

OXYMEL COLCHICI. Dub. *Oxymel of Meadow Saffron.*

"Take of the fresh root (bulb) of meadow saffron cut into thin slices, *one ounce*; distilled vinegar, *a pint*; clarified honey, *two pints*. Digest the colchicum with the vinegar, in a glass vessel, for two days; then to the liquor strongly expressed from the root, add the honey; and lastly, boil down the mixture to the consistence of a syrup, frequently stirring it during the boiling with a wooden spoon."

The active matter of the colchicum is apt to be injured by the boiling; and hence this preparation is very uncertain in point of strength. It is given in humoral asthma, and in dropsies. The dose is fʒj, gradually increased to fʒj, given in a cupful of gruel, twice a day.

OXYMEL SCILLÆ.¹ Lond. Dub. *Oxymel of Squill.*

"Take of clarified honey, *three pounds*; vinegar of squill, *two pints*. Boil in a glass vessel, over a gentle fire, to a proper consistence."

Oxymel of squill is principally employed as an expectorant, and as such is very useful in humoral asthma, and chronic coughs, in doses of from fʒss to fʒij. It is generally given in some aromatic distilled water, to prevent the nausea which it is apt to induce; in larger doses it is given to excite vomiting, and at the same time clear the chest, in whooping-cough.

When kept for a considerable time, this oxymel lets fall a precipitate which has the aspect of crystallized honey. Vogel found it to consist of citrate of lime, tannin, and honey.²

SYRUP.

SYRUPS.

THESE are saturated solutions of sugar in water, either simple, or united with some vegetable principle, with the view either to colour, flavour, or medicinal virtue: but for the last intention, this is perhaps the worst of all forms for obtaining the medical qualities of substances: and, therefore, as syrups seldom possess much activity, they are chiefly employed to render more active remedies palatable. Upon the whole, however, they are not well adapted even for this purpose, few persons thinking that sweetness renders a nauseous drug more

¹ Oxymel scilliticum, P. L. 1720. 1745. Meerzwiebelhonig (G.)

² *Annales de Chimie*, vol. lxxxiii. p. 157.

palatable; and, with a few exceptions, they might be properly rejected from the pharmacopœias.

In making syrups, refined sugar should always be employed; or, if coarser sugar be used, the syrup should be clarified, by beating to a froth the white of eggs with a small portion of water, and adding it to the solution of sugar and water before boiling. The albumen coagulates as the syrup boils, and, involving the impurities which the sugar contained, rises to the surface in the form of a scum, which must be carefully removed. If too much sugar be used, or if the syrup be too long boiled, the sugar soon crystallizes; and if it be in too small proportion, the syrup quickly ferments, and becomes aced. The most certain test of the proper consistence of a syrup is its specific gravity, which, when cold, should be 1.385. But, however well prepared, syrups are apt to ferment when kept in a temperature above 60°; and, therefore, the following direction relative to their preservation is given by the London College.

"Let syrups be preserved in a place the temperature of which never exceeds 55°."

SYRUPUS SIMPLEX. Lond. *Syrup.*¹

"Take of refined sugar, *two pounds and a half*; water, *a pint*. Dissolve the sugar in the water by means of a water-bath; then set it aside for twenty-four hours; take off the scum, and, if there be any fæces, pour off the clear part from them."

SYRUPUS SIMPLEX. Edin. *Simple Syrup.*

"Take of purified sugar, *fifteen parts*; water, *eight parts*. Dissolve the sugar in the water by a gentle heat, and boil it a little so as to form a syrup."

SYRUP. Dub. *Syrups.*

"In making syrups, for which neither the weight of the sugar nor the mode of dissolving it is specified, the following rule is to be observed:

"Take of refined sugar reduced to a fine powder, *twenty-nine ounces*; the liquor prescribed, *one pint*. Add the sugar by degrees, and digest with a moderate heat, in a close vessel, until it is dissolved, frequently stirring it; set the solution aside for twenty-four hours, take off the scum, and pour off the syrup from the fæces, if there be any."

