

drachms of best oil of lemon. Or, flavor with the saturated tincture of the peel in cologne spirits.

## MULBERRY SYRUP.

Mulberries, not entirely ripe, 6 lbs. | Sugar, coarsely powdered, 6 lbs.  
Place in a kettle over the fire, and boil, constantly stirring, until the boiling syrup marks 30° Baumé. Throw on a strainer and allow the marc to drain thoroughly.

## VANILLA SYRUP.

Fluid ext. of vanilla . . . . 1 ounce. | Simple syrup . . . . . 1 gallon.  
Citric acid . . . . .  $\frac{1}{2}$  " |

Rub the acid with some of the syrup, add the extract of vanilla, and mix.

## VANILLA CREAM SYRUP.

Fluid ext. of vanilla . . . . 1 ounce. | Cream (or condensed milk. 1 pint.  
Simple syrup . . . . . 3 pints. |

May be colored with carmine.

## CREAM SYRUP.

Fresh cream . . . . .  $\frac{1}{2}$  pint. | Powdered sugar . . . . . 1 pound.  
Fresh milk . . . . .  $\frac{1}{2}$  " |

Mix by shaking, and keep in a cool place. The addition of a few grains of bicarbonate of soda will for some time retard souring.

## ANOTHER FORMULA.

Oil of sweet almond's . . 2 ounces. | Water . . . . . 4 ounces.  
Powdered gum arabic. 2 " |

Make an emulsion, and add simple syrup enough to complete two pints.

## GINGER SYRUP.

Tincture of ginger . . 2 fl. ounces. | Simple syrup . . . . . 4 pints.

## ORANGE SYRUP.

Oil of orange . . . . . 30 drops. | Simple syrup . . . . . 1 gallon.  
Tartaric acid . . . . . 4 drachms. |

Rub the oil with the acid and mix.

## PINEAPPLE SYRUP.

Use pineapples of good flavor, cut or chop them up, and set aside for twenty-four to thirty-six hours, press and proceed as directed for strawberry syrup.

## ANOTHER FORMULA.

Oil of pineapple . . . . . 1 drachm. | Simple syrup . . . . . 6 pints.  
Tartaric Acid . . . . . 1 " |

## NECTAR SYRUP.

Vanilla syrup . . . . . 5 pints | Strawberry, raspberry,  
Pineapple syrup . . . . . 1 pint. | or lemon syrup . . . . . 2 pints.