rit of ſalt; for neither mineral alkali nor pure ſea-ſalt are at all deliqueſcent in the air.

1. Vitriolated magneſia with vitriol of iron, or Epſom ſalt contaminated with copperas. This, according to M. Monet, is found in ſome mineral waters.
2. Native alum contaminated with copperas. This is ſometimes found in the aluminous ſchiſtus, and efflo- reſces in a feathery form, and is perhaps the plumoſe alum of the ancients.

5. Native alum contaminated with ſulphur. Dr Wi­thering informs us, that this ſalt is met with about Wednegburg and Belſton, two places in Staffordſhire, where the coal-pits are on fire. It ſublimes to the ſurface, whence it may be collected in conſiderable quan­tity during dry or froſty weather. Our author, how­ever, does not certainly affirm that this is a true che­mical union, but the parts, he ſays, cannot be diſtinguiſhed by the eye. It is kept in a deliqueſcent ſtate by an acceſs of vitriolic acid.

1. Native alum contaminated by vitriolated cobalt. This is found in ſome of the mines of Herregrund and Idria, where it ſhoots into long and ſlender filaments. M. Magellan ſuppoſes that this may be the *trichites* of the Greeks. On diſſolving it in water, the preſence of the vitriolic acid is diſcovered by adding a ſolution of terra ponderoſa in muriatic acid; the phlogiſticated al­kali throws down a precipitate of cobalt, which forms a blue glaſs with cobalt or microcoſmic ſalt.
2. Vitriol of copper with iron, the *vitrolurn ferreo-cupreum cyaneum* oſ Linnaeus. It is alſo called *Vitriol of Hungary,* becauſe found in plenty in that country. Its colour is that of blue mixed with green; but ſome­times the one ſhade prevails, and ſometimes the other.
3. Vitriol of copper, iron, and zinc, is prepared in Sweden from the water pumped out of the copper mines at Dalame. The copper does not precipitate from a ſolution of this ſalt by rubbing it on iron, as is the caſe with the common blue vitriol. Large cryſtals of this ſalt are often found in the water, the copper mines from whence it is prepared.
4. Vitriol of copper and zinc. This is a quadruple ſalt, ſtyled by Linnaeus *Vitriolum ferreo-zinceo cupreum cyaneum.* Its colour is blue inclining to green; and it does not precipitate the copper by rubbing on iron, as the common blue vitriol does. It is called the blue vi­triol of Goſlar. Mongez makes a ſeparate article of a compound ſalt mentioned by Wallerius, conſiſting alſo of a vitriolated copper with zinc, but whoſe cryſtals are of a fine red colour, found lately in the mines of Fahlun in Sweden. He adds, that the pale-blue colour of the former ſalt ſhows the predominancy of the copper, by which it is neceſſarily diſtinguiſhed from the latter, where the vitriol is over-ſaturated. M. Magellan, how­ever, is of opinion, that the red colour is owing to a proper quantity of iron in a dephlogiſticated ſtate, which has been overlooked in that compound. To this kind alſo Wallerius refers the yellowiſh vitriol found in Hungary.
5. Vitriol of iron and zinc; the green vitriol from Goſlar in the Hartz; the ***vitreolum zinceo-ferreum vi­****ride* of Linnaeus. It is of a pale-green colour.

SALT-Mines. See Salt.

***Rock-SALT.*** See Salt.

Salt-Water, or Sea-water (Diſstillation of). See SEA. Water.

*Neutral Salts.* See CHEMISTRY, n⁰172, 1180, and 1331.

*SALT-Springs.* Of theſe there are great numbers in different parts of the world, which undoubtedly have their origin from ſome of the large collections of foſſil ſalt mentioned under the article *Common Salt.* See that article, and likewife Spring.

SALTIER, one of the honourable ordinaries. — See Heraldry, p. 452, and Plate CCXXX.

This, ſays G. Leigh, in his Accedence of Arms, p. 70. was anciently made of the height of a man, and driven full of pins, the uſe of which was to ſcale walls, &c. Upton ſays it was an inſtrument to catch wild beaſts, whence he derives this word from *ſaltus,* i.e. “a foreſt.” The French call this ordinary *ſautoir,* from *ſauter* "to leap;” becauſe it may have been uſed by ſoldiers to leap over walls of towns, which in former times were but low; but ſome modern authors think it is borne in imitation of St Andrew’s croſs.

SALTING **MEAT FOR THE USE OF THE NAVY,** The following is the method recommended by the late admiral Sir Charles Knowles. When the ox is killed, let it be ſkinned and cut up into pieces fit for uſe as quick as poſſible, and ſalted while the meat is hot. For which purpoſe we muſt have a ſufficient quantity of ſaltpetre and bay-ſalt pounded together and made hot in an oven, of each equal parts; with this ſprinkle the meat at the rate of about two ounces to the pound; then lay the pieces on ſhelving boards to drain for 24 hours; which done, turn them and repeat the ſame ope­ration, and let them lie for 24 hours longer. By this time the ſalt will be all melted, and have penetrated the meat, and the pieces be drained off; each piece muſt then be wiped dry with clean coarſe cloths. A ſufficient quantity of common felt muſt then be made hot like- wiſe in an oven, and mixed when taken out with about one-third of brown ſugar: then the caſks being ready, rub each piece well with this mixture, and pack them well down, allowing about half a pound of the ſalt and ſugar to each pound of meat, and it will keep good ſeveral years.

It is beſt to proportion the caſks to the quantity uſed at one time, as the leſs it is expoſed to the air the bet­ter. The ſame proceſs does for pork, only a larger quan­tity of ſalt and leſs ſugar muſt be uſed; but the preſervation of both depends equally upon the meat being hot when firſt ſalted.

One pound of beef requires two ounces of ſaltpetre and two ounces of bay-ſalt, becauſe it is to be ſprinkled twice; an ounce of each to a pound of beef both times. The ſaltpetre requiſite for 100 lb. of beef is I2 1/2 lb. which at 12 d. per lb. is 12s. 6d.; and the ſame quantity of bay-ſalt (for 100 lb. of beef), at three half-pence per lb. is 1s. 6d.; of brown ſugar and com­mon ſalt mixed together half a pound is required, the former in the proportion of one-third, the latter of two- thirds, to a pound of beef. The brown ſugar at 8d. per pound. A hundred pounds of beef will take 250 ounces of it, which coſts 10s. 5d. The quantity of common ſalt requiſite for 100 lb. of beef is 533 oun­ces, which at 2d. per lb. amounts to 5s. 6d. The expence therefore will ſtand thus.