









Does your mum love bubble baths but hate the plastic that comes with it? These solid bubble baths are a perfect gift idea.

Make a candle for mun

Ingredients

- 450 g beeswax
- ½ cup coconut oil (optional)
- · 1 tsp essential oils (optional)
- Wicks and Jars

Method:

- 1. Place the beeswax and oil into a metal bowl or pitcher.
- Put the bowl in a pot and fill the pot with a few inches of water. Make sure the water won't overflow into the wax as it boils.
- 3. Bring the water to a gentle boil until the beeswax and oil have melted. If using essential oil, add it at this point.
- Pour 1cm of wax mix into the bottom of each jar. Return the bowl to the hot water to keep the wax melted.
- Place the wick into the wax in the centre of the jar. You can use a skewer to make sure it's placed correctly by pushing the wick down and holding it there for a few minutes.
- 6. Let the wax cool until it's solid enough to hold the wick in place, about 5-10 minutes.

- Use a peg across the jar to hold the wick up or wrap the top end of the wick around a bamboo skewer until it's tight with the skewer resting across the jar.
- Keeping the wick in place, pour the remaining melted wax into each jar. Leave about 2cm of space at the top of the glass jars.
- Make sure the wick is still centred in the jar and gently move it if it needs fixing
- Put the candles in a warm place to cool down overnight. The warmer the spot, the less chance of cracking.
- 11. Once the candles are hard, trim the wick to size, about 1cm. Don't trim it any shorter than this or the candle will have a smaller flame and it's more likely to tunnel. Once you've lit the candle, if it's flickering or smoking, blow it out, trim the wick a bit more, and re-light.

Everything you need available at Bin Inn!



To clean the wax bowl, reheat it in the pot of water until the wax is remelted, then wipe clean before using soap and water.

FRESH AS°

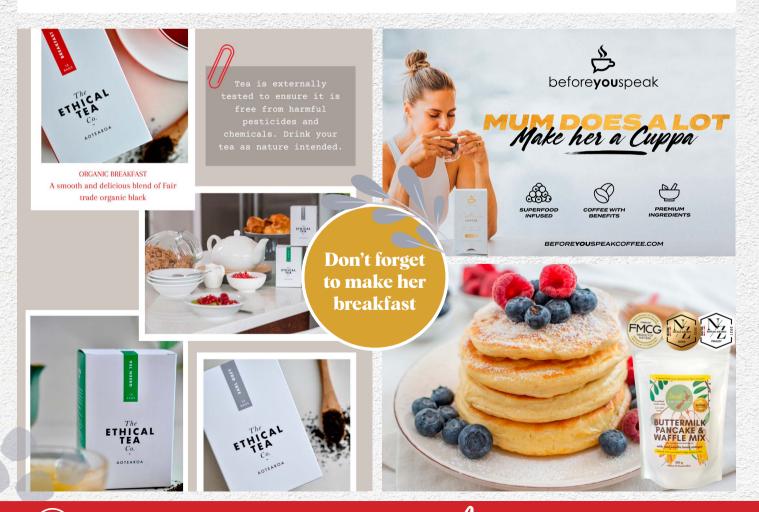
freeze dried ingredients

See Instore for 25% Off the Fresh As° Range



Discount runs 1st - 14th May 2023.

www.fresh-as.com





You can eat the entire plant with root, seed and all - maximising nutrients.

Mr Fothergill's Kitchen Seed Sprouter makes growing sprouts very easy! All you need to add is water and seeds. Mr Fothergill's Microgreens Growing Tray offers an easy hydroponic growing solution. Again, all you need to add is water and the seeds - no soil is required!

Discount runs 1st - 14th May 2023.



Want to win a Tui worm farm for Mum? Watch our Facebook page for your chance to win! Giveaway runs 3rd - 9th May 2023.





Ever thought about owning a Bin Inn store?

Bin Inn is about to relaunch with a fresh new look, and we are looking for new entrepreneurs to join our exciting & successful group of women & men who own and the operate their respective stores.

- Are you a foodie?
- Are you passionate about healthy food?
- Are you committed to reducing waste?
- Do you love clean beaches and forests as much as we do?

If you answered yes to all of those and have the confidence, means, and skill to run a dynamic retail food store then call the business manager -07 575 6939. We have territories around the country.

DISCOVER A BIN INN STORE NEAR YOU

NORTH ISLAND

- Bethlehem
- Dinsdale
- Feilding
- Glenfield
- **Hamilton East**
- Hastings Kamo
- Kapiti
- Howick

- Masterton
- Onehunga
- Palmerston North
- Papamoa
- Porirua
- Petone
- Pukekohe
- Rotorua Silverdale
- St Andrews

- Stonefields
- Takanini
- Taradale
- Taupo
- Te Awamutu
- Thames
- Waitara Warkworth
- Whakatane
- Whangarei

SOUTH ISLAND

- Alexandra
- Blenheim
- Dunedin
- Lincoln Road
- Nelson
 - Rangiora Richmond
 - Rolleston

Stanmore Road