Simple syrup, when properly prepared, should be inodorous, sweet, thickish, nearly colourless, and perfectly transparent.

SYRUPUS ACETI. Edin. *Syrup of Vinegar.*²

¹ Sirop (F.) Einfacher syrup (G.) Sciroppo (I.)

² Syrop d'acide acétique (F.) Sciroppo acetico (I.)

"Take of vinegar, *five parts*; refined sugar, *seven parts*. Boil, so as to form a syrup."

This syrup is very liable to undergo decomposition: it should, therefore, be made in small quantities only at a time. It may be used for sweetening barley-water or gruels, in fevers and inflammatory diseases.

SYRUPUS ALLII. Dub. *Syrup of Garlic.*

"Take of garlic root (bulb) sliced, *a pound*; boiling water, *two pints*. Macerate the garlic in the water, in a covered vessel, for twelve hours; then let the sugar be added to the strained liquor, and a syrup formed."

This is a very disagreeable syrup; but contains the virtues of the garlic in a sufficient degree to entitle it to some attention.

SYRUPUS ALTHÆÆ. Lond. *Syrup of Marsh Mal-*
*lows.*¹

"Take of fresh marsh mallow root bruised, *half a pound*; refined sugar, *two pounds*; water, *four pints*. Boil down the water with the marsh mallow root to one half, and express the liquor when it is cold. Set it aside for twenty-four hours, that the fæces may subside; then decant off the clear liquor, and, having added to it the sugar, boil down to a proper consistence."

SYRUPUS ALTHÆÆ OFFICINALIS. Edin. *Syrup of Marsh*
Mallows.

"Take of fresh root of marsh mallows sliced, *one part*; water, *ten parts*; refined sugar, *four parts*. Boil the water with the root down to one half, and, expressing it strongly, strain. Put aside the strained liquor, and, when the fæces have subsided, add to it the sugar; then boil so as to form a syrup."

This is a solution of vegetable mucus and syrup, and is thence supposed to possess demulcent properties; but these are very trivial; and owing to the small proportion of sugar it contains, it very soon suffers spontaneous decomposition.

SYRUPUS AURANTIORUM. Lond. *Syrup of Oranges.*²

"Take of fresh orange-peel, *two ounces*; boiling water, *a pint*; refined sugar, *three pounds*. Macerate the bark in the water for twelve hours in a covered vessel; then pour off the liquor, and add to it the sugar."

SYRUPUS CITRI AURANTII. Edin. *Syrup of Orange.*

"Take of fresh peel of Seville oranges, *three ounces*; boiling

¹ Sirop d'Althea (F.) Althee syrup (G.) Sciroppo d'Altea (I.)

² Sirop d'écorce d'orange (F.) Pomeranzenschaleusyrup (G.) Sciroppo di Corteccia di Arancio (I.)

water, *one pound and a half*; refined sugar, *three pounds*. Macerate the bark in the water in a covered vessel for twelve hours; then add the sugar to the strained liquor, and expose it to a gentle heat so as to form a syrup."

SYRUPUS AURANTII. Dub. *Syrup of Orange.*

"Take of the fresh peel of Seville oranges, *eight ounces*; boiling water, *six pints*. Macerate for twelve hours in a covered vessel, and dissolve as much sugar in the filtered liquor as will form a syrup."

The quantity of water ordered by the Edinburgh College is too great; particularly as the application of a degree of heat sufficient to evaporate part of it would dissipate also the flavour of the orange-peel, for which the syrup is chiefly valued. A syrup equally agreeable and efficacious may be made by adding f̄j. of tincture of orange-peel to a pint of simple syrup.

SYRUPUS COLCHICI AUTUMNALIS. Edin. *Syrup of Meadow Saffron.*

"Take of fresh meadow saffron root (bulb) cut into thin slices, *one ounce*; distilled vinegar, *sixteen ounces*; refined sugar, *twenty-six ounces*. Macerate the root in the acid for two days, shaking the vessel occasionally; then expressing gently, strain the liquor, and to it add the sugar; lastly, boil a little so as to form a syrup."

