SYRUPI.

SYRUPS.

Syrups are to be kept in such a situation, as that the degrees of heat may not exceed 55°.

SYRUPUS.

Syrup.

Synonim. Simple Syrup.

Take of Refined Sugar two pounds and a half;
Water one pint.

Dissolve the Sugar in Water in a water bath; then set it aside for twenty four hours; then remove the scum, and should any dregs remain, let the limpid liquor be decanted off from them.

SYRUPUS ALTHÆÆ.

Syrup of Marshmallow.

Take of the recent Root of Marshmallow, bruised, half a pound;
Refined Sugar two pounds;
Water four pints.

Boil away the Water with the Root of the Marshmallow to one half, and strain the refrigerated liquor; set it aside for twenty four hours, that the dregs may be deposited; then decant off the aqueous portion, aud boil it to a proper consistence, having previously added the Sugar.

SYRUPUS AURANTII.

Syrup of Orange.

Synonim. Syrup of Orange Peel.

Take of fresh Orange Peel two ounces;
Boiling Water one pint;
Refined Sugar three pounds.

Steep the Peel in Water for the space of twelve hours in a vessel loosely closed, when the liquor may be poured off, and the Sugar added to it.

SYRUPUS CROCI.

Syrup of Saffron.

Take of Saffron one ounce;
Boiling Water one pint;
Purified Sugar two pounds and a half.

Steep the Saffron in Water for the space of twelve hours in a closed vessel; then strain the liquid, and add to it the Refined Sugar.

SYRUPUS LIMONIS.

Syrup of Lemon.

Take of the Juice of Lemons, strained, one pint;
Refined Sugar two pounds.

Dissolve the Sugar in the Juice of the Lemons, in the same manner as has been directed with respect to Syrup.

SYRUPUS MORI.

Mulberry Syrup.

Take of the Juice of the Mulberry, strained, one pint;
Refined Sugar two pounds.

Dissolve the Sugar in the Juice of the Mulberry, in the same manner as has been pointed out with respect to Syrup.

SYRUPUS PAPAVERIS.

Syrup of Poppy.

Take of the Capsules of Poppy dried and bruised, after having removed the Seed, fourteen ounces;
Refined Sugar two pounds;
Boiling Water two gallons and a half.

Steep the Capsules in the Water, for twelve hours, then boil it away by the aid of a water bath to one gallon, and carefully express out the liquor. Again boil the liquor until it be reduced to two pounds, and strain while it is still hot. Set it by for twelve hours that the dregs may subside, then boil the clarified liquid to one pint, and add the sugar as before directed with respect to Syrup.

SYRUPUS RHŒADOS.

Syrup of red Poppy.

Take of the Petals of the recent red Poppy one pound;

Boiling Water one pint and two fluid ounces;
Refined Sugar two pounds and a half.

To the water heated by the aid of a water bath, add the Petals of the Poppy, gradually stirring the mixture from time to time; then having removed the vessel, macerate for twelve hours; then express the liquor, and set it aside that the dregs may separate: lastly, add the Sugar as before directed.

SYRUPUS RHAMNI.

Syrup of Buckthorn.

Take of the fresh juice of Buckthorn Berries four pints;
Sliced Ginger Root,
Allspice pulverised, of each half an ounce;
White Sugar three pounds and a half.

Set aside the juice for the space of three days, that the dregs may be deposited, then strain; to one pint of the depurated juice, add the Root of Ginger and Allspice; then macerate at a gentle heat for the space of four hours, and strain; boil whatever residuum there may be, until it be reduced toone pint and a half; mix the liquids, add the Sugar, and proceed as before for Syrup.

SYRUPUS ROSÆ.

Syrup of Roses.

Take of the Damask Rose Petals dried, seven ounces;
Refined Sugar, six pounds;
Boiling Water, four pints.

Steep the Rose Petals in the Water for twelve hours, and strain. By the aid of a water bath boil the strained liquor away to two pints and a half: to which add the Sugar, and proceed as ordered for Syrup.

SYRUPUS SENNÆ.

Syrup of Senna.

Take of the Leaves of Senna one ounce;
The seed of Fennel bruised, one dram;
Manna,
Sugar Refined, of each one pound.

Steep the Senna Leaves and Fennel Seed in the Water for twelve hours. In the strained liquor dissolve the Manna and Sugar.

SYRUPUS TOLUTANUS.

Syrup of Tolu.

Take of Balsam of Tolu one ounce;
Boiling Water one pint;
Refined Sugar two pounds.

Boil the Balsam in the Water for half an hour in a close vessel, stirring it from time to time. When the liquor has become cold, strain it and add the Sugar in the manner ordered for Syrup.

SYRUPUS ZINGIBERIS.

Syrup of Ginger.

Take of Sliced Ginger Root two ounces;
Boiling Water one pint;
Sugar refined two pounds.

Steep the Ginger Root in the Water during twenty-four hours, and strain; then add the Sugar, and proceed as has been directed with respect to Syrup.

CONFECTIONES.

CONFECTIONS.

Confections, if kept for a long time become hard; in this case they should be moistened with water that they may acquire a fit consistency.

CONFECTIO AMYGDALÆ.

Confection of the Almond.

Take of sweet Almonds one ounce;
Gum Arabic powdered one dram;
Refined Sugar half an ounce.

The Almonds, previously soaked in water and husked, are to be pounded until they become intimately incorporated.

CONFECTIO AURANTII.

Confection of the Orange.

Take of the recent outer rind of the Orange, obtained by rasping, one pound;
Refined Sugar three pounds.

Bruise the Rind in a stone mortar with a wooden pestle; then having added the Sugar, again bruise it until all be incorporated.