DIY Beekeep Blend KIT

Pure Beeswax, Organic Jojoba Oil & Pine Tree Resin, when heated & applied to cloth, transfers the anti-microbial qualities of beeswax & the anti-fungal properties of the oil & Resin.

With our Beekeep blend, create beeswax wraps in the sizes and fabrics to suit your home. We have developed this blend over time, encompassing ancient methods of preservation & damning the age of single use plastics.

Each kit should treat about half a square meter of cloth, (enough to make your own bread wrap, sandwich wraps for the family, & covers for leftovers). The yield varies with the weight of the fabric, we recommend a good quality quilting cotton.

Method

- 1. Set oven to 100° C
- 2. Prepare fabric, make sure it's a IOO% cotton (Synthetics will not absorb wax medium).
- 3. Cut to size, use your bowls as a guide to consider how you might use your beekeeps. Eq. cheese wrap.
- 4. Slowly & steadily grate your beeswax. Mind not to lose a nail!
- 5. Lay cloth on baking paper over a tray. Fold larger pieces to fit.
- 6. Modestly sprinkle grated beeswax like you are dressing a pizza, keep some aside aside for touch ups. Slide into the oven & observe.
- 7. Remove from oven when all the wax is liquid (2-3mins) and use the paintbrush to spread the wax evenly.
- *Repeat steps 6 & 7 until fabric is evenly saturated, add more wax as needed, or mop up excess with your next piece.
- 8. Using tongs, remove from baking paper before it sets and hang to
- 9. Keep baking paper to catch excess wax and use again.

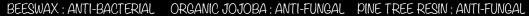
2-6 Redwood Drive, Dingley Village, VIC 3172 Ph +61 (03) 9555 1115 Fax +61 (03) 9555 1117 email info@victoriantextiles.com.au













REUSABLE & BIODEGRADABLE

BEESWAX FOOD CLOTH

Replace single use food storage with BeeKeep, reusable & biodegradable food cloth. A recipe inspired by ancient techniques in preserving, for the health of our environment & bodies.

Using the warmth from your hands, the cloth becomes malleable, allowing you to activate the sticky qualities of the Pine Tree Resin. Pine Tree Resin & Jojoba Oil render the cloth anti-fungal, as the Beeswax lend it's anti-bacterial nature.

Shape them around bowls/breads/cheeses/sandwich/bunches of herbs & greens, half an avocado, the end of your ginger etc.. Once refrigerated, your design will set, thoughtfully holding it's shape & food.

Infuse your 100% Cotton fabrics with our blend to produce your own BeeKeeps at home.

To echo our ethos, we forage only:
Pure Beeswax sourced from Tasmanian beekeepers surplus
Organic Jojoba Oil
Pine Tree Resin

With care, each piece should last you at least I year. Wash in cool water with a natural soap, & refresh in the oven every couple of months on baking paper.



