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# Conversations on Chemistry

*In which the Elements of that  
Science are Familiarly Explained and  
Illustrated by Experiments*

VOLUME 2:  
ON COMPOUND BODIES

JANE HALDIMAND MARCET



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CONVERSATIONS  
ON  
CHEMISTRY;  
IN WHICH  
THE ELEMENTS OF THAT SCIENCE  
ARE  
*FAMILIARLY EXPLAINED*  
AND  
ILLUSTRATED BY EXPERIMENTS.

=====  
IN TWO VOLUMES.  
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## *THE SECOND VOLUME.*

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