With the substitution of syrup for honey, this preparation is similar to the oxymel. The dose is f̄ij, increased gradually to f̄j or more.

SYRUPUS CROCI. Lond. *Syrup of Saffron.*

"Take of saffron, *an ounce*; boiling water, *a pint*; refined sugar, *two pounds and a half*. Macerate the saffron in the water for twelve hours, in a slightly covered vessel; then filter the liquor, and add to it the sugar."

This syrup is cordial in a small degree; but it is chiefly valued on account of its beautiful colour.

SYRUPUS DIANTHI CARYOPHYLLI. Edin. *Syrup of the Clove July Flower.*

"Take of recent petals of the clove July flower, freed from their claws, *one part*; boiling water, *four parts*; refined sugar, *seven parts*. Macerate the petals in the water for twelve hours; then add the sugar to the strained liquor, and dissolve it with a gentle heat."

SYRUPUS CARYOPHYLLI RUBRI. Dub. *Syrup of Clove July Flower.*

"Take of fresh petals of the clove July flower, freed from

1 Sirop de Saffran (F.) Safransyrup (G.)

the claws, *two pounds*; boiling water, *six pints*. Macerate for twelve hours in a glass vessel; and dissolve a sufficient quantity of sugar in the strained liquor to make a syrup."

This syrup is valued for the rich colour, and the agreeable flavour of the flowers, which it possesses in perfection when well prepared. Alkalies change the colour to green, and form a test of the genuineness of the syrup; for they do not produce this effect on a counterfeit syrup, made of an infusion of cloves and coloured with cochineal, which is sometimes sold for it; but the one is as good as the other.

SYRUPUS LIMONUM. Lond. *Syrup of Lemon.*¹

"Take of strained lemon-juice, *a pint*; refined sugar, *two pounds*. Dissolve the sugar in the lemon-juice, in the manner directed for syrup."

SYRUPUS CITRI MEDICÆ. Edin. *Syrup of Lemons.*

"Take of lemon-juice, strained after the fæces have subsided, *three parts*; refined sugar, *five parts*. Dissolve the sugar."

SYRUPUS LIMONIS. Dub. *Syrup of Lemon.*

"Take of expressed lemon-juice, *two pints*. As soon as the fæces have subsided put it into a mattrass, and immerse it in boiling water for a quarter of an hour; when cold, strain it through a sieve, and make it into a syrup."

This is an agreeable syrup for acidulating barley water or other drinks in febrile diseases. It is also an useful adjunct to gargles in inflammatory sore-throat.

SYRUPUS MORI. Lond. *Syrup of Mulberry.*²

"Take of strained mulberry juice, *a pint*; refined sugar, *two pounds*. Dissolve the sugar in the mulberry juice in the manner ordered for syrup."

This syrup is used for the same purposes as the syrup of lemons, and has besides the advantage of colour.

SYRUPUS OPII. Dub. *Syrup of Opium.*³

"Take of the watery extract of opium, *eighteen grains*; boiling water, *eight ounces*. Macerate until the opium be dissolved; then add sugar so as to make a syrup."

The watery extract of opium contains the virtues of the opium, without its stimulant qualities. Each ounce of this syrup contains gr. j. of the watery extract. It is a useful anodyne for allaying the irritation which keeps up the cough in catarrh after the inflammatory symptoms are abated, and for procuring sleep, in the diseases of children.

SYRUPUS PAPAVERIS. Lond. *Syrup of Poppy.*⁴

¹ Zitronensaftsymp (G.)

² Maulbeersymp (G.)

³ Sirop d'opium (F.) Opiumsyrup (G.) Sciroppo di oppio (I.)

⁴ Sirop de Pavot blanc (F.) Sciroppo di Papaveri bianchi (I.)

