

Beeswax Wrap Kit (based on Wastebusters kit)

- Beeswax (we recommend organic wax which can be sourced from Wildpure.co.nz)
- Coconut oil (10-15% by weight of beeswax)
- Ladles, brushes and butter knives (not serrated)
- Iron - we don't recommend using your home iron as it will get covered in wax
- Butchers paper (or newspaper) for protecting surfaces from wax spills
- Pot (stainless steel with heavy bottom and sturdy handle)
- Hot plate
- Baking paper (wide commercial type)
- Paper towel for cleaning up wax
- Large (70cm wide) wooden chopping boards (or wooden ply board)
- Drop sheets (100% cotton)
- Fabric (100% cotton, hanky weight, preferably not linen)
- Pinking shears
- Tea towels
- Clothing rack (cover the rails with masking tape if concerned about wax residue)
- Extension cord and power board
- Silicon molds
- Bag for used materials eg. baking paper.



Note: Making wraps can be a messy process! Ensure you cover any surfaces you want to protect (including floors and carpets). A piece of paper towel and an iron can be useful for collecting any stray bits of wax.

Beeswax Wrap instructions

Wastebusters uses the iron-on method (there is also an oven method).

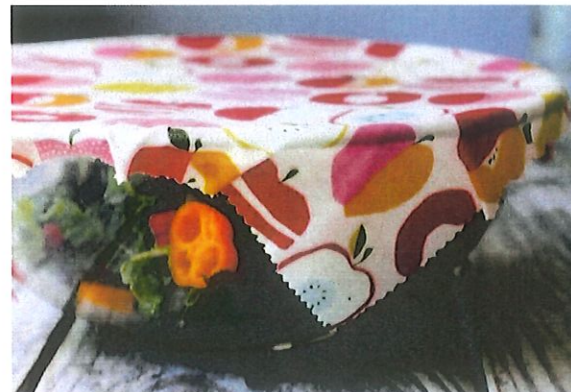


Choosing & preparing fabric

- Use 100% cotton (you can test by holding a lighter to the edge - if it burns easily it is likely cotton, if it shrivels and forms a hard edge, it likely contains plastic/nylon etc). Make sure it is clean. For cultural reasons and cleanliness avoid using sheets/pillow cases. Some fabrics may bleed colours so try to use colourfast fabric.
- Cut to desired size. We use a square template, around 25 x 25cm.
- Use pinking shears (scissors with triangle edges) to cut the fabric edges as this will prevent it from fraying.

Making the wax mix

- The beeswax mixture should be made up of about 85% organic beeswax and 15% coconut or almond oil.
- You will need around 15gm of wax mixture per wrap so melt the amount required on a low heat, stirring regularly.
- If the wax starts to smoke, take it off the heat immediately.

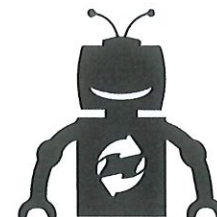


Making the wraps

- Turn on the iron to a medium heat.
- Cover any surfaces you want to protect eg. the floor, the bench with butcher's paper or drop sheet.
- Place a layer of baking paper on a flat surface (we use large wooden boards with a piece of fabric/old tea towel underneath the baking paper to prevent movement).
- Place fabric on the baking paper.
- Ladle or brush wax mixture on to the fabric. Around half a small ladle is plenty, dribbled evenly around the fabric. Alternatively, solid wax can be grated onto the fabric.
- Cover the fabric with a second piece of baking paper. Iron until all wax is melted and evenly coating the fabric. It's a good idea to iron from the centre of the fabric towards the edges, this way any excess wax can be scraped off and re-melted.



- Use the edge of the iron to push excess wax around the fabric.
- Once the fabric is covered entirely, remove from baking paper and hang the beeswax wrap on a clothes rack or a table to dry for a few minutes.





BEESWAX WRAPS

How-to Guide

Use & Care

- Beeswax wraps are made by infusing a mix of beeswax and oil into cotton fabric.
- They can be used to cover and wrap food in place of cling film.
- Beeswax is a natural antibacterial.
- When warmed with hands, wraps become easy to fold around food or a bowl.
- Wraps can be wiped/washed in cool, soapy water and reused. Hot water will melt the wax.
- If used regularly, your wraps may last a few months or up to a year if used occasionally.
- You can revive a wrap by either placing it in the oven on a clean baking tray at 100°C for a few minutes or by ironing between baking paper. Hang up to reset wax.