

REUSABLE FOOD WRAPS!

Have you heard the buzz about beeswax wraps? They're a reusable, biodegradable, breathable way to cover food containers and wrap sandwiches and snacks. This quick DIY project is a terrific alternative to cling wrap and plastic baggies, saving you money and reducing your household's plastic waste.

SUPPLIES

- 100% cotton fabric (synthetic fabrics won't properly absorb wax)
- Beeswax pellets (sourced locally if possible)
- Scissors
- Baking sheet
- Parchment paper or tin foil
- Metal or compostable spoon
- Hanger and clips
- An oven



GUIDE

- Choose fabric from an old cotton shirt, pillowcase, or cloth napkin. Visit a thrift store for fabric if you don't have anything to use in your own closet. Gather the rest of your supplies.
- Cut the fabric into your preferred size. A 15" by 15" square will wrap a sandwich and work for most applications, but feel free to customize to the food you will be wrapping most often.
- To keep the beeswax from sticking to the baking sheet, line it with parchment paper or aluminum foil and place your fabric on that.
- Place the beeswax pellets all across the fabric, evenly spreading them to the edges. Break large beeswax chunks into smaller chunks.
- Preheat the oven to 150-200°F. Bake the fabric and pellets for about eight minutes. When the beeswax melts down, take out the baking sheet and spread evenly over the fabric with a spoon. Work fast as this will cool quickly!
- Let cool by clipping to a string or clothes hanger or just by carefully holding up with tongs, tweezers, or your fingers!
- Use cool water and mild soap to clean the wraps when necessary. After six months or so, the wraps may start to lose beeswax, but you can repeat the process to refresh them. If you no longer want to use them, compost them!
- We hope this has made your home or workplace a happier place. To help create even more happy places, give to Southface Institute at southface.com/donate or text SOUTHFACE to 44321.