece of fabric on empty cookie sheet and it will absorb the extra wax.
- All of the supplies except the beeswax can be purchased cheaply at thrift stores and can be used again for other DIY projects involving beeswax.
- Each wrap will last several months or more depending on usage.



The Beeswax Reusable Wrap

Your beeswax wrap will last for many months with proper care. It is made from 100% cotton fabric and beeswax. The wraps are perfect for use at home wrapping sandwiches, wraps and use at work. They will keep vegetables, cheese and leftovers fresh in the fridge. Use your beeswax wrap in place of clingwrap. The warmth of your hands will mould the wraps to seal the food.

To care for your Beeswax Reusable Wrap

After use lay the wrap flat and wipe over with a clean cloth moisten with lukewarm water and a mild detergent. Leave to air dry. Don't use hot water or expose the wrap to direct sunlight or heat as it is a natural product and the beeswax may melt.

With proper care the wrap should last many months and at the end of its life pop it in your compost and it will decompose.

To make a snack bag follow these steps...

- 1.** Fold your wrap in half diagonally to create a triangle.
- 2.** Place the fold at the bottom.
- 3.** Fold one point over to the opposite side.
- 4.** Repeat step 3 with the other point to the opposite side.
- 5.** Fold top down on either side to complete your bag.
- 6.** To secure your snack bag flip one side of your lid over to the other side to make a seal and keep snack secure and fresh.

Just think for a moment... if it takes 30cms of clingwrap to wrap one sandwich, that's 150cm a week – 78 metres a year and that's just for one sandwich.

Multiply it by the number of people in your family, their lunches, snacks and leftovers. That is a lot of plastic!

Thank you for choosing to help the environment and marine life by using beeswax wraps.

