

This syrup, as well as those made by the same process, is strong enough to be mixed with two or three times its weight of simple syrup for the soda fountain.

RASPBERRY SYRUP.

Proceed as directed for strawberry syrup.

RASPBERRY SYRUP (*artificial*).

Orris root (best)	1 ounce.	Tartaric acid.....	2 drachms
Cochineal	2 drachms	Water	2 pints.

Powder the orris root coarsely together with the cochineal, infuse in the water with the acid for twenty-four hours; strain and add four pounds of sugar, raise to the boiling point and again strain.

PEACH SYRUP.

Proceed in the same manner as for strawberry syrup.

BLACKBERRY SYRUP.

Prepare like either strawberry or mulberry syrup.

ORGEAT SYRUP.

Sweet almonds	8 ounces.	Water	26 ounces.
Bitter almonds.....	2½ "	Orange flower water	4 "
Sugar	3 pounds.		

Blanch the almonds, rub them in a mortar to a fine paste with twelve ounces of the sugar and two ounce of the water. Mix the paste with the remainder of the water, strain with strong expression, add the remainder of the sugar, and dissolve it with the aid of a gentle heat. Lastly, add the orange flower water and strain the syrup again.

CATAWBA SYRUP.

Simple syrup.....	1 pint.	Catawba wine	1 pint.
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MILK PUNCH SYRUP.

Simple syrup.....	1 pint.	Jamaica rum	8 ounces.
Brandy	8 ounces.	Cream syrup.....	1 pint.

CHAMPAGNE SYRUP.

Rhine wine	2 pints.	Sherry	1 ounce.
Brandy	2 ounces.	Granulated sugar ...	3 pounds.

SHERRY COBBLER SYRUP.

Sherry wine.....	1 pint.	Lemon cut in thin	
Simple syrup	1 "	slices.....	No. 1.

Macerate twelve hours and strain.

EXCELSIOR SYRUP.

Syrup of wild cherry		Port wine	4 ounces.
bark	4 ounces.	Simple syrup	1 pint.

FANCY SYRUP.

Vanilla syrup	2 pints	Raspberry syrup... ..	8 ounces.
Pineapple syrup	8 ounces.		