

### MAKING VIKING GLUE FROM MILK!

<b>You will need:</b>	A mixing bowl	A teaspoon
100ml milk	A measuring jug	A dessert spoon
Vinegar	Kitchen towel	A microwave (optional)
Sodium bicarbonate	A sieve/colander (optional)	



If you don't have a kitchen towel-lined sieve or colander, you can make a filter by fixing two layers of kitchen towel over a beaker with a rubber band.

Method:

1. Add 3 dessert spoons of vinegar to the milk. Stir. Leave for a few minutes to separate into curds and whey. If you have a microwave, heat the mixture for 20 seconds, stir, then heat for another 20 seconds. Heating speeds up the process, and makes the curds and whey separate a little better.
2. Filter the curds from the whey by pouring it through two layers of kitchen towel.
3. Gently scrape the curds out onto a clean, dry piece of kitchen towel. Pat them dry.
4. Crumble up the curds in a bowl. Add 2 teaspoons of sodium bicarbonate.
5. Add a teaspoon of very warm water and stir. You can add up to 6 teaspoons in total, one at a time, stopping when you have a smooth, thick paste.



Can you devise a test for your glue? You could compare it to another glue such as school glue or a glue stick.

Write a report about your test, including:

- Your method
- A labelled diagram
- Your results
- A description of what you learned, and how you think the test or the glue might be improved.

