

# J.Q. D I C K I N S O N

## S A L T - W O R K S

In a world consumed with bigger, faster, cheaper, J. Q. Dickinson Salt-Works goes against the grain, making small batch, artisanal salt, produced over a length of time determined by the whims of the West Virginia sun. And, it's not about the money—it's about honoring a family tradition spanning some seven generations and bringing an unparalleled product to the culinary world.

### **Salt in West Virginia?**

That's right. This salt is gleaned from an ancient ocean trapped below the Appalachian Mountains of the Kanawha Valley in West Virginia. It's dried slowly, with the help of the sun and the gentle mountain breezes rolling through the valley. The result is a gorgeous crystal that's all natural, mineral rich, contains a lower sodium content than most salts on the market and makes just about anything taste better.

### **A family affair.**

J.Q. Dickinson Salt-Works was established in 2013 by siblings Nancy Bruns and Lewis Payne. They come from a long line of salt makers, the first being their ancestor, William Dickinson, who kicked off his salt enterprise on that same family farm in Malden, WV, back in the early 1800's.

Nancy is a chef by training with over 20 years of culinary experience. She oversees sales while Lewis looks after operations.

For more information, please contact:

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