

## SHERBET SYRUP.

Vanilla syrup.....	3 pints.	Lemon syrup .....	1 pint.
Pineapple syrup .....	1 pint.		

## GRAPE SYRUP.

Brandy .....	$\frac{1}{2}$ pint.	Tinct. of red saunders	2 ounces.
Spirits of lemon .....	$\frac{1}{4}$ ounce.	Simple syrup .....	1 gallon.

## BANANA SYRUP.

Oil of banana ... ..	2 drachms.	Simple syrup ... ..	6 pints.
Tartaric acid .....	1 drachm.		

## COFFEE SYRUP.

Coffee, roasted.....  $\frac{1}{2}$  pound. | Boiling water ..... 1 gallon.  
 Enough is filtered to make one-half gallon of the infusion, to which  
 add

Granulated sugar..... 7 pounds.

## ANOTHER FORMULA.

Ground Java coffee ... 2 ounces | Simple Syrup..... 2 fl.ounces  
 Mix and pack in a percolater, and add boiling hot a mixture of  
 Loaf sugar ..... 12 oz. avdp. | Distilled water ..... 8 fl. ounces.  
 To percolate 1 pint of syrup.

## WILD CHERRY SYRUP.

Wild cherry bark (in coarse powder ..... 5 ounces.

Moisten the bark with water and let it stand for twenty-four  
 hours in a close vessel. Then pack it firmly in a percolator, and  
 pour water upon it until one pint of water is obtained. To this add

Sugar ..... 28 ounces.

## WINTERGREEN SYRUP.

Oil of Wintergreen...25 drops.	Burnt sugar (to color)	q. s.
Simple syrup ..... 5 pints.		

## SARSAPARILLA SYRUP.

Oil of Wintergreen...10 drops.	Fl. ext. of sarsaparilla	2 ounces.
Oil of anise .....10 "	Simple syrup .....	5 pints.
Oil of sassafras .....10 "	Powd. ext. of licorice	$\frac{1}{2}$ ounce.

## ANOTHER FORMULA. (Parrish's.)

Simple syrup ..... 4 pints.	Caramel .....	1 $\frac{1}{2}$ "
Comp. syrup sarsa-	Oil of wintergreen ...	6 drops.
parilla..... 4 fl. ounces.	Oil of sassafras .....	6 drops.

## MAPLE SYRUP.

Maple sugar..... 4 pounds.	Water .....	2 pints.
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## CHOCOLATE SYRUP.

Best chocolate ..... 8 ounces.	White sugar.....	4 pounds.
Water ..... 2 pints.		

Mix the chocolate in water, and stir thoroughly over a slow fire.  
 Strain, and add the sugar.