

In 1895 the Montgomery Ward catalogue offered "Waxed Butter Paper," which it said was grease-proof, and that other people continue to talk about grease-proof paper at least until 1940. I think I remember that it was NOT the waxed paper familiar today, but was more like butcher paper. I suspect it might have been replaced in most households by the kind of waxed paper currently being sold, which itself is largely being replaced by plastic film. SS

grease-proof paper is wrapping that can be used around something that is oily/fatty. another quality of GPP is that it does not stick to the thing it is wrapping. paper to wrap butter - the "butter paper" referred to could be called 'grease-proof' as it is impregnated with way which prevents grease going through the wrapping.

GPP is also used in baking to prevent the mixture sticking to surfaces.

Baking paper, sometimes called baking parchment, can be used to line baking tins and eliminates the need to grease the tin. It's great for baking cookies (biscuits). After the cookies come out of the oven, you can slide them off the tin on the baking paper, and the tin stays clean.

Greaseproof paper, or wax paper, has a coating on it that resists water. It is good for wrapping food for the refrigerator or freezer. Because it has a waxed coating, it won't cling to sticky foods like dough. It should not be used in the oven.

Greaseproof paper is a type of non-absorbent paper that can be used for various purposes in the kitchen like layering fragile foods such as pancakes, wrapping food for storage and lining cake tins. Whereas nonstick baking paper which sometimes also known as parchment paper has a non-stick coating that eliminates the need to grease the paper. Although it costs more than greaseproof paper, it is especially good for lining baking trays when you make meringues and other dishes with a high sugar content. These foods are likely to stick to greaseproof paper.