

CURRENT SYRUP.

Proceed as for strawberry syrup.

FRAMBOISE CURRENT SYRUP.

Raspberry syrup ..... 1 pint. | Currant syrup ..... 4 pints.

CAPILLAIRE (MAIDENHAIR) SYRUP.

Maidenhair ..... 8 ounces. | Orange flower water 4 ounces.  
Boiling water ..... 5 pints. | Sugar..... sufficient.

Infuse the maidenhair in the boiling water ; when nearly cold, press out and filter the liquid, add to it the orange flower water, and dissolve in it sugar, in the proportion of seven ounces to each four fluid ounces of liquid.

ORANGE FLOWER SYRUP.

Orange flower water 1 pint. | Granulated sugar ...28 ounces.  
Dissolve without heat.

CINNAMON SYRUP.

Oil of cinnamon .....30 minims. | Water ..... 2 pints.  
Carb. of magnesia ...60 grains. | Sugar, granulated ...56 ounces.

Rub the oil first with the carbonate of magnesia, then with the water gradually added, and filter through paper. In the filtrate dissolve the sugar without heat.

TO MAKE THE SYRUPS FROTHY.

To each gallon of syrup, add from two to four ounces of gum arabic dissolved in its own weight of water.

## ELIXIR OF MONOBROMATED CAMPHOR.\*

BY J. MUNDAY.

As monobromated camphor is a chemical which is likely to become a favourite remedy, especially if it could be given in a liquid form, I have made other experiments since my last note.

I find that glycerine has not sufficient sweetening properties in itself to overcome the nauseous taste, I now therefore introduce the following formula, which is more agreeable and seems to answer well.

Monobromated Camphor ..... gr. xx.  
Sp. Cinnamon (1 in 50)..... 3xv.  
Red Elixir (U. S)\*..... 3xx.  
Syrup q. s. to make ʒiv.

\*Pharm. Jour. & Trans.