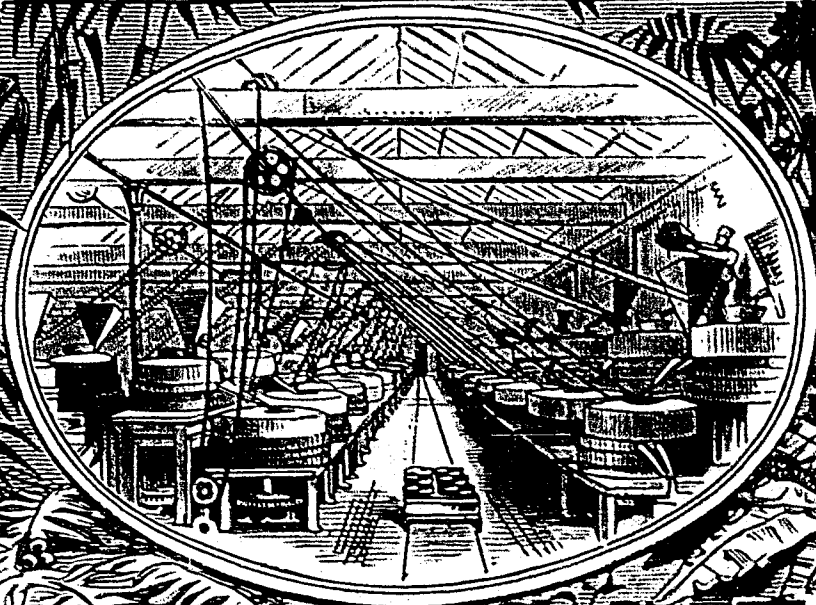


CRUSHING BY GRANITE MILLS INTO A SMOOTH PASTE

GIRLS ROOM FOR BOXING LABELING &c 240 FEET LONG BY 60 FEET WIDE



ROASTING COCOA BEANS TO DEVELOP FULL AROMA

Cadbury's

ABSOLUTELY PURE.

"GENUINE." "ECONOMICAL." "NUTRITIOUS."

The Lancet.

Medical Times.

British Medical Journal.

The *Lancet* (July 27th, 1867) says: "We have examined the samples brought under our notice, and find they are genuine, and that the Essence of Cocoa is just what it is declared to be by Messrs. Cadbury Bros."

A large breakfast cup of delicious Cocoa may be secured for the cost of one halfpenny, by using Cadbury's Cocoa Essence, which goes three times as far as the best of the so-called "prepared Cocos." A sixpenny packet makes 14 breakfast cups of strong Cocoa.

Theobromine and Gluten are the stimulating and flesh forming constituents of genuine Cocoa.—Dr. MURKIN has made the following table of comparative values:

	Cocoa Nibs, genuine.	Cocoa Essence, genuine.	Mixture No. 1. Starch & Sugar.	Mixture No. 2. Starch & Sugar.
Theobromine	0.50	1.20	0.43	0.50
Gluten	12.21	18.30	6.45	7.35

and adds: "Thus we clearly see the nonsense talked by those who, for reasons best known to themselves, are found to palliate, and even support in writing, the 'preparation of Cocoa by mixing it with starch and sugar.'"

—*Analyst*, April, 1879.

CAUTION. Imitations of Cadbury's Cocoa Essence are often pushed by Shopkeepers for the sake of extra profit. Be sure that you obtain the Original Article, which may be relied upon for excellence of quality, purity, and strength.

CANADIAN DEPOT: 34 RADEGONDE ST., MONTREAL.



PACKING MACHINE THAT WILL MEASURE OUT 2000 COCOA ESSENCE IS NOT TO FAIL BY ANY RIGHTS PER DAY

Cocoa Essence



CADBURY'S COCOA & CHOCOLATE WORKS

BOURNVILLE NEAR KINGS NORTON.

MAKERS TO



HER MAJESTY THE QUEEN.