CONSERVES AND ELECTUARIES.

CONSERVA AMYGDALARUM.

Take of Sweet almonds, eight ounces;
Powder of gum-arabic, one ounce;
White sugar, four ounces.

Blanch the almonds by maceration and peeling; and beat them with the gum and sugar into a uniform pulpy mass.

ELECTUARIUM AROMATICUM.

Take of Aromatic powder, one part;
Syrup of orange-peel, two parts.
Mix them and triturate them into a uniform pulp.

CONSERVA AURANTII.

Grate off the rind of bitter oranges, and beat it into a pulp, adding gradually thrice its weight of white sugar.

ELECTUARIUM CATECHU.

Take of Catechu, and

Kino, of each four ounces; Cinnamon, and

Nutmeg, of each one ounce;

Opium, diffused in a little sherry, one drachm and a half:

Syrup of red roses, reduced to the consistence of honey, one pint and a half.

Pulverize the solids; mix the opium and syrup, then the powders, and beat them thoroughly into a uniform mass.

ELECTUARIUM OPII.

Take of Aromatic powder, six ounces;

Senega, in fine powder, three ounces; Opium diffused in a little sherry, half

an ounce;

Syrup of ginger, a pound.

Mix them together, and beat them into an electuary.

ELECTUARIUM PIPERIS.

Take of Black Pepper, and

Liquorice-root in powder, of each a pound;

Fennel, three pounds;

Honey, and

White sugar, of each two pounds; Triturate the solids together into a very fine powder; add the honey; and beat the whole into a uniform mass.

CONSERVA ROSAE.

Beat the petals of the Rosa gallica to a pulp, gradually adding twice their weight of white sugar.

CONSERVA ROSAE FRUCTUS.

Take any convenient quantity of hips, carefully deprived of their carpels; beat them to

a fine pulp, adding gradually thrice their weight of white sugar.

ELECTUARIUM SENNAE.

Take of Senna, eight ounces;

Coriander, four ounces;

Liquorice-root, bruised, three ounces;

Figs, a pound;

Pulp of prunes, a pound;

White sugar, two pounds and a half; Water, three pints and a quarter.

Powder the senna and coriander; sift out ten ounces of the mixture; boil the residue, with the figs and liquorice, in the water down to one-half; express and strain the liquor, and evaporate it to twenty four fluid-ounces; dissolve in this the sugar, and add the liquid by degrees to the pulp of prunes; mix gradually the powder, and triturate the whole carefully to a uniform pulp.