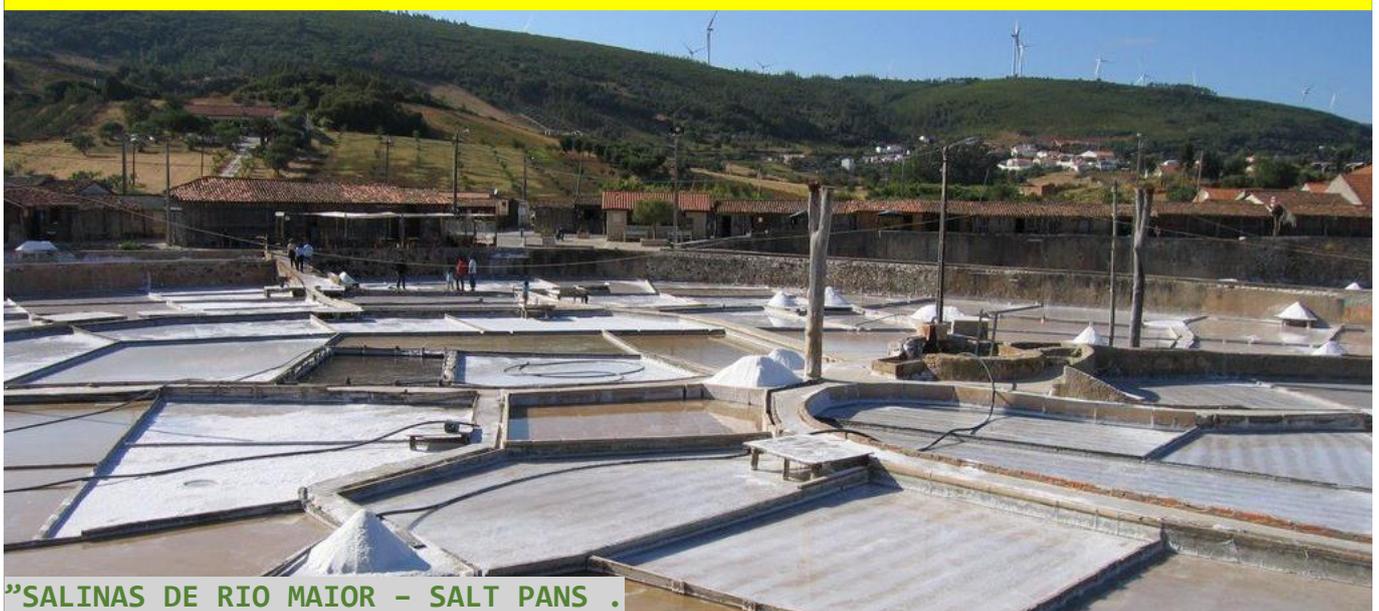


THE CHEST GAZETTE

The best information tabloid of cultural and nature heritage since 2021
Najlepsza tabloid informacyjny o dziedzictwie kulturowym i przyrodniczym od 2021 roku



”SALINAS DE RIO MAIOR – SALT PANS .

The salt pans in Rio Maior have eight centuries of history. In 1177, Pêro d'Aragão and his wife Sancha Soares sold to the Templars “the fifth part they had of Salinas de Rio Maior” according to the oldest known document regarding Rio Maior, filed at Torre do Tombo, place of our nationality thresholds.

The current pans were opened, according to tradition, due to chance. A girl who grazed animals, to alleviate thirst, tried to drink from a puddle of water that emerged in a juncal. The strongly salty taste was extremely unpleasant for her and she said that when she got home. His father and neighbors hurried to dig in such a place where the current well arose, after which the primitive one dried up. Certainly over the centuries, the exploitation of the salt pans was carried out by the same process as a few years ago, when water was drawn with two buckets by means of water (this was introduced in the Iberian Peninsula by the Arabs), but it is said that, before the Christian reconquest, the Romans and later the Arabs were already exploring the Navies on a large scale.

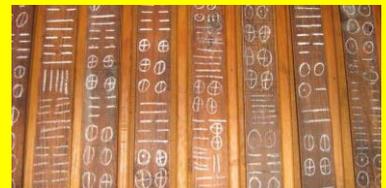
Typical taverns were set up in some of the wooden houses and only worked during the “harvest”. His typicalism has disappeared, but a curious “writing” has remained, something original, representing a remarkable lesson in applied psychology. With the hard work of the navy, with cold and humid nights, men felt the need to drink large doses of alcohol, which is why they frequently pass through the tavern. Then the innkeeper assembled his writing on wooden boards, about 1 meter and a half long by 10 to 15 cm wide, each describing the account of a customer. On the ruler it was written, with conventional signs, the expense that the customer was making throughout the harvest and the payments that he was making.

It should be noted that the payment was always made in salt. In these ancient times, salt was an important substance in trade between peoples as a bargaining chip, being used as payment for journeys, hence the origin of the word salary. In addition to being appreciated as a condiment - it was already used by the Romans and Greeks and even by older civilizations - it was also used as an essential way of preserving food, since the current refrigeration methods were unknown, and it is also used in the preparation of skins leather conservation.

For all this value, the dominance of the salt trade has always been a primary concern of the powerful, controlling what was sent, with other products, to the Mediterranean and from there to the East by the Arabs, or else to northern Europe by the Christians, through of the flourishing religious Orders.



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