"Take of the dried capsules of the poppy bruised and freed from the seeds, *fourteen ounces*; refined sugar, *two pounds*; boiling water, *two gallons and a half*. Macerate the capsules in the water for twelve hours; then boil it down in a water-bath to one gallon, and express strongly. Boil the liquor again down to two pounds, and strain it while it is hot. Set it aside twelve hours that the fæces may subside; then boil down the clear liquor to one pint, and add the sugar, in the manner ordered for making syrup."

SYRUPUS PAPAVERIS SOMNIFERI. Edin. *Syrup of White Poppy.*

"Take of the capsules of the white poppy dried, and freed from the seeds, *one part*; boiling water, *fifteen parts*; refined sugar, *two parts*. Macerate the sliced capsules in the water for twelve hours; then boil until a third part only of the liquor remains; and expressing strongly, strain the decoction. Boil the strained liquor to one half, and again strain it; lastly, having added the sugar, boil it for a short time, so as to form a syrup."

SYRUPUS PAPAVERIS ALBI. Dub. *Syrup of White Poppies.*

"Take of the capsules of the white poppy, gathered before they are ripe, dried, and freed from the seeds, *a pound*; boiling water, *three pints*. Slice and bruise the capsules; then pour over them the water, and macerate for twelve hours; express the liquor, and evaporate it by a gentle heat to a pint; strain through a thin linen cloth, and set it aside six hours that the fæces may subside; finally, add sugar to the clear liquor that it may make a syrup."

The narcotic principle of the poppy is taken up by the water, but it is very probable that any variation of the degree of heat necessary to produce the evaporation, will alter in a considerable degree the nature of the extract, and must consequently make the syrup differ in point of strength. It ferments more readily than most other syrups, but loses its narcotic property when it becomes acescent. One fluid ounce of it contains about one grain of extract.

Medical properties and uses.—Syrup of poppy is an useful anodyne for allaying the violence of the cough in catarrh, for easing pain, and procuring sleep in children's diseases. The dose is from fʒj. to fʒj. according to the age of the patient.

SYRUPUS RHEADOS. Lond. *Syrup of the Red Poppy.*¹

"Take of the recent petals of the red poppy, *a pound*; boiling water, *a pint and two fluid ounces*; refined sugar, *a pound and a half*. To the water, heated in a water bath, add gra-

¹ Sirop de Coquelicot (F.) Klatschrosen syrup (G.)

dually the petals of the red poppy, stirring them occasionally; then, having removed the vessel, macerate for twelve hours; press out the liquor, and set it aside that the impurities may subside; lastly, add the sugar in the manner directed for making syrup.

SYRUPUS PAPAVERIS ERRATICI. Dub. *Syrup of the Red Poppy.*

“Take of the fresh petals of the red poppy, *a pound*; boiling water, *twenty fluid ounces*. Add the flowers gradually to the boiling water; then, having removed the vessel from the fire, macerate in a lower heat for twelve hours; express the liquor, and set it aside that the fæces may subside; finally, let the sugar be added so as to make a syrup.”

By attending strictly to the directions of either of the above formulæ, the petals yield their fine rich colour, for which alone the syrup is valued.

SYRUPUS RHAMNI. Lond. *Syrup of Buckthorn.*

“Take of the fresh juice of buckthorn berries, *four pints*; ginger root sliced, pimenta berries bruised, of each *half an ounce*; refined sugar, *three pounds and a half*. Set apart the juice for three days that the fæces may subside, and strain it. To the strained juice add the ginger root, and pimenta berries; then macerate by a gentle heat for four hours and strain. Boil the remainder of the juice down to a pint and a half; mix the liquors, and add the sugar in the manner directed for making syrup.”

SYRUPUS RHAMNI CATHARTICI. Edin. *Syrup of Buckthorn.*

“Take of the clarified juice of ripe buckthorn berries, *two parts*; refined sugar, *one part*. Boil so as to form a syrup.”

