dropsies. The dose is f℥j. gradually increased to f℥j., 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."

Syn. Meerzwiebelhonig (*G.*).

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 f℥ss. to f℥ij. 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 hooping 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]

SYRUPI.

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 medicinal 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 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

[1] Oxymel scilliticum, P. L. 1720, 1745.

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

small proportion, the syrup quickly ferments, and becomes acescent. 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°."[1]

SYRUPUS SIMPLEX, Lond. *Syrup.*

"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.

SYRUPI, 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."

Syn. Sirop (*F.*), Einfacher syrup (*G.*), Sciroppo (*I.*).

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

SYRUPUS ACETI, Edin. *Syrup of Vinegar.*

"Take of Vinegar, *five parts*; Refined Sugar, *seven parts*. Boil, so as to form a syrup."

Syn. Syrop d'acide acetique (*F.*), Sciroppo acetico (*I.*).

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

[1] Dr. Macculloch informs us, that by the addition of a small quantity of *sulphate of potass*, or of the *oxymuriate of potass*, which is a tasteless salt, the fermentation of syrups may be effectually prevented. See *Essay on Wine.*

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 Mallows.*

"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."

Syn. Sirop d'Althea (*F.*), Althee syrup (*G.*), Sciroppo d'Altea (*I.*).

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.*

"Take of Fresh Orange-peel, *two ounces;* Boiling Water, *a pint;* Refined Sugar, *three pounds.* Macerate the Peel 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 the Fresh Peel of Seville Oranges, *three ounces;* Boiling Water, *one pound and a half;* Refined Sugar, *three pounds.* Macerate the Peel 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."

Syn. Sirop d'ecorce d'orange (*F.*), Pomeranzenschaleusyrup (*G.*), Sciroppo di Corteccia di Arancio (*I.*).

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 f℥j. 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 f℥ij. increased gradually to f℥ss. 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."

Syn. Sirop de Saffran (*F.*), Safransyrup (*G.*).

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 CARYOPHILLI RUBRI, Dub. *Syrup of Clove July Flower.*

"Take of Fresh Petals of the Clove July Flower, freed from 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 for medical use as the other.

SYRUPUS LIMONUM, Lond. *Syrup of Lemon.*

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"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 matrass, 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."

Syn. Zitronensaftsyrup (*G.*).

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.*

"Take of Strained Mulberry-juice, *a pint;* Refined Sugar, *two pounds.* Dissolve the Sugar in the Mulberry-juice in the manner ordered for syrup."

Syn. Maulbeersyrup (*G.*).

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.*

"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."

Syn. Sirop d'opium (*F.*), Opiumsyrup (*G.*), Sciroppo di oppio (*I.*).

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.*

"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 down the whole 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 froom 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 remain; 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.

Syn. Sirop de Pavot blanc (*F.*), Syrup von Weissen Mohn (*G.*), Sciroppo di Papaveri bianchi (*I*).

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, to whom, however, it should not be given when it is in a state of fermentation. The dose is from f℥j. to f℥ij. according to the age of the patient.

SYRUPUS RHŒADOS, Lond. *Syrup of the Red Poppy.*

"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 gradually 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 or 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."

Syn. Sirop de Coquelicot (*F.*), Klapprosen-syrup (*G.*).

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.

SYRU'PUS RHA'MNI[1], 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, then strain it. To a pint of the defecated 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 which it occasions, it is seldom used, except as a horse medicine. The dose is from f℥ss. to f℥j. drinking freely of tepid demulcent fluids during its operation.

SYRU'PUS RO'SÆ[2], Lond. *Syrup of the Rose.*

"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 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."

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[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.

This syrup has none of the agreeable odour of the Rose, but possesses a weak purgative property; on which account it is given as a laxative in very delicate habits, and to infants. The dose is from ʒij. to ʒxij. or more.

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

"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."

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

This syrup is a very weak astringent; and as such is added to astringent and stomachic infusions and gargles.

SYRUPUS SARSAPARILLÆ, Lond. *Syrup of Sarsaparilla.*

"Take of Sarsaparilla Root, *one pound*; Boiling Water, *one gallon*; Refined Sugar, *one pound.* Macerate the Root in the water for twenty-four hours; then boil down to *four pints*, and strain the liquor whilst it is hot; lastly, add the sugar, and evaporate to a proper consistence."

This is a trifling preparation, and of no use but as an adjunct to the decoction of Sarsaparilla, which can be much better and more easily supplied by rubbing up a few grains of the extract, with some simple syrup.

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

"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."

Syn. Sirop aceteux de Scille (*F.*), Sciroppo di Squilla marino acetoso (*I.*).

This syrup has the same properties as the Oxymel of Squill. The dose is from ʒj. to ʒij. 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 acquire the consistence of the burnt syrup.

Dublin.

"Take of Manna, Refined Sugar, of each, *a pound*; Senna 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.

SYRU'PUS TOLUTA'NUS, 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 TOLUIFERÆ 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, frequently stirring."

Syn. Syrop Balsamique (*F.*).

By following the London formula a more elegant and grateful syrup is obtained than that produced by the Edinburgh method: 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. It is used to give a pleasant flavour to draughts and mixtures.

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

"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."

Syn. Sirop de Violettes (*F.*), Violensyrups (*G.*), Sciroppo di Viole (*I.*).

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, thence, the syrup is 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

[1] Syr. balsamicus, P. L. 1720.

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 counterfeit, these changes will not take place, except in the case of the juice of red cabbage being substituted for violets: but in this case the fraud is a very innocent one.

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.*

"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."

Syn. Sirop de Gingembre (*F.*), Sciroppo d'Amomo Zenzero (*I.*).

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

Officinal preparations. *Electuarium Catechu,* D. *Electuarium Opiatum,* D.

CONFECTIONES.

CONFECTIONS.

UNDER this title the London College comprehends the *Conserves* 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 virtues or properties of recent vegetables; and to prevent the decomposition to which they would otherwise be liable; and

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