

**THE THIRTEENTH EDITION OF
RIGBY'S RELIABLE CANDY
TEACHER: WITH COMPLETE AND
MODERN SODA, ICE CREAM AND
SHERBET SECTIONS**

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The Thirteenth Edition of Rigby's Reliable Candy Teacher: With Complete and Modern Soda, Ice Cream and Sherbet Sections by W. O. Rigby & Fred Rigby

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W. O. RIGBY & FRED RIGBY

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SHERBET SECTIONS**

EVERYONE HAS A FEW FAVORITE FORMULAS—
JOT DOWN YOURS ON THESE PAGES



Yours for Success,

W. O. Rigby

THE THIRTEENTH EDITION OF

Rigby's Reliable Candy Teacher

WITH COMPLETE AND MODERN

Soda, Ice Cream and Sherbet
Sections

[ILLUSTRATED]

W. O. RIGBY
AND
FRED RIGBY

THREE DOLLARS

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