

Brewers' Journal. This flavor, we may safely assert, is used by 90 per cent. of the aerated water-makers throughout the world as one of the flavors for ginger ale, and, where a good oil is used, it gives to the beverage a pleasant, crisp, and refreshing flavor; but care must be taken not to overdo the thing by using a large quantity, so that it will become too prominent, as we can have even too much of a good thing. Oil orange (sweet) is a flavor also largely used, a little of which will go a long way. It gives to the beverage a fruitiness and fullness that is appreciated by many. If too much is used, it will come out too prominent in the after-taste—a mistake that must be avoided. Oil orange (bitter) is used by some to give a hard, dry flavor. Care must also be taken in the use of this oil, as if overdone it leaves in the mouth of the person who has drunk the beverage a taste as if they had been chewing orange peel. One ounce of this oil should be sufficient for at least 100 gallons syrup.

Oil nutmeg.—This oil is used to give the beverage a nutty or pudding-like flavor, very little being sufficient for a large quantity of syrup. Oil mace is another flavor used for the same purpose as nutmeg, and by many preferred to the latter, as it is more aromatic, although greater difficulty is experienced in the cutting or killing of this oil.

Oil cinnamon is also used by many, and in a great many cases sadly overdone, its presence becoming apparent by its aroma as soon as the beverage is lifted to the lips. Cinnamon should not be used either by ounces or drams, but by drops.

In oil cassia we have flavor similar but coarser, very strong, and to be used only in minute quantities. Essence vanilla is a very pleasant, palatable flavor, and used by a majority of makers. It imparts to the drink a pleasant fullness that is eagerly sought after.

Oil bitter almonds is used to give a nut-like flavor or pleasant after-taste, something similar to that found in the celebrated Belfast makes. It should be used in minute quantities only, the least overdose becomes at once apparent, and the effect sought after is totally lost. Oil bergamot is used for the aroma it possesses, and must be used accordingly. Oil bay leaves is also used, but not to any great extent. It imparts fullness, and has a decidedly pleasant flavor and aroma if used with care. Oil coriander gives also a pleasant aroma and flavor; it is not

largely used in ginger ale, and in small quantities only. Oil ambergris is but seldom used, mostly on account of its high price; by itself it is a very weak oil for giving an aroma, and requires the assistance of other oils to bring its perfume properly out.

Oil geranium is used by some few makers. When used, care must be taken that this oil is of the best possible quality, as it is liable to change and give the syrups a disagreeable flavor, especially if mixed while the syrup is hot. The same remarks apply to oil verbena or lemon grass. Oil limes is of a crisp flavor, but is not in great demand for the manufacture of ginger ale. Makers in Great Britain use lime juice to give crispness. Oil citronella is also used by some makers, but, being a very powerful oil, must only be used in drops. When this oil is used, geranium and verbena must be dispensed with. Oil neroli is used sparingly to give the beverage an orange flower aroma.

Oil or attar of rose is now used by

soluble essence of ginger of good quality. Where the soluble essence is used, it may be added just prior to bottling, thereby retaining the true ginger aroma and flavor, which would be liable to change if left for any length of time, added to an acidulated syrup. Essence of tincture of capsicum is used for giving heat to the beverage. A great deal has been said against the use of this, which is in no way deserved, as capsicum is in every respect as good a stomachic as ginger, but lacks the aromatic properties of the latter; care should be taken to use only sufficient to give a pleasant warmth in the breast after drinking, and not to feel burning in the mouth and throat. Two ounces of well-made tincture or essence of capsicum is sufficient for a 12-gallon batch of syrup.

In giving the above particulars of flavors, etc., for use in ginger ale, the reader must not be under the impression that all the oils mentioned are used together; some three or four at most of the flavors are quite sufficient for the flavoring of a good article. To those who have

not had experience in the blending of flavors and their changes thereby, we would recommend a good brand of essence or extract of ginger ale.—*Dominion Grocer.*

Toronto University.

We present a cut of Toronto University, with which the Ontario

Toronto University, with which the O. C. P. is affiliated.

College of Pharmacy is affiliated, and where graduates obtain their degree of Phm.B. In another place we give a list of the successful candidates at the May examinations.

Mexico.—Anybody desiring to become a member of the Mexican Pharmaceutical Society must present an original scientific paper to that body before he can become eligible. This society also has standing annual prizes of \$200, a silver medal, an honorary diploma for the three best original papers relating to pharmacy presented at the meetings during the year.

Lanolin rubber, made as follows, is much used in the Hospital St. Louis, Paris. Dissolve 1 gram of pure rubber in the necessary amount of chloroform, and mix the solution with 12 grams of lanolin.

Crema Lefebvre is a freckle lotion which is a yellow wax salve containing corrosive sublimate.

most makers, and is a decidedly useful flavor, giving, when properly used, a pleasant aroma and taste. No other flavor used can give the finish that this oil does. Care must be taken that this oil is pure, and none but the best virgin oil should be used. The commercial oils of roses are largely adulterated with oil of geranium; it should be used sparingly. Many ginger ales in which rose is used have the aroma of nothing else, and smell more like a packet of confectionery than an aromatic beverage. The safest way to use rose would be as follows: Take 1 dram of the oil and mix with it 3 ounces absolute alcohol, that is, 24 of alcohol to 1 of rose. Shake up well together, and 20 drops of this mixture is sufficient for 12 gallons of syrup. Thus 1 oz. of attar of rose would be sufficient for 7,200 gallons ginger ale syrup. These instructions also apply to the use of oils neroli and citronella. Oil ginger is used by some few makers to obtain the required ginger flavor; but this, in the manufacture of first-class ginger ale, must give place to tincture of ginger, or, what is still better,

