

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

S A L T - W O R K S

FOR IMMEDIATE RELEASE

## Seventh Generation Siblings Revive Salt Business

**Malden, WV. November 1, 2014** In 1813, William Dickinson , braved “the worst road you knew for wagons to travel” across the Allegheny Mountains from Bedford County, VA to create desperately needed salt in the Kanawha Valley, then on the western frontier. His hard work built a salt-making enterprise that lasted more than 150 years and helped establish Malden as the foremost salt producing region of the United States prior to the Civil War. In 2013, siblings Nancy Bruns and Lewis Payne, seventh generation descendants of William Dickinson, launched J.Q. Dickinson Salt-Works on the same site worked by William Dickinson. J.Q. Dickinson Salt-Works responds to demands of savvy chefs and culinary consumers who want food created with personal care, integrity and environmental awareness.

Produced on the picturesque family farm on the Kanawha River where William Dickinson, his sons, and grandsons made salt many years ago, J.Q. Dickinson salt is a genuine farm-to-table product. There, Nancy and Lewis hand-harvest their all-natural salt from a 400 million year old sea, located deep under the Appalachian Mountains in southern West Virginia. Unlike surface oceans, from which sea salt is manufactured, this pristine aquifer remains clear and clean, free from contaminants and effects of constant human use. Nancy and Lewis evaporate and crystallize their brine in small batches in special sun-houses. The power of the sun and the gentle mountain breezes do their job to create a beautiful, mineral-rich salt demanded by chefs and diners who appreciate its balanced and complex flavor.

Nancy, a chef by training, conceived the idea of reviving the family business. She watched the increasing popularity of salt as well as the growing importance of sourcing local ingredients. She realized that no salt was being produced that met those demands for the mid-Atlantic and Southeast. Drawing on her own history she looked into brine availability on the family farm. She contacted her brother, Lewis, whose passion for excellent food and family heritage led him to embrace the idea and join his sister in the new enterprise. He oversees operations for the company as C.O.O., while Bruns handles marketing and communications as C.E.O.

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Highly regarded chefs have discovered the benefits of this delicious new addition to local food production. Spike Gjerde, of Woodberry Kitchen in Baltimore, is a committed customer. He is an enthusiastic proponent of knowing one's sources personally and purchasing ingredients from small producers. When Chef Gjerde first learned about the new company last fall he hopped in his car and drove to Malden to meet with Nancy Bruns to see, first-hand, how the salt is made. He has been buying the salt ever since. Sean Brock, chef/owner of Husk Restaurants in Charleston, SC and Nashville, TN, is also a fan of J.Q. Dickinson Salt-Works. He sources his ingredients from south of the Mason-Dixon Line and east of the Mississippi River. Having a regionally made salt come to the market was a much welcomed addition. Brock asked for it by the "truck load" for his Nashville restaurant after tasting the salt late in 2013.

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