

**"Maravilla cocoa" : sole proprietors, Taylor Brothers, London.**

**Contributors**

Taylor Brothers.

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...LAB BROTHERS MARAVILLA COCOA



VIEW OF COCOA WALK & DRYING HOUSE TRINIDAD



# “MARAVILLA COCOA.”

Sole Proprietors, TAYLOR BROTHERS, London.



O whose invention, in 1832, of the *Soluble Principle* of preparing Cocoa in a state of purity, and readiness for use, is to be attributed the now general consumption of this delicious beverage. But for that the reduction of duty on Cocoa, in 1832, would have proved a dead letter.

This principle TAYLOR BROTHERS were the first to apply to **Homœopathic** and *Dietetic* Cocos, and with such success as to establish their reputation as the **First Manufacturers in Europe**. Such decided success induced other manufacturers to imitate their invention by introducing and puffing off preparations, which, on comparison, were proved to be inferior in solubility, heavily adulterated, and devoid of the essential properties of the original article.

Not content to rest their merit upon so far excelling others in the *process* of their manufacture, TAYLOR BROTHERS have constantly aimed at the highest point of perfection in the **quality of the raw Cocoa**, as well as in the *mode* of preparation; and have, at length, obtained this desideratum in the “MARAVILLA” COCOA, upon which they have brought to bear their most elaborate, powerful, and unequalled machinery.

HAVING secured the EXCLUSIVE SUPPLY of this *unrivalled* Cocoa, TAYLOR BROTHERS have decided to present it to the public in a separate form under its name “MARAVILLA” (which is its *Trade-mark*), feeling convinced that its peculiarly high qualities will be duly appreciated. Thus, with the very highest possible quality of *material*, and completeness in skill and apparatus, TAYLOR BROTHERS have produced what must be admitted, by all who make even one trial of it, to be the **perfection of prepared Cocoa**.

The Cocoa (or more correctly, Cacao) of MARAVILLA, is the true Chocolate Nut, or Theobroma of Linnæus. Cocoa is indigenous to South America (of which *Maravilla* is a favoured portion) but its fruit varies much in quality, owing to soil, aspect, and mode of cure, all of which are highly favourable in the *Maravilla Estate*.

Such is the MARAVILLA COCOA of TAYLOR BROTHERS, which, while it possesses in an unrivalled degree, all the essential properties of HOMŒOPATHIC Cocoa, far surpasses any other preparation for that purpose, in *palatable attractions*—fine grateful aroma—exquisitely delicious flavour—smoothness upon the palate—and perfect solubility.

To the consumers of Cocoa in general it will be found most attractive, being so refined by the skilful application of costly and powerful machinery, as to be a light, mild beverage, and agreeable to the most delicate digestive organs.

Medical men recommend Cocoa to invalids and convalescents, as far preferable to Tea or Coffee; for while soothing to the nervous system, it is restorative invigorating and sustaining, refreshing, sanative and antiseptic—these qualities speak for themselves in TAYLOR BROTHERS “MARAVILLA” COCOA, which requires but one comparative trial to establish it as the most desirable beverage for Breakfast—Luncheon—or refreshment after a late evening.

It is easily served up to table, for which see directions on each packet.