Blogger Talking Points

* Hand-harvested, small batch finishing salt made in   
  Appalachia from a trapped ancient sea.
* A mineral rich, pristine source that gives the salt a clean yet complex flavor as an expression of the earth from which it   
  was drawn.
* Nancy and Lewis are 7th generation salt-makers who have revived their operation on the same land where their ancestors made salt for 150 years.
* The coarse texture and distinct minerality heighten and enhance the flavor of foods.
* Sustainably made, using the power of the sun and gentle mountain breezes to evaporate the brine and crystallize the salt.
* The only salt in the northern hemisphere made from a brine aquifer.
* Kanawha salt won “Best Salt in the World” at the 1851 World’s Fair in London.
* Used by chefs such as Spike Gjerde, Sean Brock and Cathal Armstrong.