

# [The Earl of Dundonald's Method of Purifying Sea Salt]

**Date:** 1790/08/03

## **Publication Format**

Print

## **Type**

Food

Miscellaneous

## **Ingredients**

sea salt

water

fixed alkali

## **Places**

Edinburgh

Scotland

Nova Scotia

**Source:** Nova Scotia Magazine

**Institution:** Nova Scotia Archives | **Source Origin:** Nova Scotia Newspapers on Microfilm | **Reference:** Microfilm Reels 8062, 8063

## **Description**

Directions for extracting sea salt suitable for preserving food without bitterness. nn.117. Microfilm Reel 8063.

## **Transcription**

THE EARL OF DUNDONALD'S METHOD OF PURIFYING SEA SALT.

*[From the Edinburgh Philosophical Transactions.]*

HIS Lordship's process proceeds upon this observation: That the common sea salt possesses a mixture of ingredients, which render it in a great degree unfit for preserving victuals. These ingredients appear, by experiment, to be nauseous, bitter, and cathartic salts, having an earthy basis, which are intimately mixed with the proper sea salts.

To purify salt, by dissolving it in water, decomposing the bitter salts, and precipitating their earthy basis, by adding a fixed alkali, is a tedious process, too expensive, and even imperfect.

Lord Dundonald observed, that hot water, saturated with sea salt, will still dissolve a great part of the bitter earthy salts. His method, therefore, of purifying com-

mon salt from these bitter salts is, to take a conical vessel, having a hole in the small end, which is to be undermost; to place it, filled with common salt, in a moderate

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heat; to take one twentieth part of the salts contained in it, and putting it in an iron pan, to dissolve it in such a proportion of water, as that the water shall be completely saturated with the salt; then pour this solution boiling hot on the salt in the conical vessel, which is to be purified. The boiling water being already saturated with sea salt, will dissolve no more in it, but will dissolve much of the bitter earthy salts, and this solution will gradually drop out at the hole at the bottom of the case. When it ceases to drop, the same process is to be repeated by means of fresh portions of the same parcel of salt, already partly purified, till it be brought to the required degree of purity.

The superiority of salt thus purified is obvious to the taste, and by its effect in preserving, fish, flesh, and butter; for it has been often and carefully tried.

The Earl of Dundonald's Method of Purifying Sea Salt recipe from Early Modern Maritime Recipes:  
<https://emmr.lib.unb.ca/recipes/60>