

CLASSICS[®]



Emile Henry
FRANCE

-  03 citron
-  05 blanc
-  33 cerise
-  37 figue
-  53 azur
-  87 olive

BUTTER POT

A traditional French method of serving and storing butter, without refrigeration.

- Fill the cup of the lid with softened butter (up to 1½ sticks).
- Fill the bottom of the bowl with ½" of cool water.
- Place the lid in the bowl and your butter will remain fresh and soft enough for easy spreading.
- Change water every 3 - 4 days.