Of these two formulæ, that of the London College is to be preferred, as the addition of the ginger and all-spice tends to cover the unpleasant taste of the buckthorn juice, and prevent the violent griping which it is apt to induce. It is a brisk cathartic; but owing to the unpleasantness of its operation, and the dryness of the mouth and fauces it occasions, it is seldom used, except as a horse medicine. The dose is from fʒss. to fʒj. drinking freely of tepid demulcent fluids during its operation.

SYRUPUS RO'SÆ. Lond. *Syrup of Roses.*

“Take of the petals of the hundred-leaved rose dried, *seven ounces*; refined sugar, *six pounds*; boiling water, *four pints*. Macerate the rose petals in the water for twelve hours, and strain. Evaporate the strained liquor in a water-bath down

¹ Syr. de Spina cervina, P. L. 1720. Syrupus Spinæ cervinæ, P. L. 1787.

² Syr. e Rosis siccis, P. L. 1720. Syr. Rosarum solutivus, P. L. 1745.

to two pints and a half; then add the sugar so as to make a syrup."

SYRUPUS ROSÆ CENTIFOLIÆ. Edin. *Syrup of Damask Roses.*

"Take of the fresh petals of the damask rose, *one part*; boiling water, *four parts*; refined sugar, *three parts*. Macerate the petals in the water for twelve hours; then add the sugar to the strained liquor, and boil, so as to form a syrup."

This syrup has none of the agreeable odour of the rose, but possesses weak purgative properties; on which account it is given as a laxative in very weak habits, and to infants. The dose is from f3ij. to f3xij. or more.

SYRUPUS ROSÆ GALLICÆ. Edin. *Syrup of Red Roses.*¹

"Take of the petals of the red rose dried, *one part*; boiling water, *nine parts*; refined sugar, *ten parts*. Macerate the petals in the water for twelve hours; then boil a little, and strain. Add the sugar to the strained liquor, and again boil a little, so as to form a syrup."

This syrup is a very weak astringent; and as such is added to astringent and stomachic infusions and gargles; but it is chiefly valued on account of its flavour and colour.

SYRUPUS SCILLÆ MARITIMÆ. Edin. *Syrup of Squill.*²

"Take of vinegar of squill, *four parts*; refined sugar powdered, *seven parts*. Dissolve the sugar by a gentle heat, so as to make a syrup."

This syrup has the same properties, and is employed for the same purposes, as the oxymel of squill. The dose is from f3j. to f3ij. given in any aromatic distilled water.

SYRUPUS SENNÆ. Lond. *Syrup of Senna.*

"Take of senna leaves, *two ounces*; fennel seeds bruised, *an ounce*; manna, *three ounces*; refined sugar, *a pound*; boiling water, *a pint*. Macerate the senna leaves and the fennel seeds in the water in a gentle heat for twelve hours; strain the liquor, mix with it the manna and the sugar; and boil to a proper consistence."

SYRUPUS CASSIÆ SENNÆ. Edin. *Syrup of Senna.*

"Take of senna leaves *two ounces*; boiling water, *a pound and a half*; burnt syrup *eight ounces*. Macerate the leaves in the water in a covered vessel for four hours, and strain; then add the syrup, and boil with a gentle heat until the whole acquires the consistence of the burnt syrup.

Dublin.

"Take of manna, refined sugar, of each *a pound*; senna

¹ Sirop de Roses rouges (F.) Rosen syrup (G.) Sciroppo di Rose Rosse (I.)

² Sirop aceteux de Scille (F.) Sciroppo di Squilla marino acetoso (I.)

leaves, *half an ounce*; boiling water, *a pint*. Let the senna leaves be macerated in the water in a covered vessel for twelve hours; then dissolve the manna and the sugar in the strained liquor."

This syrup contains the purgative properties of the senna, and is chiefly intended for children; but the simple infusion of senna, sweetened with sugar, and with the addition of a little milk, given in the form of tea, is more willingly taken by children, and operates with more certainty.

