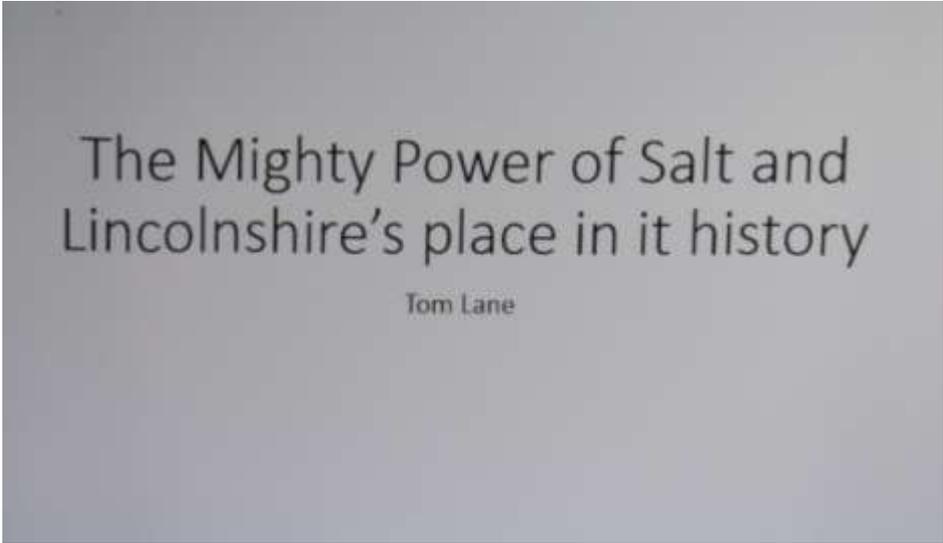


SPIRIT OF SUTTERBY

Salt Making in Lincolnshire A talk by Tom Lane FSA

Thursday 28th July 2016 1930hrs. Franklin Hall Spilsby.



The Mighty Power of Salt and
Lincolnshire's place in its history

Tom Lane



Tom Lane

Whilst working for Heritage Lincolnshire and Archaeological Project Services Tom Lane has gained an encyclopedic knowledge of salt making in the fens. His publication with Elaine Morris *A Millenium of Salt Making* records a variety of salt making sites based on briquetage technologies.

Dave Start opened the evening by first announcing future events organised for the Spirit of Sutterby Group and friends. He then introduced us to Tom Lane who has a vast and interesting knowledge of salt making in Lincolnshire gained over thirty or more years and is one of the foremost authorities on the subject in the UK, and was kind enough to talk to us this evening.



The talk in Franklin Hall was well attended.

roads put in, and also where archaeological digs are carried out prior to construction, so the full extent of salt making is unknown, but thought to cover a large area and continued into the 17th Century when it seems to die out.

Tom told us how the finding of salt made a big change in the lives of men as they could now preserve surpluses of meat and fish for the lean times, also it could be used as an antiseptic, in tanning hides, cheese making, medicine, and also as a purification in religion, as it still is today.

Many thanks Tom for a very interesting and informative talk that was enjoyed by all.

Using slides of topographical maps of the coastal area and fens and lidar images, Tom showed us where traces of salt making had been found and traced back to at least 1500BC. As a lot of the land around the coast has changed due to erosion and flooding, and has been covered by many feet of silt the salt making sites are mainly buried so not visible on the surface.

Most sites in our area have been discovered when drains were dug or

“Salt is the only rock consumed by man. It corrodes but preserves, desiccates but is wrested from water.

It has fascinated man for thousands of years, not only as a substance he prized and was willing to labour to obtain...,

...but also as a generator of poetic and mystic meaning.

The contradictions it embodies only intensify its power and its links with the experience of the sacred”

Margaret Visser

To Cure Knock Knees

- Get half a pound of salt and dissolve in a pint and half of boiling water and leave to cool.
- Bathe the knees in it every night for a month before bed
- Get into bed and tie both ankles together putting a cushion between the knees

'Smart Hints for Everybody' c.1900



The Lutrell Psalter shows the preserving of meat