WS-038 Removable-liner bread carrying bag

Carry a cool loaf in a washable outer bag with a separate purchased food-safe inner liner.

Controlling dimensions: US inches and feet. Metric equivalents are references. Original editorial design; no physical build, animal trial or load certification is claimed.

Before marking and cutting

US inches; feet where appropriate. Metric values are rounded references. Written inch values control.

3/4 in means measured 0.750 in actual thickness wherever used. Recalculate mating lengths for other sheet thicknesses; do not substitute nominal stock blindly.

Use limits

No airtight, mold-prevention, shelf-life or hot-food rating.

Materials and finished cuts

Part	Qty	Size to cut	Material and detail
A Bag panels	2	15 × 19 in 381 × 482.6 mm	Prewashed firm washable cotton; measure after drying. Cut blank before seams or fitting.
B Drawcord channels	2	15 × 3 in 381 × 76.2 mm	Prewashed firm washable cotton; measure after drying. Cut blank before seams or fitting.
C Short drawcords	2	1/4 × 20 in 6.35 × 508 mm	Washable cotton cord; not a carrying handle. Cut blank before seams or fitting.

Hardware and consumables

1 × Thread. Seams and edge finishing.

1 × Food-safe inner liner. Choose for intended food; replace as appropriate.

Tools

Rule with fractional inches; Pencil or appropriate material marker; Scissors or cutter suited to the actual material; Straightedge; Sacrificial cutting backing; Sewing needle or suitable sewing machine; Scissors; Pins; remove and count after sewing

Primary context and design record

Context references; not design endorsements or certifications.

WS-S01 · Hand and Power Tools · OSHA

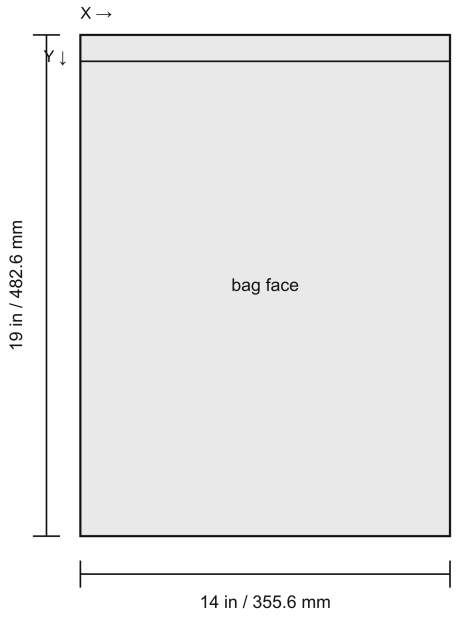
WS-S02 · Packaging Foods · Utah State University Extension

WS-S03 · Food Storage Conditions · Utah State University Extension

Assembly and first checks

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PLAN / reference origin at front-left; not to scale. Inch values control.



Part letters identify the cut-list pieces. Dashed outline = underside part.
Coordinates in the method use the same X/Y reference.
Do not drill from the graphic: transfer the written center coordinates.
Original editorial design; no physical construction trial or certified load rating.

01 Use a cool loaf only. Choose a separate suitable food-safe liner; this textile bag does not establish food shelf life or an airtight seal.

02 Cut two A panels 15 × 19 in, two B channels 15 × 3 in and two C cords 20 in long.

03 Place A right sides together. Sew side and bottom seams 1/2 in from the raw edges, leaving the top open.

04 Finish the three seam allowances with suitable overcasting and turn the bag right side out; its body is about 14 × 18 1/2 in before the top channel attachment.

05 Hem B’s short ends 1/4 in twice, giving 14 in channel length. Fold each B lengthwise with wrong sides together.

06 Align one folded B’s two raw long edges to one bag top raw edge; sew with 1/2 in allowance. Repeat on the opposite top edge.

Complete the assembly

WS-038 Component dimensions

Orthographic component reference. Quantities shown; not a sheet nesting plan or full-size template.



15 × 19 in

A Bag panels QTY 2

15 in / 381.0 mm × 19 in / 482.6 mm cut blank



15 × 3 in

B Drawcord channels QTY 2

15 in / 381.0 mm × 3 in / 76.2 mm cut blank

1/4 × 20 in

C Short drawcords QTY 2

1/4 in / 6.3 mm × 20 in / 508.0 mm cut blank

Measured actual stock controls. Read the written assembly sequence before cutting or fastening.

07 Finish the channel attachment seam allowances and stitch them downward, leaving both channel ends open.

08 Thread one cord through each channel separately with a blunt bodkin. Knot each cord’s two ends together into a short accessible pair; do not form a neck-length carry loop.

09 Place the cool lined loaf inside, gather the top gently and carry the bag supported from underneath. Do not lift a loaf by the cords.

10 Remove liner and crumbs after use; wash and dry the textile completely before storing it.

Acceptance and intermediate checks

Body width about 14 in; both channels open at ends.

Purchased liner separates food from all sewn seams.

No long drawcord carry loop or needle remains.

Cleaning and maintenance

Wash after soiling; dry fully.

Replace frayed cord and torn bottom seams.