

The Soda Water Fountain

As the season is now on when the owner of a soda water fountain expects to reap his harvest, we have collected from various sources a number of formulae for syrups, ices, etc., which may prove valuable to many of our readers:

CREAM FOR SODA FOUNTAIN.

Egg.....	No. 1
Sugar.....	pd. 1
Milk.....	pt. 1

Mix, and strain if necessary.

ICE CREAM.

Cream.....	pt. 3
Milk.....	pt. 1
Sugar.....	oz. 12
Ext. vanilla.....	dr. 4

Dissolve the sugar in the cream and milk; strain and freeze. When nearly finished add the extract of vanilla.

COFFEE EXTRACT.

Mocha coffee.....	pts. 4
"Old Government" Java coffee.....	pts. 8
Kio coffee.....	pts. 4
Glycerin.....	pts. 3
Water.....	enough.

The coffee should be freshly roasted and reduced to a moderately fine powder. Put into a vessel provided with a tightly-fitting cover, and pour over it 10 parts of boiling water to which the glycerin has been added. Put on the cover and close tightly. Now wrap the vessel in a blanket or felt, to preserve the heat as long as possible, and set away in a warm place one hour and a-half. At the expiration of this time pack into a percolator and exhaust with boiling water until 32 parts of percolate are obtained.—*National Druggist*.

COFFEE SYRUP.

Mocha coffee.....	½ lb.
Java coffee.....	½ lb.
Boiling water.....	1 gal.
Granulated sugar.....	10 lb.

Boil together, or pass through a suitable filter coffee-pot, until 1 gallon of infusion is obtained; let it settle and add the sugar.

TEA SYRUP.

Good black tea.....	3 ounces.
Boiling water.....	1½ pints.

Pour the boiling water on the tea in a porcelain or earthenware vessel, cover closely, and infuse five minutes. Pour one pint of this infusion (adding more water if necessary to make up the measure) through a coarse straining cloth, without pressure. In this dissolve one

and a-half pounds of granulated sugar by agitation. For "iced tea" take one ounce of this syrup, one-quarter ounce fresh lemon syrup, two teaspoonsful powdered sugar, two spoonsful crushed ice, one slice lemon. Draw on soda with coarse stream, stir with spoon, and serve in large glass.

SOLUTION OF ACID PHOSPHATES

Potassium phosphate.....	50 grs.
Magnesium phosphate.....	160 grs.
Sodium phosphate.....	50 grs.
Calcium phosphate.....	250 grs.
Ortho-phosphoric acid.....	8 ozs.
Water, to make.....	128 ozs.

KOLA PHOSPHATES.

Fluid ext. kola.....	½ oz.
Soluble essence lemon.....	¼ oz.
Essence vanilla.....	3 drs.
Solution acid phosphates.....	1 oz.
Comp. extract taraxacum.....	2 ozs.
Syrup, to make.....	1 pt.

WILD CHERRY PHOSPHATE

Syrup strawberry (juice).....	6 ozs.
Syrup lemon.....	1 oz.
Fresh infusion wild cherry.....	1 oz.
Acid tartaric.....	2½ drs.

Dissolve the acid in the infusion and add with the lemon syrup to the syrup of strawberry. Serve without foam in thin mineral glass.

EGG PHOSPHATE.

Orange syrup.....	1 oz.
Pineapple syrup.....	1 oz.
One egg.....	
Acid phosphates.....	6 dashes.
Lemon juice.....	6 dashes.

Shake, strain and add soda water, using a fine stream freely. Sprinkle mace on top.

KOLA CELERY TONIC

Fluid extract kola.....	½ oz.
Port wine.....	1 pt.
Tincture celery seed.....	2 ozs.
Raspberry juice.....	4 ozs.
Fruit acid.....	1½ ozs.
Syrup.....	1 gal.

Use one ounce of this syrup in eight-ounce mineral glass one-third full of crushed ice. Serve "solid" with straws.

GRAPE SHERBET.

Sherbet syrup.....	1 oz.
Grape juice.....	1 oz.
Ice.....	¾ glass.

Fill with soda. Mix and decorate with fruits.

MINT SYRUP

Oil spearmint.....	30 m.
Simple syrup.....	1 gal.
Soda foam.....	1 oz.
Evergreen, q.s.	

Cut the oil with a small quantity of alcohol and add to the syrup. Color a light green with methylene blue, dissolved in water and add the foam.

MINT TULIP.

Loaf sugar.....	4 cubes.
Extract mint.....	10 drops.
Prepared milk, 1 dessertspoonful.	
Hot soda sufficient to fill cup.	
Whipped cream, 1 tablespoonful.	
Grated nutmeg, q.s.	

FROTHING MIXTURE.

Gum arabic, granulated.....	4 ozs.
White of eggs, fresh.....	4
Cold water.....	12 ozs.

Dissolve the gum in the water and add the egg. Two or three ounces of this mixture to each gallon of syrup.

GINGER PUFF.

Ginger syrup.....	1 oz.
Lemon syrup.....	1 oz.
Cream.....	1 oz.
Whipped cream.....	1 spoonful.

Fill the glass with ginger ale, stir, and top off with whipped cream, or almond cream. Serve with straws and paper napkin.

GINGER MINT

Prepare a syrup as follows:

Peppermint essence.....	½ oz.
Ginger essence.....	1 to 2 ozs.
Water.....	q. s.
Syrup, enough to make.....	32 ozs.
Magnesium carbonate.....	½ oz.

Mix the peppermint intimately with the magnesium carbonate, add two ounces of water, mix again, filter, and add through filter enough water to make two ounces of filtrate. To the latter add the remaining ingredients. Serve like ginger-ale syrup.

FRUIT NECTAR.

Raspberry syrup.....	1 pt.
Grape-juice syrup.....	1 pt.
Raspberry vinegar.....	2 ozs.

Serve in mineral water glass.

RASPBERRY WINE SYRUP

Raspberry wine.....	8 ozs.
Acid phosphates.....	4 drs.
Gum foam.....	4 drs.
Simple syrup, q. s.....	8 pts.
Coloring, q. s.	

Mix thoroughly.

BANANA SYRUP

Cut the fruit in slices and place them in a jar; sprinkle with sugar and cover the jar, which is then enveloped in straw and placed in cold water, and the latter is heated to the boiling point. The jar is then removed, allowed to cool, and the juice is poured into bottles.

BANANA CREAM.

Shaved ice.....	½ tumblerful.
Banana syrup.....	2 fl. ozs.
Cream of milk.....	8 fl. ozs.

Shake well, add a few pieces of banana, and fill with soda water, using the fine stream, and serve in a 12 oz. tumbler with a spoon and straws.