

Recipe for making flavoured wax blocks (from Wildlife Management International Limited)

Flavoured wax blocks are simple to make and deploy and can last for several months in the field. Rodents are particularly attracted to them and leave teeth marks when they nibble on them. Rodent teeth marks can be distinguished from other species that might be attracted to them (such as invertebrates, shrews, rabbits, birds).

Makes approximately 30 large or 60 small blocks.

Equipment:

Standard 25 cm saucepan

Gas ring and gas bottle (Can use a hob, but it is a messy business: may ruin your cooker) Silicon cupcake tray (12 large or 24 mini)

Wooden spoon for mixing

Heatproof glass jug for pouring

Chocolate wax:

Ingredients:

12 standard white wax candles

5 heaped tablespoons of pure cocoa powder - **N.B. Do not use drinking chocolate as it burns**

Instructions:

Melt candles in pot, remove wicks, add cocoa powder and stir thoroughly to mix. Then carefully pour into the silicon tray using the heatproof jug. Just before wax sets, put a hole through centre of the block. Another option is to let the wax blocks set overnight and then drill a hole using a battery-drill. Alternatively put a bent paperclip (for tying to vegetation) in the centre of the wax block while it sets.

Coconut wax:

Ingredients:

12 standard white wax candles

5 teaspoons of coconut essence (or ½ block of creamed coconut)

1 heaped tablespoon of pure cocoa powder (cocoa is added to make teeth-marks easier to see on the wax block)

Instructions:

Melt candles in pot, remove wicks, add cocoa powder and stir thoroughly to mix. Take off the heat and add coconut essence one spoonful at a time taking care as the mixture will bubble and fizz.

Then as from instruction 2, chocolate wax recipe, above.

Peanut wax: N.B. Does not last or store as long as chocolate or coconut wax.

Ingredients:

12 standard white wax candles

½ jar of smooth peanut butter

Instructions:

Melt candles in pot, remove wicks, add peanut butter and stir thoroughly to mix. Do not leave on a high heat too long as the peanut butter can burn.

Then as from instruction 2, chocolate wax recipe, above.



Left: large and small chocolate wax blocks.

Right: blocks in production using silicon ice cube/ cupcake moulds © WMIL.