

# [An Approv'd Method to Preserve the Fine Flavour of Butter]

**Date:** Published sometime in 1799. | 1799/01/01 to 1799/12/31

Publication Format

Print

Type

Food

Ingredients

salt

sal ammoniac

saltpeter

butter

Places

Burlington

Nova Scotia

**Source:** Nova Scotia Calender, or an Almanack [...] by Metonicus

**Institution:** Nova Scotia Archives | **Reference:** AK.AY.N85M / No Microfilm Available

Description

Instructions for using a mixture of salts in making butter.

Transcription

Extract from the Proceedings of the Burlington Society.  
AN approv'd Method to preserve the fine flavour of Butter, and  
to prevent its growing rancid.  
To a Peck of fine Salt take one ounce of crude Sal ammoniac  
two ounces of Saltpetre both finely powdered and mix them  
intimately with fine Salt : With this Salt work your Butter,  
until the Butter Milk is entirely extracted, then pack it in Wooden  
Firkins salting it with the same mixed Salt to such a degree as to be  
palatable when eat with Bread, and no Salter, this mixture is  
stronger than fine Salt, of consequence something less is required.  
By order of the Society,

Wm. COX, Sec<sup>r</sup>ry.

An Approv'd Method to Preserve the Fine Flavour of Butter recipe from Early Modern Maritime Recipes:  
<https://emmr.lib.unb.ca/recipes/90>