

**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

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