

# To Have Walnuts Fresh Throughout The Season

## Ingredients

To every pint of water allow 1 teaspoonful of salt.

## Method

Place the walnuts in the salt and water for 24 hours at least; then take them out, and rub them dry. Old nuts may be freshened in this manner; or walnuts, when first picked, may be put into an earthen pan with salt sprinkled amongst them, and with damped hay placed on the top of them, and then covered down with a lid. They must be well wiped before they are put on table.

*Source: Mrs Beeton's Book of Household Management (1861)*

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