Comparison of formulas in Everett Beal's book

| Left page | Right page | Difference |
|---|---|--|
| F Ext Co 50 minims (3.3 ml) | F E Coca 3 drams (12 ml.) | Left has 4.5ml more per 5 gal |
| Citric Acid 3 drams 12 grains (12 gm) | Citric Acid 3 oz (90 gm) | Right has 30 gm more per 5 gal, the remainder is made up with phosphoric acid. |
| Caffeine Pure 48 grains (3.2 gm) | Cit(rate) Caffeine 1 oz (30 gm) | Left has 16 gm per 5 gal, about half the amount of caffeine as in the right. |
| Sugar 6 # | Sugar 30 # | No difference |
| Water ½ gallon | Aqua 2 ½ gallons | No difference |
| Lime Juice 6 oz 3 drams 12 minims (192.75 ml) | Lime Juice 2 pints (1 liter) | Works out practically the same. |
| Ext Vanilla 12 minims (0.75ml) | Vanilla 1 oz (30 ml) | Left seems to call for 3.75 ml per 5 gal, or nearly 1/10 of the amount on the right page |
| Flavor 200 minims (12 ml) | Flavor 2 oz (60 ml) to 5 gal syrup | No difference |
| Phos(phoric) Acid 120 minims (7.2 ml) | | 36 ml in 5 gal, makes up the difference with the citric acid |
| ? Cinnamon ? 20 minims (1.2 ml) | (some words are hard to make out) | 6 ml per 5 gal |
| Caramel 1 ½ oz | Noted 1 ½ oz per gal, but not in formula | |
| Glycerine 1 (something) | There's a measurement per gallon, but it's hard to read | |
| | | |

Note: metric conversions are approximate, based on tables found online. They are only for comparison; 2 pints do not make 1 exact liter, etc.

Flavoring (ingredients have been rearranged to parallel each other)

| Alcohol 8 oz | Alcohol 8 oz |
|--------------------------------|-----------------------|
| Oil lemon fresh 30 minims | Oil lemon 30 drops |
| Oil orange fresh 30 minims | Oil orange 20 drops |
| Oil coriander 5 minims | Oil coriander 5 drops |
| Oil cinnamon (tree?) 10 minims | Oil cinnamon 10 drops |
| Oil nutmeg 10 minims | Oil nutmeg 10 drops |
| Oil neroli 5 minims | Oil neroli 10 drops |
| Oil prunes 20 minims | |