SYRUPUS TOLUTANUS. Lond. *Syrup of Tolu.*¹

"Take of balsam of Tolu, *an ounce*; boiling water, *a pint*; refined sugar, *two pounds*. Boil the balsam in the water for half an hour in a close vessel, frequently stirring it, and strain the liquor when it is cold; then add the sugar so as to make a syrup."

SYRUPUS TOLUIFERA BALSAMI. Edin. *Syrup of Tolu.*

"Take of simple syrup, *two pounds*; tincture of balsam of Tolu, *one ounce*. To the syrup immediately after it is made, and before it is quite cold, add the tincture gradually, and with frequent stirring."

By following the London formula a more elegant and grateful syrup is obtained than that produced by the Edinburgh method, and which owes its qualities to the benzoic acid of the balsam; but the syrup ordered by the Edinburgh College is sufficient for all the uses to which it can be applied. It is whitish and turbid, owing to a partial decomposition of the tincture, which deposits its resin when mixed with the syrup. Its only use is to give a pleasant flavour to disagreeable draughts and mixtures.

SYRUPUS VIOLÆ ODORATÆ. Edin. *Syrup of Violet.*²

"Take of flowers of the odorous violet, *two parts*; boiling water, *eight parts*; refined sugar, *fifteen parts*. Macerate the flowers in the water for twenty-four hours, in a covered glass or glazed earthenware vessel; then strain without expression, and add the sugar."

SYRUPUS VIOLÆ. Dub. *Syrup of Violet.*

"Take of the fresh petals of the violet, *two pounds*; boiling water, *five pints*. Macerate for twenty-four hours; then strain the liquor through fine linen with expression; and add a sufficient quantity of sugar to make a syrup."

This syrup has a deep blue colour, and a very agreeable flavour. The colour, however, which constitutes its chief value, is apt to suffer by keeping; and, hence, the syrup is

¹ Syr. balsamicus, P. L. 1720. Syrop Balsamique (F.)

² Sirop de Violettes (F.) Violensyrups (G.) Sciroppo di Viole (I.)

often counterfeited with materials, the colour of which is more permanent, and which are more easily obtained. This fraud is easily detected by adding a little acid or alkali to a portion of the suspected syrup: if it be genuine, the acid will change the blue colour to red, and the alkali to green; but if it be counterfeited, these changes will not take place.

Medical properties and uses.—This syrup acts as a gentle laxative when given to infants; but it is chiefly used as a test of the presence of acids and alkalies.

SYRUPUS ZINGIBERIS. Lond. *Syrup of Ginger.*¹

"Take of ginger root sliced, *two ounces*; boiling water, *a pint*; refined sugar, *two pounds*. Macerate the ginger root in the water for four hours, and strain; then add the sugar so as to make a syrup."

Dublin.

"Take of ginger root bruised, *four ounces*; boiling water, *three pints*. Macerate for twenty-four hours; then strain the liquor, and add sugar so as to make a syrup."

SYRUPUS AMOMI ZINGIBERIS. Edin. *Syrup of Ginger.*

"Take of ginger root powdered, *six drachms*; boiling water, *one pound*; refined sugar, *twenty-two ounces*. Macerate the root in the water, in a covered vessel, for twenty-four hours; then add the sugar to the strained infusion, and dissolve by a gentle heat."

This syrup is moderately stimulant and carminative; and is an useful adjunct to bitter and tonic infusions.

Official preparations. *Electuarium Catechu.* D. *Electuarium opiatum.* E.

CONFECTIONES.

CONFECTIONS.

UNDER this title the London College comprehends the *Conserve*s and *Electuaries* of its former Pharmacopœia, and of the present Edinburgh and Dublin Pharmacopœias. There is, however, a distinction between confections or conserves and electuaries, which prevents them in strict propriety from being classed together; and which we shall point out, although at the same time we adhere to the title of the London College.

CONFECTIONS OR CONSERVES consist of fresh vegetable matters beat into an uniform mass with refined sugar. They are designed to preserve as nearly as possible unaltered the

¹ Sirop de Gingembre (F.) Sciroppo d' Amomo Zenzero (I.)