

Roman Middlewich Teachers' Pack

Salt-working in Middlewich

Activity sheet 9

Aim: to learn more about salt production in Roman Middlewich. To show understanding of the sequence of production.

Why was salt so useful?

Salt was used to preserve food such as meat or fish.

How is food preserved today?

Salt was also used in processes like dyeing (of wool and cloth) and tanning (turning skins of animals into leather).

How salt was produced at Middlewich

- The brine from the spring was collected in large tanks known as holding-tanks.
- Then it would be moved using wooden buckets and put into salt-pans made of baked clay (briquetage) over a fire.
- The brine would be heated so that the water evaporated leaving the crystals of salt behind.
- The crystals of salt would be scraped from the base and the sides of the salt-pans.
- The salt was finally transported from the site in baskets and sacks.

Either Draw a strip cartoon showing the different stages of this process.

Or Make a flow chart showing each stage in the process of making salt.