

## Syrups, Etc., for the Soda Water Fountain.

**SIMPLE SYRUP.**—Sugar, 40 pounds; water, 4 gallons; Cooper's isinglass, 1 ounce.

Heat the water and sugar sufficiently to dissolve the sugar. Dissolve the isinglass separately in hot water and add to the syrup. Strain through flannel cloth. The syrup may be made with cold water by repeated stirring, or may be made by percolating the water through sugar placed in a vessel with a perforated bottom. The whites of two eggs may be substituted for the isinglass. They should be beaten with a little water, and added to the syrup when nearly cold. The use of isinglass, egg, gum arabic, Irish moss, soap bark, or something of like nature, is essential to retain the froth on soda when drawn. Soap bark boiled in water is very effective. A little alcohol added will preserve the decoction.

**FRUIT ACID.**—Citric acid, 4 ounces; hot water, 8 ounces.

**ESSENCE SASSAPARILLA.**—Essence checkerberry (wintergreen), essence sassafras, equal parts.

**GINGER SYRUP.**—Extract Jamaica ginger, 2 ounces; simple syrup, 3 quarts.

**ORANGE SYRUP.**—Same as lemon, substituting orange for lemon.

**LEMON SYRUP.**—Take juice of four lemons, rub peel, after outside has been grated off, with twelve ounces granulated sugar; add one pint of water; strain, and add the solution together with juice, to one gallon simple syrup.

Or—Simple syrup, 3 quarts; fruit acid,  $\frac{3}{4}$  ounce; essence lemon,  $\frac{1}{4}$  ounce, or two tablespoonfuls.

**SASSAPARILLA SYRUP.**—Simple syrup, 2 quarts; essence sassafras,  $\frac{1}{4}$  ounce; sassafras color,  $\frac{1}{2}$  ounce.

Sassafras color may be made by dissolving one part extract licorice in four parts water, and adding a little whiskey to prevent fermentation.

**PINEAPPLE SYRUP.**—Pineapple juice, 1 pint; simple syrup, 2 quarts.

**RASPBERRY SYRUP.**—Raspberry juice, 1 pint; simple syrup, 2 quarts.

**STRAWBERRY SYRUP.**—Raspberry syrup, pineapple syrup, equal parts.

**COFFEE SYRUP.**—Sugar, 10 pounds; Mocha and Java coffee in equal parts.

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

**VANILLA SYRUPS.**—Extract vanilla, 1 ounce; simple syrup, 3 quarts. Or, simple syrup, 1 gallon; extract vanilla, 1 ounce; citric acid,  $\frac{1}{2}$  ounce.

Stir the acid with a portion of the syrup; add the extract of vanilla; mix.

**CHOCOLATE SYRUP.**—Take of best quality of Baker's or Millard's vanilla-chocolate, 1 pound; water, 1 gallon; corn starch, 3 ounces; sugar, 7 pounds.

Dissolve the chocolate in hot water,

using great care not to scorch it. Mix the corn starch with cold water; add one to the other and boil over a slow fire, stirring constantly; strain through a sieve to remove coarser articles. Dissolve the sugar while hot.

**FOAM FOR SODA WATER SYRUPS.**—Quilaya bark, 4 ounces; percolate with a mixture of alcohol, 4 ounces; alcohol, 4 ounces; glycerine, 4 ounces; hot water, 8 ounces.

Macerate in hot water for twenty-four hours, and make 1 pint of tincture. From two to five drachms of this tincture to every gallon of syrup will be found sufficient to give every glass of soda water drawn that creamy appearance so universally liked.

**CREAM.**—When genuine cream cannot be obtained, the following is an excellent substitute:

Pure milk, 2 quarts; corn starch, 6 teaspoonfuls; egg, 1.

Mix the corn starch with a little milk, and beat up the egg thoroughly.

**GINGER ALE.**—Ginger ale extract,  $\frac{1}{2}$  pint; granulated sugar, 8 pounds; cold water, 10 gallons.

Place the whole in a suitable fountain and charge with gas to a pressure of a hundred pounds. To be drawn from the apparatus in the manner of soda water, but without syrup. A substitute method for dispensing beer or ginger ale is to add two ounces of Peruvian beer extract to one gallon simple syrup. Mix the syrup with equal parts of water, and place in syrup can. Draw tumbler half full of this and the balance of soda water from soda draught-tube.

