

## ANOTHER FORMULA.

Bark of roasted cacao bean 2 ounces.

Reduce to a moderately fine powder, mix with

Simple syrup.....2 ounces.

Pack in a percolator and exhaust with the following menstruum at a boiling temperature :

Sugar .....	12 ounces.		Water .....	8 ounces.
-------------	------------	--	-------------	-----------

So as to obtain one pint of syrup. To the percolate add, when cold,  
Extract of vanilla... 2 fl. drachms.

## COFFEE CREAM SYRUP.

Coffee syrup .....	2 pints.		Cream .....	1 pint.
--------------------	----------	--	-------------	---------

## AMBROSIA SYRUP.

Raspberry syrup .....	2 pints.		Hock wine .....	4 ounces.
Vanilla syrup .....	2 pints.			

## HOCK AND CLARET SYRUP.

Hock or claret wine...	1 pint.		Simple syrup.....	2 pints.
------------------------	---------	--	-------------------	----------

## SOLFERINO SYRUP.

Brandy .....	1 pint.		Simple syrup.....	2 pints.
--------------	---------	--	-------------------	----------

## CAPSICUM SYRUP.

Tincture of capsicum	1 ounce.		Simple syrup .....	2 pints.
----------------------	----------	--	--------------------	----------

Heat the syrup, add the tincture, and when the alcohol has evaporated, mix immediately.

## CHERRY SYRUP.

Take sour cherries, a convenient quantity, bruise them in a porcelain, stone or wood mortar, to break the stones or pits of the fruit ; express the juice, set it aside for three days to undergo fermentation, and proceed according to the directions given for strawberry syrup.

## STRAWBERRY SYRUP.

Use strawberries of a good flavor ; do not forget that if the berries possess no flavor, you cannot expect to obtain a syrup of fine flavor. Avoid, also, rotten berries, because, unless you do, you may be sure to find as flavor the smell of the rotten berries in your syrup. Mash the fruit in a barrel or other suitable vessel by means of a pounder, and leave the pulp for twelve or twenty-four hours at a temperature between 70° and 80°, stir occasionally, press, set the juice aside for one night, add for every pound avoirdupois of juice one ounce avoirdupois of Colonge spirit or deodorized alcohol, mix, set aside for another night, and filter through paper.

For one pound of the filtered juice take one and a half-pound of A sugar, and heat to the boiling point, taking care to remove from the fire or turn off the steam as soon as the mixture begins to boil ; remove the scum and bottle in perfectly clean bottles, rinsed with a little Cologne spirit.