


THE SUSTENTEUR – AN ORIGINAL ADVERTISEMENT

With thanks to Hannu Vuori for a copy of the advertisement shown below


SUSTENTEUR-LUCOTTE

POUR EXTRAIRE LE JUS CUIT DE LA VIANDE

MEDAILLE D'ARGENT



MEDAILLE DE BRONZE




MODE D'EMPLOI

Prenez : viande de bœuf, fraîche, dans les régions charnues, **sans os ni graisse**, coupez en morceaux, gros comme une noix; ajoutez, si vous le désirez, une rondelle de carotte et un blanc de poireau; jetez le tout dans le vase et **absolument sans eau** (*serrez peu*), plongez jusqu'à la ligne d'immersion indiquée, dans l'eau *maintenue bouillante*, retirez, sans passer, après 4 heures environ; salez au goût, après cuisson, et prenez par cuillerées à bouche.

SUSTENTEUR-LUCOTTE



PROPRIÉTÉ DE LA MAISON



Exiger cette Marque de Fabrique

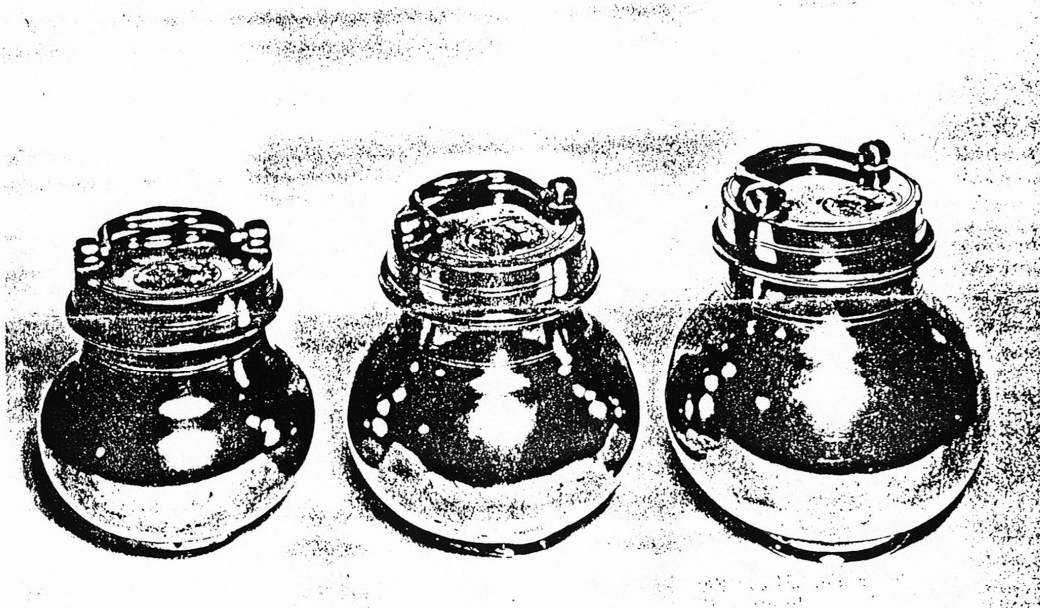
INSTRUCTION

Sympathique à tous les estomacs, même les plus débilités, le jus cuit de la viande, extrait au moyen de ce vase, qui est des plus simples, a, par sa **savour exquise et ses qualités digestives**, frappé l'attention et fixé les suffrages des médecins et des praticiens les plus distingués.

Il est inappréciable dans les convalescences, les anémies et dans toutes les maladies où l'alimentation présente des difficultés.

NOTA. — Mêlé au bouillon, il donne aussi un excellent consommé.

FABRIQUE GÉNÉRALE DE POTERIE D'ÉTAI



Sustenteurs Lucotte.

N° 1 :
500 gr.,

n° 2 :
750 gr.

n° 3 :
1 kg.

Previous copy shown elsewhere on this website under Unusual Pieces and repeated here explains a little of the legendary and practical use of this Pewter ware. The images shown below are different -

Sustenteur European Dutch and Low Countries - soup or lunch maker maybe for the working man. Add a few vegetables and a bit of meat (perhaps) and some stock and hand it in at work where it is put in a bain marie and would be ready by lunchtime. This works as for a pressure cooker with a tightly screwed lid and packed contents. There are holes in the foot to ensure that bubbles turn don't turn it over. As it is pewter there can be no direct heat and hence the use of a bain marie (like a roasting tin with water in it). Interestingly different makers made slightly different shapes and might have had a number and initials of the maker or owner to the top centre of the lid. This stands table to lid at just under 14cms and weighs (empty) about 950 grams.

From a Dutch collector - *the sustenteur, it worked as follows:*

Meat, herbs, salt and water were put in the pot. This was than cooked for 24-hours. The bouillon (broth?) that was now in the pot was thought to be healing (definitely without any germs). The way it was made to boil was called, au Bain Marie, the pot was put in a large pan with water fully under. Now the holes are there to let the air bubbles escape that were under the pot. If the holes would not be there, the pot would fall over and starting to tumble. So when the oxygen escapes from the water when it boils, makes the bubbles. All sustenteurs have either holes or half round indentions in the bottom ring. As you can see on the bottom of the pot is a lot of calc which also came out of the water like the pan that you always use to boil eggs. I hope this made any sense to you; I tried my best to explain. The broth seemed to be good for anything from a headache to VD so I hope you never use it.

