

INDEX

1

- ACHARD'S method for analysis of
sugar from blood 104
Acetic 444
Alcohol 244, 246
Alder 301
Allspice 382, 484
Andaman Pandak 312
Anil 358
Aqua Nit. 339, 400
Arrowroot 74
Ash 305
Asparagus 263
Aubergine 262

13

- BALSAMIC RESINS 343
Barley, Cult. 326
Barley, Cultivation of 21 *Archeology*
ibid., used of 22 *Illustration*
Drying 343
21
Barns for Wheat 46
Bass Wood 394
Beccari, Dr. 75
Beech 394
Beetroot Sugar, historical account
of 103 105, cultivation of 105
106, By products of 110,
imitation of 107 110 Beet
Sugar and Molasses 112
Illustrations Beetroots, as
100, unloading a cargo of 101
a Storehouse for 102 trans-
porting to the factory 103
Diffusers in a Beet Sugar factory
104 unloading Beetroot pulp
105
Belladonna leaves 347
Benzene 201
Benzoin 40
Berlin, Decree of 104
Birch Barks 350, 351
Black Rot 241 242
Bonaparte, 50
Box Wood, 396
Bordeaux, Wines of, 241
Borecole, 261
Botanical Coffee 181
Bourbon Tea, 174
Box Elder, 113
Bread 19
Brinjaf, 262
Brussels Sprouts 261
Buckwheat 63, not really a wheat
64, importance of, in Russia and
the United States, *ibid.*
Burgundy, Wines of, 241

(

- CABBAGE, Common, 261
, Savoy, 261

- Cacao beans at 113 Beans at
114 Beans at 115 Beans at 16
Candela 115 Cacao plantations
country 115-116-118 Varieties
of cacao 118-120 Cacao
varieties 118 Low-Java
varieties 121 Classification of
Surabaya-Moravia 118 At Mr.
R. E. L. K. planting cultivation
of 120-1 plating 121 shading
122 Pruning 121 Packing
124 Packing *etc.* Loading
125 126 Washing
126 Drying 126-127 Odouring
and Polishing 127 Packing and
Shipment 128 Cacao as a
food stuff 128 composition of
West Indian Beans 129 High
nutritive value of Cacao *plant*
two ways of separating fat from
the beans 130 Van Horn's
method *plant* of curing all
Cacao samples 132 Cocoa
butter 133 Chocolate 133
Manufacture of Cacao and Choco-
late 134 Curing and cleaning
the raw beans 135 Roasting the
beans 135 Breaking and shell-
ing the beans 135-136-138
grinding 138-140 preparation
of chocolate powder 140 Vari-
eties of chocolate and chocolate
cocoa sweets 142
P. de la C. Cutting off top
with knives 113 Java De-
scribing a canal for irrigation 114
First crop of Cacao after two
years 115 Cacao picking of the
fruit 116 Picking the Cacao
Fruit 117 Varieties of 118,
A plantation in Surinam 119 At
Hill Cacao estate Cayman 120
Surinam young tree cutters 121
Nursery of Cacao seedling
Cayman 122 Maps of Cacao
producing countries 123 Cacao
farm 124 Surinam young
Cacao trees 125 Shaded Cacao
trees 126 Gathering the fruit at
127 Samaritan Fruit at 128
Turning the beans 129 "Danc-
ing" Cacao beans in Trinidad
130 Cacao, sifting the beans
in Surinam 131 Suriname
Swinging Barn exterior 132
Surinam a swinging Barn on
terrace *plant* Carrying the beans
to the barn 133 Stone drying
floor with movable rack 134
Stone floor for drying Cacao
beans in the open air 135
Rising time Cacao at Van Horn's
factory 136 Almond Gas Plant
in Messrs. Cadbury's Factory,
137 The Packing Room in Bonny-
ville 138 Almond Gas Machinery
House at Bonnyville 139

- [illegible]