

WAR EMERGENCY FORMULA FOR SODA FOUNTAIN SYRUP.

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Although, by taking care, a very large amount of sugar now used in medicines can be saved, a moment's consideration will show that a still greater amount of sugar can be saved at the soda fountain. Without having accurate figures to go by, I should estimate that there are in this country three times as many soda fountains as there are drug stores. On this estimate there are over one hundred thousand soda fountains in the country, and if each one used three pounds of sugar a day, the annual consumption of sugar at the soda fountains would be over one hundred million pounds.

The question is, to what extent can we replace part of this sugar by glucose? I have prepared the following formula for the soda fountain and up to the present have found that it makes a very palatable drink with the various fruit flavors, chocolate, maple, etc.:

Granulated Sugar..... $4\frac{1}{4}$ pounds
 Liquid Glucose..... $2\frac{3}{4}$ pounds (or 1 quart)
 Distilled Water.....sufficient to make one gallon

Mix in pan, raise to the boiling point, stir until properly mixed, then strain into a bottle; when cold, cork and keep in a cool place.

The specific gravity of this syrup is 1.291. It is, therefore, lighter than U. S. P. syrup and is less sweet. But soda fountain syrups have always been made extremely sweet, if not too sweet, and it is possible, after a time, that a less sweet syrup will be more in favor through the gradual weaning of the people from their previous use of an excess of sugar.

It is impossible to say at this time what will be the keeping properties of this syrup; as far as I can judge, it will not keep so well as the official syrup. On this account it would be well, in trying it out, to make only sufficient for a few days, at the most for one week at a time, until its keeping properties have been well tried out.

This formula, as it stands, will save 44 percent of the sugar used at soda fountains, substituting for it a sweetening substance which has already been very largely used in candies and which in recent months has been used to a greater extent than formerly in the manufacture of ice cream.

It would not seem objectionable from any point of view to use glucose, because ordinary cane sugar when ingested passes through the glucose stage in the stomach before it is assimilated.

It is desirable that this formula be tried thoroughly in a small way in a large number of soda fountains so that the experience of many may help to improve it. At a time like this when sugar is admittedly scarce and when the homes are being denied their usual allowance of sugar, the soda fountain proprietors of this country are in a position to be of direct assistance to the whole population as well as to our Allies.

Now is the time to act. Try out this formula, improve it if you can, and do your best to use as little cane or beet sugar as possible at the soda fountain during the remainder of the war.

Do not put off a trial of this formula. Act now. If you do not, you are not a true patriot.
