

**Fruit Essences and Flavors.\***

By G. WEINERL.

**PINEAPPLE ESSENCE.**—A ripe, but not too soft pineapple, weighing about 500 gms., is mashed up in a mortar with Tokay 200 gms. The mass is then brought into a flask with water 500 gms., and allowed to stand two hours, alcohol (90 per cent.), 400 gms. is then added, and the mixture distilled until 700 gms. of distillate have been collected; cognac, 300 gms. is then added to the distillate.

**APPLE ESSENCE.**—30 fresh ripe apples are peeled thin and the peel thus obtained, about 350 gms., is covered with alcohol (90 per cent.), 1,000 gms., and water 2,000 gms., and allowed to stand for 24 hours. 1,250 gms. are then distilled off, and vanillin, 10 cgms., bitter almond water, 50 gms., added to the distillate. This may be colored with 10 drops of saffron tincture.

**SWEET ORANGE ESSENCE.**—25 large oranges, about 500 gms., are thinly peeled, and the finely cut peel macerated for 24 hours with alcohol (90 per cent.), 1,000 gms., and water, 3,000 gms.; 5 drops of lemon oil and 10 drops orange oil are added, and 2,000 gms. distilled off. The distillate is allowed to stand for eight days and is then filtered. Vanillin, 0.05 gm., is dissolved in the filtrate, and two drops saffron tincture, and caramel tincture 3 gms., added.

**BANANA ESSENCE.**—12 bananas are peeled, the thick peel sliced, and macerated with Burgundy, 300 gms.; cognac, 200 gms., alcohol (90 per cent.), 300 gms.; water, 1,000 gms., 1,000 gms. distillate is now recovered, and saffron tincture, 3 drops; and coumarin, 10 cgms., added.

**PEAR ESSENCE.**—40 muscatel or bergamot pears, are peeled, and the peel, about 430 gms., macerated with alcohol (90 per cent.), 1,000 gms.; Moselle wine, 250 gms.; water, 2,000 gms., for six hours; and then 1,500 parts distilled off. To the distillate, which may be colored a faint green, coumarin, 5 cgms., and sweet orange oil, 5 drops, are added.

**BITTER ALMOND ESSENCE.**—Bitter almond water 16 gms.; alcohol (90 per cent.), 18 gms.; water, 12 gms.; rose essence, 1 gm. Mix.

**BISHOP ESSENCE.**—Tincture of bitter orange, 30 gms.; aromatic tincture, 3 gms.; bitter almond water, 3 gms.; orange flower water, 20 gms.; alcohol (90 per

cent.), 50 gms.; water, 100 gms. Distill off 100 gms., and color with caramel.

**CARDINAL ESSENCE.**—Green orange peel, 10 gms.; unripe orange, 4 gms.; cloves, 0.5 gm.; cinnamon, 0.5 gm., are macerated for five days with alcohol (90 per cent.), 50 gms.; water, 80 gms., to which is added bitter orange oil, 4 drops; lemon oil, 1 drop; bitter almond water, 5 gms.; 100 gms. is then slowly distilled and colored with caramel.

**CINNAMON ESSENCE.**—Cinnamon, 10 gms., is macerated for five days with alcohol (90 per cent.), 70 gms.; water, 70 gms.; and 100 gms. distilled off; this is colored with caramel.

**CHAMPAGNE LEMONADE ESSENCE.**—Vanilla essence, 1 gm.; celery essence, 5 gms.; woodruff essence, 1 gm.; cognac, 4 gms.; Burgundy, 2 gms. Mix.

**LEMON ESSENCE.**—25 medium size lemons are peeled, and the finely-cut peel macerated for 24 hours with alcohol (90 per cent.), 1,500 gms.; water, 3,000 gms.; lemon oil, 10 drops; sweet orange oil, 5, are then added; 3,000 gms. distilled off. This is set aside for eight days and filtered. Vanillin, 10 cgms., is added and the product colored with tincture of turmeric, 60 drops; saffron tincture, 4 drops; caramel tincture, 60 drops.

