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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.

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IN TWO VOLUMES.
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