**ARCTIC MEAD EXTRACT.**—Mead extract, 1 gallon; cold water, 11 gallons.

Place the whole in a suitable fountain and charge to 175 pounds. Before re-filling the fountain, see that it is thoroughly washed out.

### NEW ORLEANS MEAD.

Tonka Beans .....	2 ounces.
Cloves .....	7 ounces.
Cinnamon .....	7 ounces.
Ginger .....	7 ounces.
Nutmeg .....	7 ounces.
Mace .....	2 ounces.
Simple Syrup .....	20 gallons.

**DIRECTIONS.**—Spices to be bruised in a mortar, those containing the most oil should be placed in a bag by themselves, and the others in another bag. Immerse all in the syrup, and boil from twelve to twenty-four hours—the longer the better. Take two pounds of sassafras bark, add three gallons of water, and boil slow until reduced to two gallons. Eight ounces all-spice may be added to advantage. After spices are sufficiently boiled, add the sassafras liquor and two gallons of honey. Put five quarts to ten-gallon fountain.

### SARATOGA WATER.

Common Salt .....	8 ounces.
Hydrate Soda .....	23 grains.
Bicarbonate Soda .....	20 grains.
Calcined Magnesia .....	13 ounces.
Rochelle Salts .....	2 ounces.

Water to make 10 gallons.—Charge same as soda water, but not so high a pressure.

### SPLITZER WATER.

Solution for 10 gallons.

Chloride Calcium .....	1 1/5 ounces.
Carbonate Soda .....	1 1/5 ounces.
Common Salt .....	1 1/5 ounces.
Water .....	2 1/2 pints.

Charge as above.—*Druggists' Exchange.*

## Shukai.

Shukai is a Persian drug which is sold in all Indian bazars. Haji Zein el attar, the author of the *Ikhthiarat*, states that it is useful in palsy and other diseases caused by cold humors. He quotes Galen as recommending its use in melancholia, and Paulus as saying that it is useful in leprosy. In Persia it is said to have a reputation as a remedy for ague. In Shiraz it is known as Khari-mehak. Ibn Sina (Avicenna) notices it, and says it is the same as Bazaward (Badayard, Pers.). Mir Muhammad Husain, the author of the *Makhzan el adwiya*, very truly denies this, and says that it is the Akraniki or Afsharniki of the Greeks, and that the Arabs call it Shaukat-el-baida, Shaukat-el-Arabiya, and Kathir-el-rakab, and the Persians charchah and kangarkhar. He describes two varieties, one with a white flower and more slender stems than the other, which has purple flowers, and is the kind generally used. The latter, he remarks, has angular stems the size of a man's finger, or less, and thick, small, triangular downy leaves, terminating in thorns; the seeds are small, triangular, and of a greyish color; the drug has a sweetish taste; it is attenuant and deobstruent. As met with in India, the drug consists of all parts of the plant broken up. The portions of the stem are of a greenish-yellow color, crooked, channelled, with numerous branches springing from the axils of the leaves. Externally they are siliceous, hard and pubescent, internally full of soft pith. The petioles of the leaves are stem-clasping, the lower ones completely so. The lower leaves are of considerable size, with a triangular midrib, channelled on the upper surface, and short, thick, spinous lobes, which vary much in shape. The fruit is occasionally found mixed with the drug in considerable quantity, it is a woody nut one-fourth inch long, formed by the fusing together of the different parts of the perianth and ovary, somewhat triangular in form: at the base are spines formed by the calycine segments, at the apex the perianth forms a number of tooth-like processes. The seed is ovoid, horny, and has a tercbinthinate odor.—[W. Dimock and C. J. H. Warden, in the *Pharmaceutical Journal*.

**ALUMINIUM DOOR KEYS** are a novelty brought out in Germany. If strong enough they will prove a very acceptable innovation.

**SPAIN** produces annually, on an average, 300,000,000 kilos, of olive oil. One-half of this is required for the home market.