

## CORNSTARCH

Mix 1½ Tbsp cornstarch with 2 cups of water  
(Use distilled water if you have hard water)

Mix well. Fill a spray bottle.

**PROS:** cheap, easy to make,

**CONS:** it could clog the spray bottle if not mixed well.

May have to keep shaking the bottle.



## POTATO STARCH

Wash and peel a potato removing any discoloration. Grate into a bowl.

Pour 1 qt of water over the grated potato. Stir. Pour cloudy water into strainer. Wait 45 minutes. Pour the clear water off the top leaving the starch behind. Pour the starch into a saucepan. Add ¼ c cold water to make a paste. Pour in 2 cups of boiling water, stirring constantly.

Pour the starch into a bottle. Add 1 cup of cold water for a medium-weight starch.

**Pros:** you probably have a potato in your pantry

**Cons:** this amount of effort should be saved for making cinnamon rolls.



## FLOUR STARCH

- Mix together 1/2 cup of cold water and 1 tablespoon of flour.
- Use a whisk or your fingers to smooth out the mixture and get rid of any lumps.
- Bring 1/2 cup of water to a boil in a small pot.
- Add the flour and water mixture to the boiling water, stirring constantly as you do so.
- Continue boiling and stirring the mixture until it thickens slightly.
- Remove the pan from heat and allow it to cool.
- Strain the cooled flour water into a spray bottle

**Pros:** Cheap and easy.

**Cons:** TBD



## VINEGAR STARCH

You can make this liquid starch using just cornstarch and water, but add a bit of vinegar to the mix for a disinfecting punch.

- 2 Cups Water
- 1 Tbsp Cornstarch
- 1 Tbsp White vinegar

Mix water and cornstarch in a pan. Bring to a boil, remove from heat. Add white vinegar (only white). Cool and put into a spray bottle.

**Pros:** Cheap, easy, and disinfects.

**Cons:** Stinky



## VODKA STARCH

- $\frac{1}{3}$  cup Vodka
- $\frac{2}{3}$  cup Distilled Water
- Funnel
- Spray Bottle

Using a funnel, mix the vodka and distilled water in a reusable spray bottle. Shake your spray bottle before each use.

**Pros:** So easy! Light crisp finish.

**Cons:** You may not have distilled water in the house or the "maid" drank all the vodka.



## GLUE STARCH

You wouldn't think that good old Elmer's glue would be good for starching, but you'd be wrong. This can make a great heavy-duty starch.

Add 4 cups of water to a water bottle.

Add 2 tablespoons of white all-purpose glue.

Shake vigorously.

And that's a wrap.

Store this concoction in a cool place for 2-4 months.

**Pros:** Cheap and easy.

**Cons:** Messy



## RICE STARCH

Boil 5 to 6 cups of water

Add 1 cup rice

Boiling the rice until it is tender-about 15 minutes.

Strain and save the cooking water.

Cool the rice water.

Strain a piece of flannel into a spray bottle and use it as ironing starch.

**Pros:** Easy, available, and part of your dinner is already done!

**Cons:** No cons. This one is easy and cheap.

