

## This salt pan was used in the open pan process at Murgatroyd's

These working pans were around **12.1 metres by 8.2 metres and 45.7 cm high each, with four in one area of the works.**

Earlier pans used by the Iron Age & Roman people were **first made of clay, then lead**, possibly mined from nearby Derbyshire. The reasons for the change from lead to iron was twofold; firstly, as a plentiful supply of cheap **coal** became available, salt makers changed from burning the diminishing supply of **local wood** to burning coal, however lead pans melted at the higher temperature generated by coal and an alternative was needed. Iron was becoming more plentiful and lead scarcer and more expensive, hence iron became the pan of choice. The pan is made up of iron plates **rivetted** together to make a larger vessel and therefore more productive. **Can you see the rivets?**

The pans needed **descaling** after a week's work, due to a built up of **Salt residue**, this took place on Monday mornings. A jigger was used to raise the pan to inspect the rivets and whether any repairs are required.

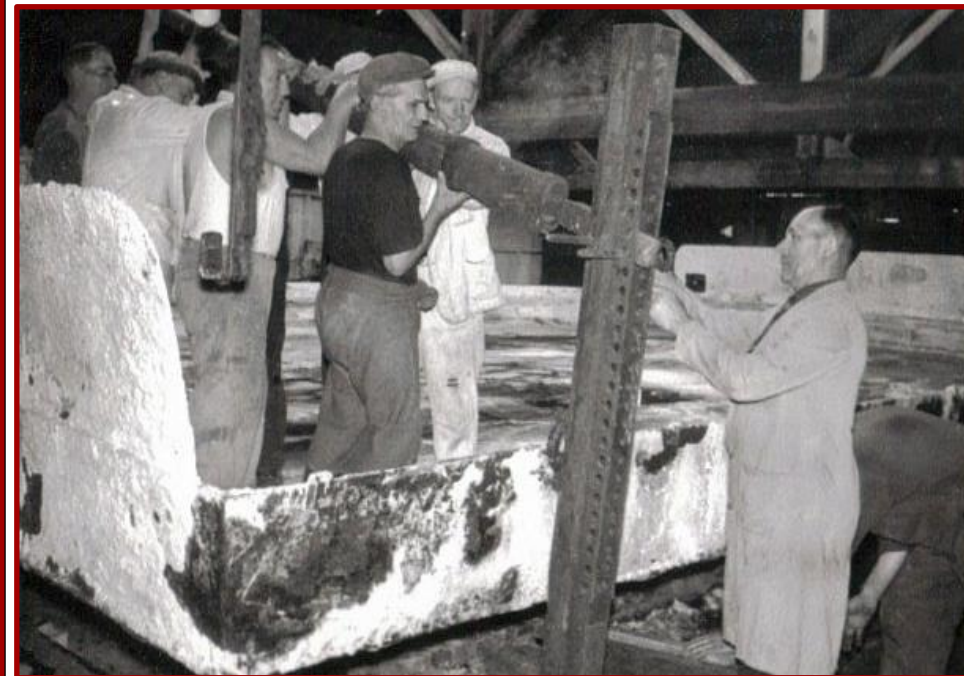
**Waller** (a person who made the salt) would work each side of the pan, **raking** the boiled salt to one side, then **skimming** the salt, (removing the salt from the liquid) and placing into tubs placed on 'hurdles' to dry. Once one side of the pan was full of tubs, the Waller moved to the other side of the pan and repeated the process.

The Waller would then start turning out the tubs which by now had dried as salt lumps, these were then **transported by cart to the drying room**, to remove the rest of the moisture so it can be cut or crushed and packaged.

**Imagine the hot conditions of working in a room heated by coal fires underneath four boiling salt pans!** A shift was 12 hours each weekday and 6 hours on Saturday, it was thirsty work, people recalled being sent over to the works when they were children to give their fathers a top up of tea. Their efforts meant they often burned off many calories, so eating and drinking was important, many of the town's pubs can be found next to salt works!

Salt workers often stripped down to the waist and wore clogs which the worker's families lined with reeds gathered from the many rivers and streams, the reeds helped to soak up the sweat inside the clogs.

## In the hot house!



Top: The works around 1905, see the distance between pans and the two rows of tubs been turned out and taken to the drying room. Above: 1964 Monday morning pans, jigger in use.