

TO MAKE WATERLOO CRACKERS.

Take two slips of stiff paper or card board, about one-fourth inch wide, and four or five inches long, each; lay a mixture of powdered glass and gum water over one end of each paper, for about an inch in length, let this dry, and then put one fourth or an eight part of a grain of fulminating silver upon the glass on one piece of the paper; place the other piece of paper upon this, so that the glass upon the one shall rest upon the glass of the other, and the free ends of both papers be outwards. Paste a piece of thin paper over the whole covered parts to attach them to each other. Upon pulling the outward ends of the papers, the two surfaces of glass will grind upon each other, and occasion the explosion of the fulminating silver. When these crackers are made of a large size, with a grain or more of fulminate, they are used as attachments to a door and door-post, so that if any one should enter at night, the explosion of the composition, may indicate the opening of the door.

Put one-fourth of a grain in a piece of tin foil, put it then at the bottom or side of a drawer, and on opening or shutting the drawer, the powder will explode.

TORPEDOES.

Put one-fourth grain in a strong piece of blotting paper with a little black sand and a buck shot, and twist up the end of the paper. Throw them against the wall and they will explode.

BOSTON APPLE PUDDING.

18 good apples, 4 yolks of eggs, one white, one lemon, one-half nutmeg, one-fourth lb. butter, cinnamon, cloves, sugar to taste. Peel, core, and cut the apples into a stew-pan that will just hold them, with a little water and the spices, rasp the peel of the lemon in, stew over a slow fire till quite soft, then sweeten and pass through a sieve, beat the eggs and grated nutmeg together with the juice of a lemon, then mix all well, line the inside of your pie dish with good puff paste, put in your pudding, bake half an hour.

ICE CURRANTS.

Take large bunches of ripe currants, have them clean, whisk the white of an egg to a froth and dip them in it, lay them on a sieve or plate not to be touched, sift double refined sugar over them very thick, and dry them in a cool oven.

RICE JELLY FOR THE SICK.

Having picked and washed a quarter of a pound of rice, mix it with half a pound of loaf sugar, and just sufficient water to cover it. Boil it till it becomes a glutinous mass; then strain it; season it with whatever may be thought proper, and let it stand to cool.

ICEING FOR CAKE.

Two pounds double refined sugar, one spoonful of fine starch, one penny worth of gum-arabic in powder, five eggs, one spoon rose water, the juice of one lemon. Make the sugar fine and sift it through a hair sieve, rub the starch fine, sift, and the gum-arabic sift also; beat or stir all well together. Take the whites of the eggs, whisk them well, put one spoonful of rose water, one