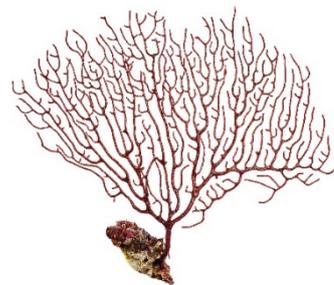


DIY Reuseable wax wrap recipe

Courtesy of the Girl Guides, Oxley



Great Barrier
Reef Foundation

EQUIPMENT

- **beeswax** – the Oxley Girl Guides sourced their beeswax from Stradbroke Island
- **powdered pine rosin** (this is what gives the wrap it's “cling” factor)
- **jojoba oil**
- **100% cotton fabric** – ask family and friends for left over sewing fabric or old sheets etc
- **scissors** – pinking shears will prevent fraying
- **paintbrush** (can only be used for this purpose)
- cheese grater
- baking sheet /tray
- baking paper
- ruler or tape measure (optional)
- oven
- clothesline and clothes pegs

HOW MUCH BEESWAX, RESIN AND JOJOBA?

Below are quantities to make medium size wraps (30 x 30cm) squares. Here's how much to use for one 30 x 30 cm sheet:

- 1 tablespoon plus 1 teaspoon **grated, packed beeswax**
- 1 tablespoon plus 1 teaspoon **powdered pine rosin**
- 1 teaspoon **jojoba oil**

DIRECTIONS:

1. Preheat your oven to 110 celcisu
2. Cut your fabric into the 30 x 30 cm squares
3. Lay parchment paper over the baking sheet, then place your fabric on top. Sprinkle your beeswax/resin/jojoba oil mixture evenly over the top.
4. Place sheet in the oven, bake until the mixture is fully melted. This should take between 5-10 minutes.
5. Using the paintbrush, spread the mixture evenly over the fabric.
6. When the mixture is evenly melted, remove the baking sheet from the oven and lift the sheet with tongs. Then hang it somewhere so that it can “set.” (it will feel very tacky at first - the finished result will have grip but not be super sticky.)

CAUTION

HOT! Wax is liquifies at 80 °C. Use tongs when handling hot fabric. Immediately run under cold water if you come into contact. Seek medical attention as required.

Cloth and wax are flammable, keep away from naked flame. Always have a responsible adult with you whilst using your over and stove.

Notes on care and use:

- To use, just place over a bowl or container, wrap around food like cheese, vegetables, fruits, nuts, sandwiches, etc, or fold into a snack bag.
- Wraps can be washed with cold water and a mild soap (castile soap) and air dried. They cannot be washed with hot water they are not recommended for meat
- Depending on how frequently they're used, they can last for up to a year. After that all you need to do is re-wax them in order to keep using them.

