
S Y R U P I.

S Y R U P S.

IN the making of Syrups, where we have not directed either the weight of the sugar or the manner in which it should be dissolved, this is to be the rule.

Take of double-refined sugar twenty-nine ounces by weight.

Any kind of liquor one pint.

Dissolve the sugar in the liquor, in a water-bath; then set it aside for twenty-four hours; take off the scum, and pour off the Syrup from the fœces, if there are any.

SYRUPUS ALTHÆÆ.

SYRUP OF MARSH-MALLOW.

Take of the fresh Root of Marsh-mallow, bruised, one pound.

Double-

Double-refined Sugar four pounds.
Distilled Water one gallon.

Boil the water, with the Marsh-mallow root, to one half, and press out the liquor when cold. Set it by twelve hours; and, after the fœces have subsided, pour off the liquor. Add the sugar, and boil it to the weight of six pounds.

SYRUPUS CARYOPHILLI RUBRI.

SYRUP OF CLOVE JULY-FLOWER.

Take of fresh Clove July-flowers, the heels being cut off, two pounds.

Boiling distilled Water six pints.

Macerate the Flowers for twelve hours in a glass vessel; and, in the strained liquor, dissolve the double-refined sugar, that it may be made a Syrup.

R E M A R K.

Beauty of colour being a principal quality of this Syrup, the straining should be made without expression. P.

SYRUPUS CORTICIS AURAN-
TII.

SYRUP OF ORANGE-PEEL.

Take of the fresh Outer-rind of Seville
Oranges, by weight, eight
ounces.

Boiling distilled Water five pints.

Macerate for twelve hours in a close ves-
sel; and, in the strained liquor, dissolve the
double-refined sugar to make a Syrup.

R E M A R K.

In making this Syrup, it may not be impro-
per to have the sugar previously powdered, in or-
der that it may be the sooner dissolved in the in-
fusion, and any unnecessary exhalation of the vo-
latile parts of the peel avoided. P.

SYRUPUS CROCI.

SYRUP OF SAFFRON.

Take of Saffron, by weight, one ounce.

Boiling distilled Water one pint.

Macerate

Macerate the Saffron, in the water, for twelve hours, in a close vessel; and dissolve the double-refined sugar in the strained liquor that it may be made a Syrup.

SYRUPUS SUCCI LIMONIS.

SYRUP OF LEMON-JUICE.

Take of Lemon-juice, strained, after the fœces have subsided, two pints.

Double-refined Sugar, by weight, fifty ounces.

Dissolve the sugar that it may be made a Syrup.

Make, in the same manner, a Syrup of the Juice of the MULBERRY,

RASPBERRY, and

BLACK CURRANT.

R E M A R K.

In the preparation of these Syrups from fruits, the vessel employed should be of glass, or what is called stone-ware. Earthen vessels, glazed with lead, are certainly to be avoided.

SYRUPUS PAPAVERIS ALBI.

SYRUP OF THE WHITE POPPY.

Take of the heads of white Poppies, dried, and the feeds taken out, three pounds and an half.

Double-refined Sugar six pounds.

Distilled Water eight gallons.

Slice and bruise the heads, then boil them in the water to three gallons, in a water-bath saturated with sea-salt, and press out the liquor. Reduce this by boiling to about the measure of four pints, and strain it whilst it is hot, first through a sieve, then through a thin woollen cloth, and set it aside, for twelve hours, that the fœces may subside. Boil the liquor, poured off from the fœces, to three pints, and dissolve the sugar in it that it may be made a Syrup.

SYRUPUS

SYRUPUS PAPAVERIS ERRATICI.

SYRUP OF THE RED POPPY.

Take of the fresh Flowers of the wild,
or red, Poppy four pounds.

Boiling distilled Water four pints
and an half.

Put the Flowers, by degrees, into the
boiling water, in a water-bath, constantly
stirring them. Afterward, the vessel being
taken out of the bath, macerate for twelve
hours; then press out the liquor, and set
it aside that the fœces may subside. Lastly,
make it into a Syrup with double-refined
sugar.

R E M A R K.

The flowers are first put into the boiling water, in a
vessel placed in a water-bath, before their mace-
ration, that they may shrink enough to be all im-
merged in the water: without this they can scarce-
ly be all got in; and they are continued in it no
longer than till this effect is produced, lest the

liquor should become too thick, and the Syrup rendered ropy. P.

SYRUPUS ROSÆ.

ROSE-SYRUP.

Take of the dried petals of the damask
Rose seven ounces by weight.

Double-refined Sugar six pounds.

Boiling distilled Water four
pints.

Macerate the petals of the Rose in water for twelve hours, and strain. Evaporate the strained liquor to two pints and an half, and add the sugar, that it may be made a Syrup.

R E M A R K.

This was, in the former Dispensatory, directed to be made with the decoction left on distillation,—but there was danger of some disagreeable impregnation without great care. It is an agreeable and mild purgative for children, in the dose of half a spoonful or a spoonful, and has been directed

rected to adults also, as a gentle laxative, with the desired effect.

SYRUPUS SPINÆ CERVINÆ.

SYRUP OF BUCK-THORN.

Take of the juice of ripe and fresh Buck-thorn Berries one gallon.

Ginger, bruised, one ounce by weight.

All-spice, powdered, one ounce and an half by weight.

Double-refined Sugar seven pounds.

Set by the juice, for some days, that the fœces may subside, and strain. Macerate the Ginger and All-spice, in a pint of the strained juice, for four hours, and strain. Boil away the rest of the juice to three pints, then add that part of the juice in which the Ginger and All-spice have been macerated; and, lastly, the sugar, that it may be made a Syrup.

SYRUPUS

SYRUPUS TOLUTANUS.

SYRUP OF BALSAM OF TOLU.

Take of the Balsam of Tolu eight ounces by weight.

Distilled Water three pints.

Boil for two hours. Mix with the liquor, strained after it is cold, the double-refined sugar, that it may be made a Syrup.

R E M A R K.

Whether the decoction be performed, as formerly directed, in a long-necked matrafs, with its mouth lightly stoppt; or in a circulatory vessel, which still more securely prevents any loss of the volatile parts of the Balsam, is left to the operator. If a long-necked matrafs be closed by another of a small neck, inverted into it, and the juncture luted, it forms a vessel answering the same purpose as the circulatory vessel of the old chemists, which has been found too expensive.

SYRUPUS

SYRUPUS VIOLÆ.

VIOLET-SYRUP.

Take of the fresh petals of the Violet two pounds.

Boiling distilled Water five pints.

Macerate for twenty-four hours ; afterwards strain the liquor, without pressing, through thin linen. Add the refined sugar, that it may be made a Syrup.

SYRUPUS ZINGIBERIS.

SYRUP OF GINGER.

Take of Ginger, bruised, four ounces by weight.

Boiling distilled Water three pints.

Macerate for four hours, and strain; then add the refined sugar that it may be made a Syrup.

MELLA

MELLA MEDICATA.

MEDICATED HONEYS.

MEL ROSÆ.

ROSE-HONEY.

TAKE of red Rose-buds, with the heels cut off and dried, four ounces by weight.

Distilled Water, boiling, three pints.

Clarified Honey five pounds.

Macerate the Rose-petals in the water for six hours; then mix the honey with the strained liquor, and boil the mixture to the thickness of a Syrup.

M E L