

Milk Glue

Ingredients

- 1/4 cup hot water
- 2 tablespoons powdered dry milk *or* 1/4 cup of warm milk
- 1 tablespoon vinegar
- 1/8 to 1/2 teaspoon baking soda
- More water, to reach desired consistency

Instructions

1. Dissolve the powdered milk in the hot water. If you're using regular warm milk, start with just that.
2. Stir in the vinegar. You'll see a chemical reaction occur, separating the milk into curds and whey. Continue stirring until the milk has completely separated.
3. Filter the mixture through a coffee filter or paper towel. Discard the liquid (whey) and keep the solid curd.
4. Mix the curd, a small amount of baking soda (about 1/8 teaspoon), and 1 teaspoon hot water. The reaction between the baking soda and the residual vinegar will cause some foaming and bubbling.
5. Adjust the consistency of the glue to suit your needs. If the glue is lumpy, add a bit more baking soda. If it is too thick, stir in more water.
6. Store the glue in a covered container. It will last 1 to 2 days on the counter, but 1 to 2 weeks if you refrigerate it.

Flour Paste

Ingredients

- 1/2 cup flour
- Water
- Pinch of salt

Instructions

1. Stir water into flour until you get the desired gooey consistency. If it is too thick, add a small amount of water. If it's too thin, add a bit more flour.
2. Mix in a small amount of salt. This helps prevent mold.
3. Store the paste in a sealed container.

