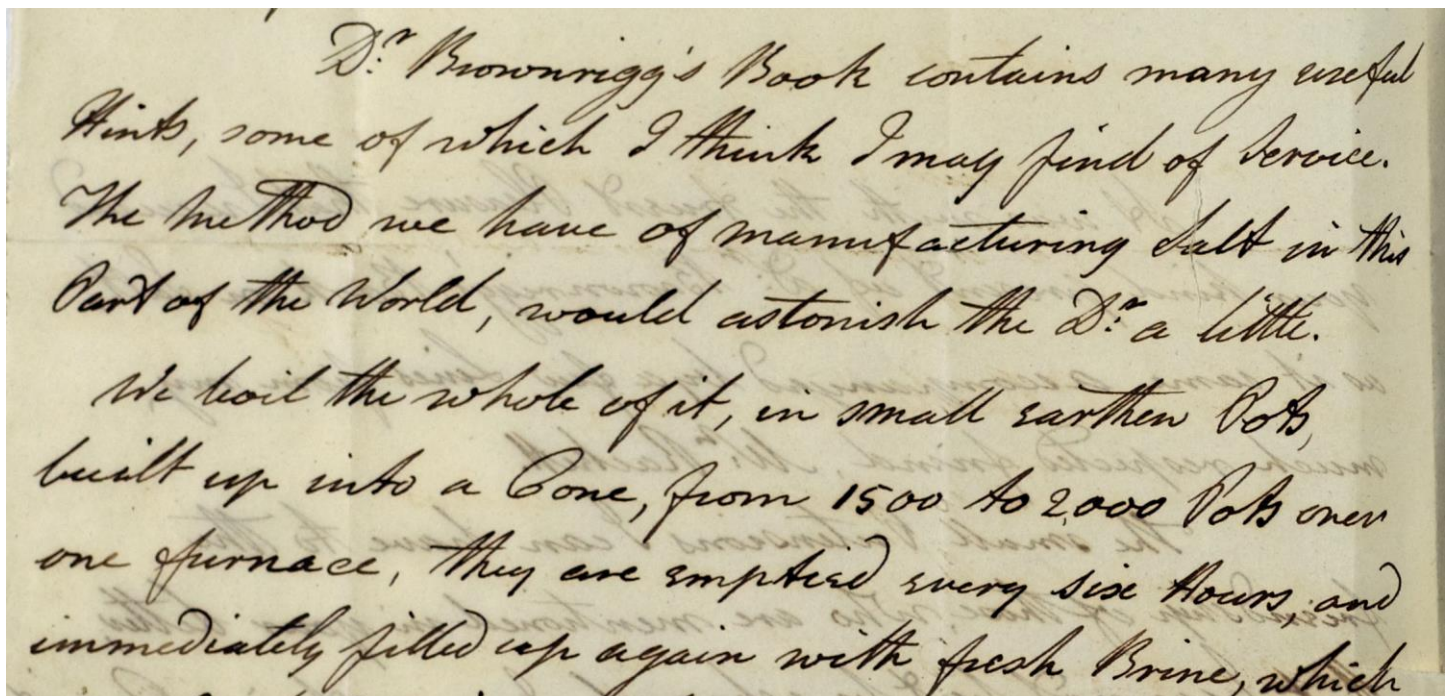


Making Salt in India

This is part of a letter from George Harris, who lived and worked in India, to The Reverend Rackett, thanking him for sending him a book by Dr. Brownrigg on Salt.

The letter was written in 1799 – over 200 year ago! Salt production was very important in India, it made a lot of money through tax and was sold all around the world.

A photograph of a handwritten letter on aged, yellowed paper. The handwriting is in a cursive script. The text describes the salt-making process in India, mentioning the use of earthen pots and a furnace. The letter is addressed to 'Dr. Brownrigg' and mentions 'The Reverend Rackett'.

Dr. Brownrigg's Book contains many useful Hints, some of which I think I may find of Service. The Method we have of manufacturing Salt in this Part of the World, would astonish the Dr. a little. We boil the whole of it, in small earthen Pots, built up into a Cone, from 1500 to 2000 Pots over one furnace, they are emptied every six Hours, and immediately filled up again with fresh Brine, which

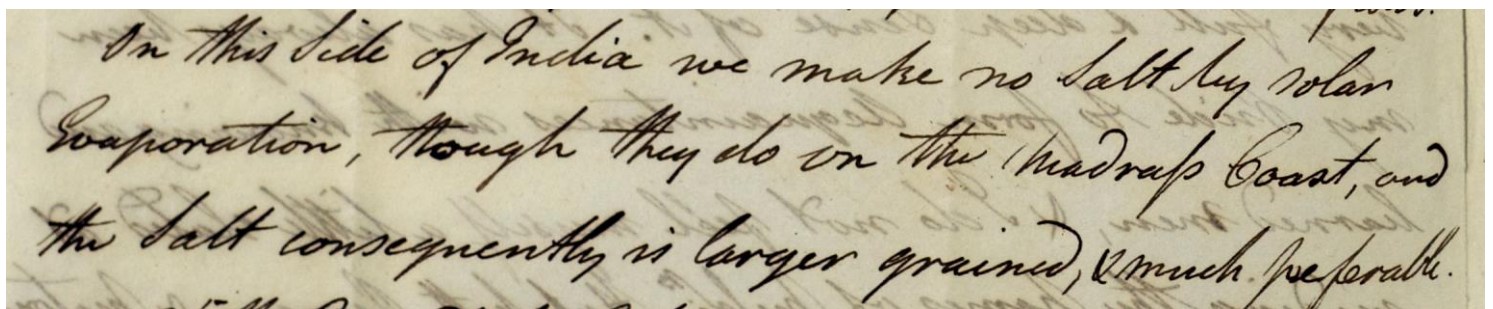
George Harris tells The Reverend Rackett that the book is very useful and the Doctor who wrote it would be interested in how they produce salt in India.

They boiled brine or salty water in small earthen or clay pots built up into a cone shape on a furnace or very hot oven.

1500 to 2000 pots were put over one furnace.

The salt which was left after all the water had boiled away was emptied every 6 hours.

The pots were then filled up with salt water and boiled again.



On this side of India we make no salt by solar evaporation, though they do on the Madras Coast, and the salt consequently is larger grained, & much preferable.

On the West coast of India, no salt was produced by Solar evaporation, or using the heat of the sun to boil the water away.

This was done on the Madras (or Chennai) coast.

This made the grains of salt bigger, which was better.

