

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

S A L T - W O R K S

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.

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