**Why J.Q. Dickinson Salt-Works salt?**

* Hand-harvested, small batch finishing salt made in Appalachia from a trapped ancient sea on America’s oldest working salt farm.
* 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.
* Featured in over 350 restaurants and specialty food retailers, including Napa Valley’s The French Laundry (<http://www.thomaskeller.com/tfl>) and Chef
* Gray Kunz’s upcoming Salt & Char (<http://www.saratogian.com/article/ST/20151216/NEWS/151219743>)
* Used by chefs such as
  + Spike Gjerde <https://www.starchefs.com/cook/chefs/bio/spike-gjerde>, <http://www.baltimoresun.com/entertainment/dining/baltimore-diner-blog/bal-spike-gjerde-wins-james-beard-20150504-story.html>
  + Sean Brock <http://huskrestaurant.com/sean-brock-2/>
  + and Linton Hopkins <http://www.foodandwine.com/contributors/linton-hopkins>

*Find us at:*

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