COCOA AND CHOCOLATE: A SHORT HISTORY OF THEIR PRODUCTION AND USE

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9780649751624

Cocoa and Chocolate: A Short History of Their Production and Use by Various

Except for use in any review, the reproduction or utilisation of this work in whole or in part in any form by any electronic, mechanical or other means, now known or hereafter invented, including xerography, photocopying and recording, or in any information storage or retrieval system, is forbidden without the permission of the publisher, Trieste Publishing Pty Ltd, PO Box 1576 Collingwood, Victoria 3066 Australia.

All rights reserved.

Edited by Trieste Publishing Pty Ltd. Cover @ 2017

This book is sold subject to the condition that it shall not, by way of trade or otherwise, be lent, re-sold, hired out, or otherwise circulated without the publisher's prior consent in any form or binding or cover other than that in which it is published and without a similar condition including this condition being imposed on the subsequent purchaser.

www.triestepublishing.com

VARIOUS

COCOA AND CHOCOLATE: A SHORT HISTORY OF THEIR PRODUCTION AND USE



COCOA

AND

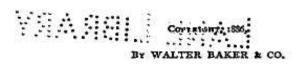
CHOCOLATE

A SHORT HISTORY OF THEIR PRODUCTION AND USE

WITH A FULL AND PARTICULAR ACCOUNT OF THEIR PROPERTIES, AND OF THE VARIOUS METHODS OF PERPARING THEM FOR FOOD



PUBLISHED BY
WALTER BAKER & COMPANY
DORCHESTER, MASS., U.S.A.
1780-1886



Borkbull and Charrhill, BOSTON.

CONTENTS.

				F	age
Sources of information				*	γij
I.					
Introduction — showing	TH	E RE	MARE	-AZ	
BLE INCREASE IN THE	CONS	UMPT	TON	OF	
COCOA AND CHOCOLATE	IN (GREA	T BR	T-TI	
AIN AND THE UNITED S	HTAT	s.		*	1
II.					
THE CACAO-TREE - WHER	E AN	D RC	w ct	n-	
TIVATED - METHOD	OF C	URIN	G T	HE	
FRUIT, ETC	٠		•	•	7
III.					
EARLY USE OF COCOA AL	ID C	носог	LATE	IN	
MEXICO, EUROPE, ETC.	3 <u>*</u>	33*	•	83	26
IV.					
PROPERTIES OF THE DIF	FERE	NT P.	ARTS	OF	
THE FRUIT, AND OF ITS	PRO	DUCT	8 .		45

CONTENTS.

10 00	WIFF	10.				
					3	Page
	v.					
VALUE OF COCOA AT						
MOST EMINENT PH	YSICI	ANS			•	52
	VI.					
COCOA-BUTTER - 17	s P	URIT	Y, F	MALI	NG	
QUALITIES, ETC.					•	82

-	VII.					
RECEIPTS					o.º	91
Different method	16 01	prep	aring	drin	K5,	7.586
Plain chocolate				3.	*	94
Frothed chocola		•		•		96
Milled chocolate			19			97
Baker's Premiur	20 (U.S. 2013)				*	98
Baker's vanilla	chocol	ate				98
Baker's Breakfas	t cocc	a.				99
Baker's Cocoa-pa	aste	S(*)	100		30	99
Baker's Eagle F	rench	cho	colate		*	99
German sweet c	hocola	ate				100
 Baker's Racahou 	t des	Ara	bes			100
Baker's broma		200	24	•33		100
Baker's Cocoa-si	nells			- 5		101
Baker's prepared	coco	a.				101
Baker's Premiun			cocos	a .	-	101

CONTENTS	CONTENTS.			V	
			1	Page	
RECEIPTS, continued.				44.750	
Chocolat au lait (French	h) .	0.0		102	
Chocolat à l'eau		17		102	
Spanish chocolate	8 8			102	
Egg chocolate	0 8	19	6 16	103	
German egg chocolate .				103	
Parisian egg chocolate .				104	
Wine chocolate		()	100	106	
Chocolate wine			1.60	106	
Chocolate puddings .	3			106	
Chocolate mixture	1 1		ž.	III	
Chocolate cake	6 9	(0)	97 - 8	111	
Chocolate cakes				116	
Chocolate macaroons .				119	
Chocolate tartlets	0.9	6 6	100	119	
Chocolate filling for cak	e .	500	100	120	
Chocolate wafers		1		121	
Chocolate jumbles	8 8	. 8		122	
Chocolate éclairs	6 9			123	
Chocolate cream puffs .		. 6		127	
Chocolate blanc-mange .				128	
Chocolate custards.	6 9	139	er e	131	
Chocolate Bayarian creat	m .		100	133	
Chocolate soufflés				134	6
Chocolate méringue .				136	
Chocolate creams	8 8	1 22		136	
Cream chocolates		. 7		138	

vi

CONTENTS.

			Page
RECEIPTS, continued.			- nge
Chocolate fondant	4	2	. r38
Chocolate Charlotte Russe			. 139
Chocolate custard pies .			. 140
Chocolate pie (rich) .			. 140
Chocolate ice cream .			. 141
Chocolate cream drops .		53	. 143
Chocolate caramels .		ŝ	. 144
Cream chocolate caramels			. 145
Chocolate candy		•03	. 146
Creme de cacao			. 147
Chocolate parfait amour			. 147
일을 보았는 이번 사람들이 없다가 부모님이 느껴들어 없는 바람들이 없다.	i.	437	. 148
Chocolate syrup		63	. 148
Chocolate syrup for soda w	ater	1	. 149
Chocolate icing or coating		116	. 150
Chocolate whip			. 150
Chocolate drops, with popps	reils		. 151

SOURCES OF INFORMATION.

"A New Survey of the West Indies," etc., by Thomas Gage. 2d edition, London, 1655.

"The Natural History of Chocolate," by a French Officer; translated by Dr. R. Brookes, and printed in London, 1730.

"Foods": (International scientific series), by Dr. Edward Smith, London, 1873.

"The Beverages we Infuse": Blackwood's Magazine, v. 75, 1854.

"Physiologie du Goût," by J. Anthelme Brillat-Savarin. New edition, 2 v., Paris.

"Le Cacao et le Chocolat, considerés aux points de vue botanique, chimique, physiologique, agricole, commercial, industrial et economique." Par Arthur Mangin, Paris, 1862.

"A Practical Treatise on the Analysis of Tea, Coffee, Cocoa, Chocolate, etc.," by J. Alfred Wanklyn, Public Analyst, etc., London, 1874.