

Seasoning a pipe bag

There are different sorts of sealing around, some of them will spoil your bag. If mixed so ask the maker of your bag what's used and stick to it.

What you will need:

- bagpipe seasoning
- pot to heat seasoning
- paper towels
- small funnel that fits into the chanter stock
- kitchen sponge
- tight fitting cork plugs for the stocks

or better

- homemade plugs made from wooden dowel rods and yarn

Preparing the seasoning:

-Open the seasoning bottle, place it in a pot with water and heat it to about 90° C (nearly to the boil), until the stuff gets liquid.

Preparing the bag:

-Take all parts out of their stocks
-Close stocks except the chanter stock with plugs, push them all the way to the bottom of the stocks to prevent the seasoning creeping inside of the stocks.

-Wrap a paper towel around the neck of the bag, place the funnel in the chanter stock and pour the liquid seasoning into the bag without burning your fingers.

Avoid any spill on the leather of the bag, if you can't try to clean it immediately with warm water and a sponge.

-Close the chanter stock with a plug

-Work the bag to make sure the seasoning reaches every corner, pay special attention on the seam.

-Unplug the chanter stock, inflate the bag and press it firmly, watch out for seasoning creeping through the seam.

Clean it of with the sponge if need be.

Again avoid any spill on the leather.

- Pull out the plug and pour the seasoning back into the bottle, squeeze the bag a little to press out any surplus.

-Inflate the bag lightly and leave it to cool down for at least two hours.

-Pull out all the plugs, clean the inside of the stocks with a paper towel if necessary.

-Reassemble the bagpipe.

-If it is a bellows blown instrument don't forget to test the bellows for leaks.

The rest of the seasoning can be reused, close the bottle and store it in a cool place.