

How to Make Wheatpaste

bleached or unbleached flour
sugar
water

Every cup of water needs 1 generous tablespoon of flour (generous means the flour is like a mountain in the spoon). Every quart of water will need a tablespoon of sugar, once boiling. Whatever quantity you make, apply that ratio. Typically, I make about 3 gallons at a time.

As an example, let's make 1 quart of wheatpaste.

1. Pour 1 quart (4 cups) of water into a small pot that can be used safely on a heating source (stove, hot plate, induction plate, etc).
2. In a smaller, separate bowl, add 4 generous tablespoons of flour.
3. Add a very small amount of water to the flour and stir until the flour becomes a thick liquid (exactly like making pancakes).
4. Once there are no dry clumps left, mix the now liquified flour into the quart of water (make sure to stir while pouring).
5. Turn the heat to medium or just past, and continue stirring so the liquid is in constant motion (LETTING IT SIT STILL WILL CAUSE IT TO BURN AND CLUMP AT THE BOTTOM).
6. Continue stirring periodically, until it boils (because of its viscosity, it will only slightly bubble when boiling).
7. Once it starts boiling, add 1 tablespoon of sugar and stir it in. When the sugar has dissolved, remove the pot from the heat and stir it one or two more times (all the greats add sugar too!).
8. Let it cool for a few hours and then go make art! You can use it while it's warm or wait for it to be cold.

Wheatpaste will last about two or three days unrefrigerated or about two weeks refrigerated. I store mine outside when it's cold. Either way, you will know when it goes bad by the smell.

Remember, for progressive wheatpaste always stir clockwise, and for subversive wheatpaste always stir counter-clockwise!