

A classic of traditional craftsmanship!



This ceramic butter keeper is made up of two clever parts:

The base, which holds about 1 to 1.5 cm ($\frac{1}{2}$ inch) of cold water.

The lid, which is filled with **softened, well-packed butter**. When the lid is inverted into the base, the water creates an airtight seal that prevents air from reaching the butter.

Result

Butter that stays fresh, doesn't turn rancid, and remains perfectly spreadable even at room temperature.

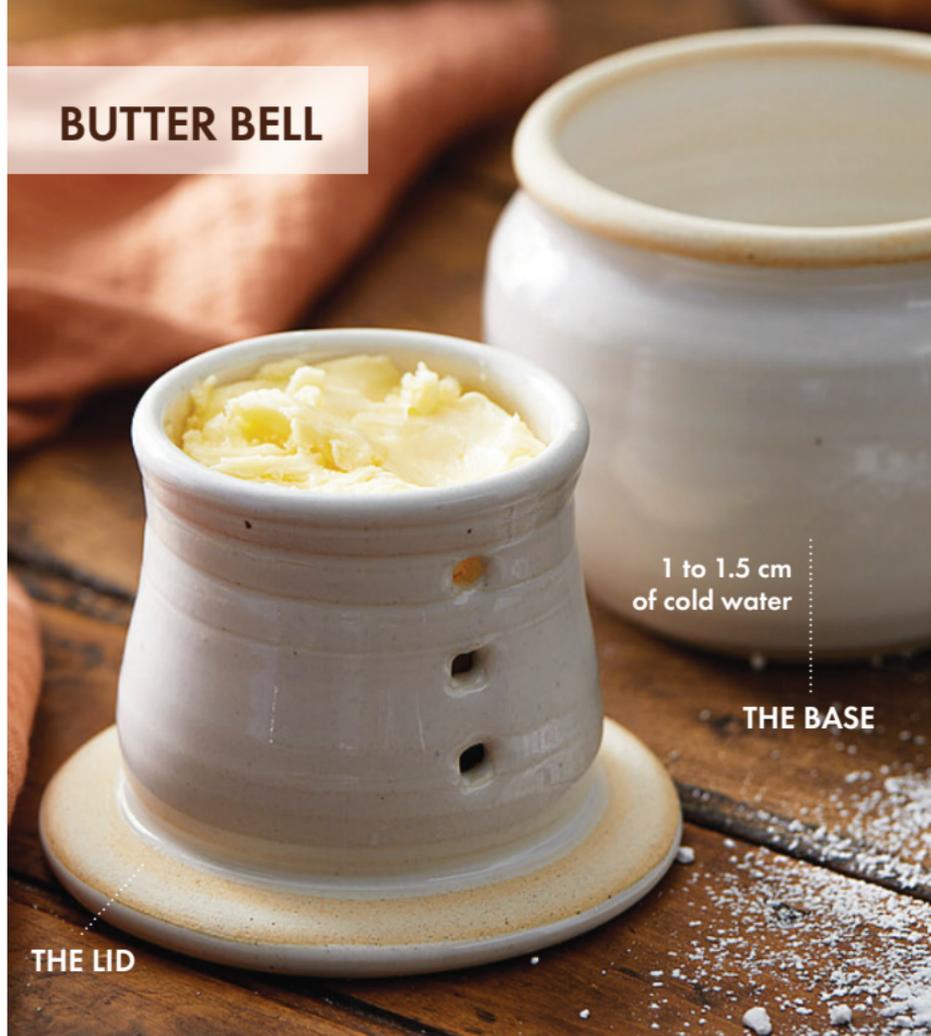
Care

Change the water every **2 to 3 days**. Keep the butter keeper **out of direct sunlight**. Best suited for **salted butter**.

Storage

Keeps for **7 to 10 days** without refrigeration.

BUTTER BELL



1 to 1.5 cm
of cold water

THE BASE

THE LID