COCOA AND CHOCOLATE: A SHORT HISTORY OF THEIR PRODUCTION AND USE, WITH FULL AND PARTICULAR ACCOUNT OF THEIR PROPERTIES, AND OF THE VARIOUS METHODS OF PREPARING THEM FOR FOOD

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Cocoa and Chocolate: A Short History of Their Production and Use, with Full and Particular Account of their Properties, and of the Various Methods of Preparing Them for Food by James M. Bugbee

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JAMES M. BUGBEE

COCOA AND CHOCOLATE: A SHORT HISTORY OF THEIR PRODUCTION AND USE, WITH FULL AND PARTICULAR ACCOUNT OF THEIR PROPERTIES, AND OF THE VARIOUS METHODS OF PREPARING THEM FOR FOOD





THE CHOCOLATE GIRL-BY LIOTARD.

FROM THE ORIGINAL PAINTING IN THE DREBDEN GALLERY.

THE REGISTERS TRADE-MANE OF WALTER BAKER N. CO., N.S.N.

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AND

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