**STRAWBERRY ESSENCE.**—Fresh dry strawberries, 750 gms., are pulped in a mortar, and then put into a retort with Tokay, 200 gms.; cognac, 200 gms. Then add vanilla 1.5 gms.; alcohol (90 per cent.) 300 gms.; water, 500 gms. This mixture is allowed to stand for an hour in the warm, and 1,000 gms. is then slowly distilled over, and colored light red.

**CLOVE ESSENCE.**—Cloves, 15 gms., are macerated for five days with alcohol (90 per cent.), 70 gms.; water, 70 gms. Distill 100 gms.; color with caramel.

**RASPBERRY ESSENCE.**—Fresh raspberries, 200 gms., are pulped in a mortar, allowed to remain for two days at a temperature of 20° C., and then mixed with water, 100 gms. 50 gms. is then distilled off, and alcohol (90 per cent.), 25 gms., in which 0.01 vanillin has been previously dissolved, is then added to the distillate.

**GINGER ESSENCE.**—Ginger, 100 gms., is macerated for five days with alcohol (90 per cent.), 600 gms.; water, 800 gms. The whole is then put in a retort and 1,000 gms. distilled off and colored with caramel.

**MELON ESSENCE.**—Two or three large

ripe melons peeled, and the finely-cut peel macerated for three hours with alcohol (90 per cent.), 1,000 gms., and water, 2,500 gms.

**ORANGE FLOWER ESSENCE.**—Orange flower water, 100 gms.; alcohol, (90 per cent.), 50 gms.; water, 50 gms.; rose essence, 20 gms.; lemon oil, 2 drops; orange oil, 1 drop. Mix.

**PEACH ESSENCE.**—20 ripe peaches are stoned and bruised in a mortar. The kernels are made into a paste with water, 200 gms. After half-an hour the mixed pulp is placed into a retort; water, 600 gms.; alcohol (90 per cent.) 400 gms.; and 1,000 gms. distilled off. To the distillate, coumarin, 0.1 gm.; orange flower water, 100 gms.; orange oil, 5 drops, are added, and the mixture colored with saff. in tincture, 5 drops; safflower tincture, 3 gms.

**QUINCE ESSENCE.**—25 ripe quinces are peeled, and the fine cut peel allowed to stand in a retort for two hours with water, 500 gms., alcohol (90 per cent.), 300 gms. is then added, and 500 gms. distilled off. To the distillate, coumarin, 0.5 gm.; vanillin, 0.1 gm.; bitter almond water, 25 gms.; lemon oil, 5 drops; citronella oil, 2 drops; saffron tincture, 3 drops are added.

**GREENGAGE ESSENCE.**—30 fresh ripe greengages are stoned and bruised in a mortar, the kernels are also made into a paste with water, 200 gms. After 30 minutes both are mixed in a retort with water, 600 gms.; alcohol (90 per cent.) 400 gms., and 1,000 gms. distilled off. Vanillin, 0.05 gm.; bitter almond water, 20 gms., lemon oil, 5 drops, are added. Color green.

**ROSE ESSENCE.**—Rose oil, 1 gm.; alcohol (90 per cent.), 70 gms.; water, 30 gms. Mix and color rose tint.

**VANILLA ESSENCE.**—Vanillin, 1.5 gm.; alcohol (90 per cent.), 700 gms.; water, 300 gms.; turmeric tincture, 30 drops; caramel tincture, 20 drops. Mix.

**ORRIS ESSENCE.**—Finely-sliced orris root, 500 gms., is macerated for 3 days with alcohol (90 per cent.), 500 gms.; water, 800 gms., then 1,000 gms. is distilled off. Vanillin, 0.5 gm.; coumarin, 0.02 gm., are dissolved in distillate.

**WALNUT ESSENCE.**—500 bruised green walnuts; cloves, 2 gms.; cinnamon, 5 gms.; mace, 1 gm.; are macerated for four days in alcohol (90 per cent.), 750 gms.; and water, 500 gms. Another 500 gms. of water is then added, and 1,000 gms. distilled off: to this is added bitter

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