Gladstone Regional Library MakerTime

What is a MakerSpace?

A MakerSpace is a collaborative workspace used for making, learning, exploring and sharing ideas that uses high-tech (e.g. 3D Printing) to no-tech tools (e.g. Knitting).

What is MakerTime?

MakerTime sessions are creative sessions aimed at teaching or providing a chance to practice new arts, crafts, science and technology.

Some MakerTime sessions previously run include:

- Quilling
- Jam making
- Galaxy Pendants
- Spool Knitting
- Squishy Circuits
- Sewing
- Embroidery
- Paper Pot creation
- Papercraft
- Robotics
- Macramé and
- 3D Printed Christmas Decorations
- Learners Permit for Cricut

Information Handouts:

This range of information handouts have been created as a beginner's guide to a variety of self-paced activities. There are a large variety of resources readily available both in library and online for guidance and ideas.

Further Reading and References

The following resources contain more information about the topic:

- 1. 2022. [online] Available at: Ref: https://deesbees.nz/blogs/news/how-to-make-beeswax-food-wraps-the-iron-method [Accessed February 2022].
- 2. 2022, [online] Available at: Ref: https://mypoppet.com.au/makes/how-to-diybeeswax-wraps-reusable-food-wraps/[Accessed February 2022
- 3. Ahnert, Petra, 2018. *Beehive Alchemy: projects and recipes using honey, propolis, and pollen to make soap, candles, creams, salves and more.* Beverly MA: Quarry Books.

After attending one of our Lerner Permit sessions, several of our different craft machines e.g., Cricut and sewing machines, are available for public to borrow and use at their local library branch.

MakerTime sessions are available at all branches region-wide including:

- Agnes Water Library
- Boyne Island Library
- Calliope Library
- Gladstone City Library
- Miriam Vale Library
- Mount Larcom Library
- Precinct Library

For more information visit: www.gladstonelibraries.qld.gov.au

Gladstone Regional Libraries

MakerTime DIY Collection

Beeswax Wraps



Image: Gladstone Regional Libraries
Source: Gladstone Regional Libraries



Beeswax Wraps

With some basic supplies you can replace plastic food wrap with beeswax wraps.

Materials:

- 100% cotton fabric (old pillowcases, shirts, sheets etc.)
- Beeswax pellets/ grated beeswax
- Iron
- Greaseproof paper
- Pinking shears
- Old towels
- Optional- jojoba oil

How to Start:

- 1. Wash cotton material and dry before use. Use pinking shears to cut material to desired size (this prevents material shredding).
- 2. Prepare work area by placing used towel on flat surface (table, ironing board).
- 3. Turn on iron to non-steam setting
- 4. Place material on a sheet of greaseproof paper, making sure that the area is covered
- 5. Measure out enough beeswax to cover the material and then cover with another piece of greaseproof paper.
- 6. Place the iron on top of the greaseproof paper, material and beeswax, move the iron from the centre to the edges you will see the wax spreading as it melts. Continue moving the iron and spreading the wax, adding more wax to spaces if needed. If you end up with extra melted wax you can reuse it by waiting until it is dry and hard and then scraping it off.
- 7. Once you have covered the material with wax, leave it for a few minutes and remove the greaseproof paper. Dry the wrap by shaking it in the air a few times.
- 8. To prepare the wrap, scrunch it your hands (your skin will be warm and will melt the wax enough to make it malleable. Now it is ready for use.

Note: Beeswax wraps can be used up to 100 times and can easily be cleaned by washing with a little soap and cold water- no hot water as this will melt the wax! If the wrap requires refreshing, crumple it again or place it in the oven on a low heat to re-melt the wax or you can add more wax and melt again using an iron. Always wait until your dishes are cold before covering them with a beeswax wrap.

Do not put your beeswax wrap in direct contact with raw meat or fish. First, put the food in a container and cover it up. You can put it in the fridge or freezer.

CAUTION: Do not use it in the microwave or oven.



