

# Baroque storage of salt

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## SALT STORAGE AND PACKAGING

Salt was stored in wood barrels known colloquially as “tonnes”. Each chamber could store 1000 of these barrels. Salt was stored in bulk piles beginning in the second half of the 19th century. Salt was also packed at the salt warehouse into jute bags and then into paper bags beginning in 1939.

Strict measures were taken to ensure the individual types of salts were packed separately and salts were not mixed. Cooked salt (the highest quality), waste or tank salt were the primary salt types.



*Weighing and packing salt in the “old plant”*



## SALT RECORDS

Salt, as a strategic raw material providing the monarch with wealth, power and economic growth for country, was subject to strict registration and control. Dispensing records dating from the 19th century during reconstruction of the Salt Warehouse in 2015 are proof of this. The importance of the records was enhanced by the rooms for receiving and dispensing salt, the border and financial guard office and the customs house, which were located directly in the Salt Warehouse building.

## SALT STORAGE AND DISTRIBUTION

The properties of salt such as solubility and hygroscopicity (the ability to absorb moisture from the air), have often complicate its storage, handling or distribution. Great emphasis was placed on salt storage in the past. Salt warehouses had to be dry, draft-free and close to where salt was cooked. Salt warehouse were also built on salt roads and in strategic distribution hubs.

