



BELL BUTTER CROCK INSTRUCTIONS

The best way to enjoy spreadable and fresh butter without refrigeration, spoilage or odors.

This Bell Butter Crock holds up to one butter stick ($\frac{1}{2}$ cup / 125 g).

- 1- Pour cold water inside the base up to water level line, about $\frac{1}{3}$ cup / 80 ml, to create a natural seal and to keep butter fresh.
- 2- First, be sure the bell-shaped lid is clean and completely dry. Pack room temperature butter into bell-shaped lid. Compact butter firmly to eliminate air pockets to prevent butter from falling into water.
- 3- Place the lid into the base. Change water every 3 days.

