

SYRUPS.

SYRUPUS ACETI.

Take of Vinegar, French in preference, eleven fluidounces;

Pure sugar, fourteen ounces.

Boil them together.

SYRUPUS ALTHÆAE.

Take of Althæa-root, fresh and sliced, eight ounces.

Boiling water, four pints;

Pure sugar, two pounds and a-half;

Boil the althæa-root with the water down to two pints; strain and express strongly through calico; let the impurities subside; and dissolve the sugar in the clear liquor with the aid of heat.

SYRUPUS AURANTII.

Take of fresh Bitter orange-peel, two ounces and a-half;

Boiling water, one pint;

Pure sugar, three pounds;

Infuse the peel in the water for twelve hours in a covered vessel, pour off the liquor, and filter it if necessary; add the sugar to the liquor and dissolve it with the aid of heat.

SYRUPUS CROCI.

Take of Saffron, ten drachms;

Boiling water, one pint ;
Sugar, three pounds.

Proceed as for the Syrup of orange-peel.

SYRUPUS IPECACUANHAE.

Take of Ipecacuan in coarse powder, four
ounces ;

Rectified-spirit, one pint ;

Proof-spirit, and

Water, of each fourteen fluidounces ;

Syrup, seven pints ;

Digest the ipecacuan in fifteen fluidounces
of the rectified spirit at a gentle heat for
twenty-four hours ; strain and squeeze the
liquor and filter. Repeat this process with
the residuum and proof-spirit ; and again
with the water. Unite the fluids, and dis-
til off the spirit till the residuum amount to
twelve ounces ; add to the residuum five
fluidounces of the rectified spirit, and then
the syrup.

SYRUPUS LIMONUM.

Take of Lemon-juice freed of impurities by
subsidence and filtration, a pint ;

Sugar, two pounds and a half ;

Dissolve the sugar in the lemon-juice with
the aid of a gentle heat, and after twenty-
four hours' rest remove the scum, and pour
the clear liquor from the dregs.

SYRUPUS PAPAVERIS.

Take of Poppy-heads, without the seeds, one pound and a-half;

Boiling water, fifteen pints;

Pure sugar, three pounds;

Slice the Poppy heads, infuse them in the water for twelve hours, boil down to five pints, strain and express strongly through calico, boil again down to two pints and a-half; then add the sugar and dissolve it with the aid of heat.

SYRUPUS RHAMNI.

Take of fresh juice of Buckthorn berries, four pints;

Ginger sliced, and

Pimento bruised, of each six drachms;

Pure sugar, four pounds;

Let the juice rest for three days; pour off the clear liquor and filter it. Digest the ginger and pimento in a pint of the filtered liquor at a gentle heat for four hours, and filter. Boil down the rest of the juice to one pint and a-half; mix the two liquors, add the sugar, and dissolve it with the aid of heat.

SYRUPUS RHOEADOS.

Take of Corn-poppy petals, one pound;

Boiling water, one pint;

Pure sugar, two pounds and a-half;

Heat the water over a vapour-bath, add the petals by degrees, stirring occasionally ; remove the vessel from the bath, digest for twelve hours ; strain and express the liquor through calico ; add to it the sugar, and dissolve this with the aid of heat.

SYRUPUS ROSAE CENTIFOLIAE.

Take of fresh Damask-rose petals, one pound ;
Boiling water, three pints ;
Pure sugar, three pounds ;
Infuse the petals in the water for twelve hours, strain the liquor, and dissolve the sugar in it with the aid of heat.

SYRUPUS ROSAE GALLICAE.

Take of Dried Red-rose petals, two ounces ;
Boiling water, one pint ;
Pure sugar, twenty ounces ;
Proceed as for the syrup of damask-rose.

SYRUPUS SARZAE.

Take of Sarza, fifteen ounces ;
Boiling water, one gallon ;
Pure sugar, fifteen ounces ;
Slice the sarsaparilla ; infuse it in the water for twenty-four hours ; boil down to four pints, and strain the liquor while hot ; add the sugar, and evaporate to the consistence of syrup.

SYRUPUS SCILLAE.

Take of Vinegar of squill, three pints ;
Pure sugar in powder, seven pounds ;
Dissolve the sugar in the vinegar of squills
with the aid of a gentle heat and agitation.

SYRUPUS SENNAE.

Take of Senna, four ounces ;
Boiling water, one pint and four
fluidounces ;
Treacle, forty-eight ounces ;

Infuse the senna in the water for twelve
hours ; strain and express strongly through
calico, so as to obtain a pint and two fluid-
ounces at least of liquid. Concentrate the
treacle in the vapour-bath as far as possible,
or till a little taken out upon a rod becomes
nearly concrete on cooling ; and while the
treacle is still hot, add the infusion, stirring
carefully, and removing the vessel from the
vapour-bath as soon as the mixture is com-
plete.

If Alexandrian Senna be used for this pre-
paration, it must be carefully freed of Cyn-
anchum leaves by picking it.

SYRUPUS SIMPLEX.

Take of Pure sugar, ten pounds ;
Boiling water, three pints ;
Dissolve the sugar in the water with the
aid of a gentle heat.

SYRUPUS TOLUTANUS.

Take of Simple syrup, two pounds ;
Tincture of Tolu, an ounce ;

When the syrup has been recently prepared
and has not altogether cooled, add the tinc-
ture of Tolu by degrees, agitating briskly.

SYRUPUS VIOLAE.

Take of Fresh violets, one pound ;
Boiling water, two pints and a half ;
Pure sugar, seven pounds and a
half ;

Infuse the flowers for twenty-four hours in
the water in a covered glass or earthen-ware
vessel ; strain without squeezing, and dissolve
the sugar in the filtered liquor.

SYRUPUS ZINGIBERIS.

Take of Ginger, two ounces and a half ;
Boiling water, one pint ;
Pure sugar, two pounds and a half ;
Bruise the ginger, infuse it for four hours in
the water, and to the strained liquor add the
sugar and dissolve it with the aid of heat.