

How to make a beeswax wrap

How much wax will I need?

Approximately 1 tablespoon (20 g of pellets or grated wax) per 10 cm²

Caring for your wrap

- Wash with warm (NOT hot) water and a gentle soap after use. Air dry.
- Store flat in a drawer.
- Reapply wax after 6 months if flaking occurs or it is becoming less waterproof.
- Do not put in the dishwasher.
- Do not use with raw meat.

A beeswax wrap is a great alternative to single-use plastic wrap and is perfect for lunchboxes or wrapping up leftovers.

What do I need?

- Beeswax pellets or block – easily obtained at your local farmers' market or art supply stores.
- A grater (if using beeswax in block form).
- Cotton fabric that is light but tight in weave (not stretchy, woven or knitted) – about the thickness of a bedsheet.
- Fabric scissors – or pinking shears to stop edges fraying.
- An iron.
- Baking paper.
- Newspaper.



Optional extras

- Jojoba oil – makes wrap softer/more pliable (3 tsp/100g wax).
- Pine rosin – helps wrap stick to itself (1:5 rosin to wax).
- Button and jute string – to convert wrap to a pocket.

For more information about the WasteSorted Schools program visit www.wastesortedschools.wa.gov.au





Steps

1. Cut the fabric to the desired size (30 cm x 30 cm for a sandwich wrap).
2. Turn your iron on to a medium temperature.
3. Line your ironing board with newspaper to protect it from any beeswax.
4. Put a sheet of baking paper on top of the newspaper.
5. Place your fabric square down on the baking paper and sprinkle it with a little beeswax. You can add more if you need to but it's best to start with a sparse covering and add as required.
6. Place a second sheet of baking paper on top of the fabric and wax.
7. Run the iron over the baking paper until the wax melts and the paper becomes clear. Add more wax if needed.
8. Remove the fabric from the baking paper and hang to dry.

