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, squeeze the residuum and filter. Repeat this process with the residuum and proof-spirit; and again with the water. Unite the fluids, and distil 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, infuse for twelve hours; strain and express the liquor; 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, in chips, fifteen ounces;
Boiling water, one gallon;
Pure sugar, fifteen ounces;

Infuse the sarsaparilla 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 fluidounces 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 complete.

If Alexandrian Senna be used for this preparation, it must be carefully freed of Cynanchum 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 tincture 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.