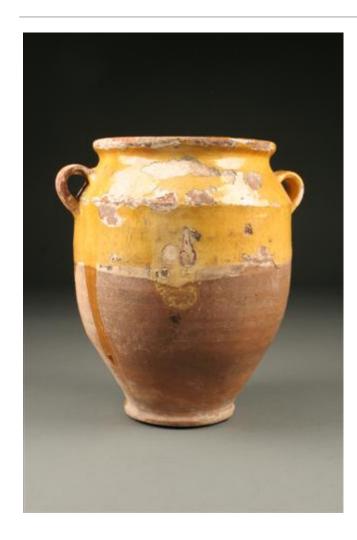
Over the last decade the home décor industry saw a lot of reproductions of confite jars to be included in kitchen design schemes. This 18th century French piece is not a reproduction, and was actually used for its intended purpose - preserving duck meat. In the 1700s, people would place meat from a duck carcass into these jars and cover the contents with a waxy gelatin that would solidify into a seal. The jar would then be buried up to the glazing in a cellar to keep it cool, further preserving the contents. This piece has been glazed in the traditional yellow/gold color for confite jars, though we do see some examples in rich greens or browns.



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Category

All Indoor Accessories.

Circa:

1760

Inventory Number:

A3700

Dimensions:

12 (h) x 0 (d) x 12.5 (w)

Price:

\$550.00

Please Visit a Selection of Our Inventory Online www.beauchampantiques.com







