

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.



Category
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Circa:
1760

Inventory Number:
A3700

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

Price :
\$550.00

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