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 outer 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, care-

fully 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 fluidounces; 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.