

TREADLE & SPOOL

The Drawstring Bread Bag

homemade bread deserves a proper outfit

from the sewing room at Granny Plants

What's inside:

- One rectangle, two seams, one drawstring — that's the whole project
- Sized for a standard sandwich loaf, with a round-boule variation
- Why linen and cotton keep crust crisp when plastic makes it sad
- Gift-ready: pairs perfectly with the zucchini bread gift tags

Beginner-friendly — this is a wonderful first drawstring project. Pre-wash your fabric so the bag never shrinks smaller than the loaf it was promised to.

Materials, cutting & making

You'll need:

- 1/2 yard of linen or cotton (loaf size) — or 2/3 yard for the boule version
- 1 1/2 yards of cotton cord, twine, or twill tape for the drawstring
- A safety pin for threading

Cutting:

- Sandwich loaf: cut one rectangle 14" wide x 32" long
- Round boule: cut one rectangle 17" wide x 38" long

1. Fold and mark.

Fold the rectangle in half, right sides together, so the fold is the bottom of the bag. On each side, measure 2 1/2" down from the top raw edges and mark — the seams will stop there.

2. Sew the sides.

Sew both side seams with a 1/2" seam, starting at the bottom fold and stopping at your marks. Backstitch well at the stops. Press the seams open, including the little unsewn flaps above.

3. Hem the flaps.

Topstitch around each pressed-open flap to hold it flat — this makes tidy openings for the drawstring casing.

4. Make the casing.

With the bag still inside out, fold the top edge down 1/4", press, then fold down 1" more and press. Stitch close to the first fold, all the way around. The side openings stay open at each end of the casing.

5. Thread the drawstring.

Turn the bag right side out. Pin the safety pin to your cord and feed it through the casing in one opening and all the way around, coming out the same side. Knot the ends together.

6. Tuck in a loaf.

Cinch, admire, resist slicing until it cools. (This step has a failure rate.)

Granny's notes:

Linen is the gold standard — it breathes, so crust stays crusty instead of steaming soft. For gifting: bag the loaf, cinch the string, and tie one of the zucchini bread gift tags right on. These double beautifully as produce bags at the farmers market.