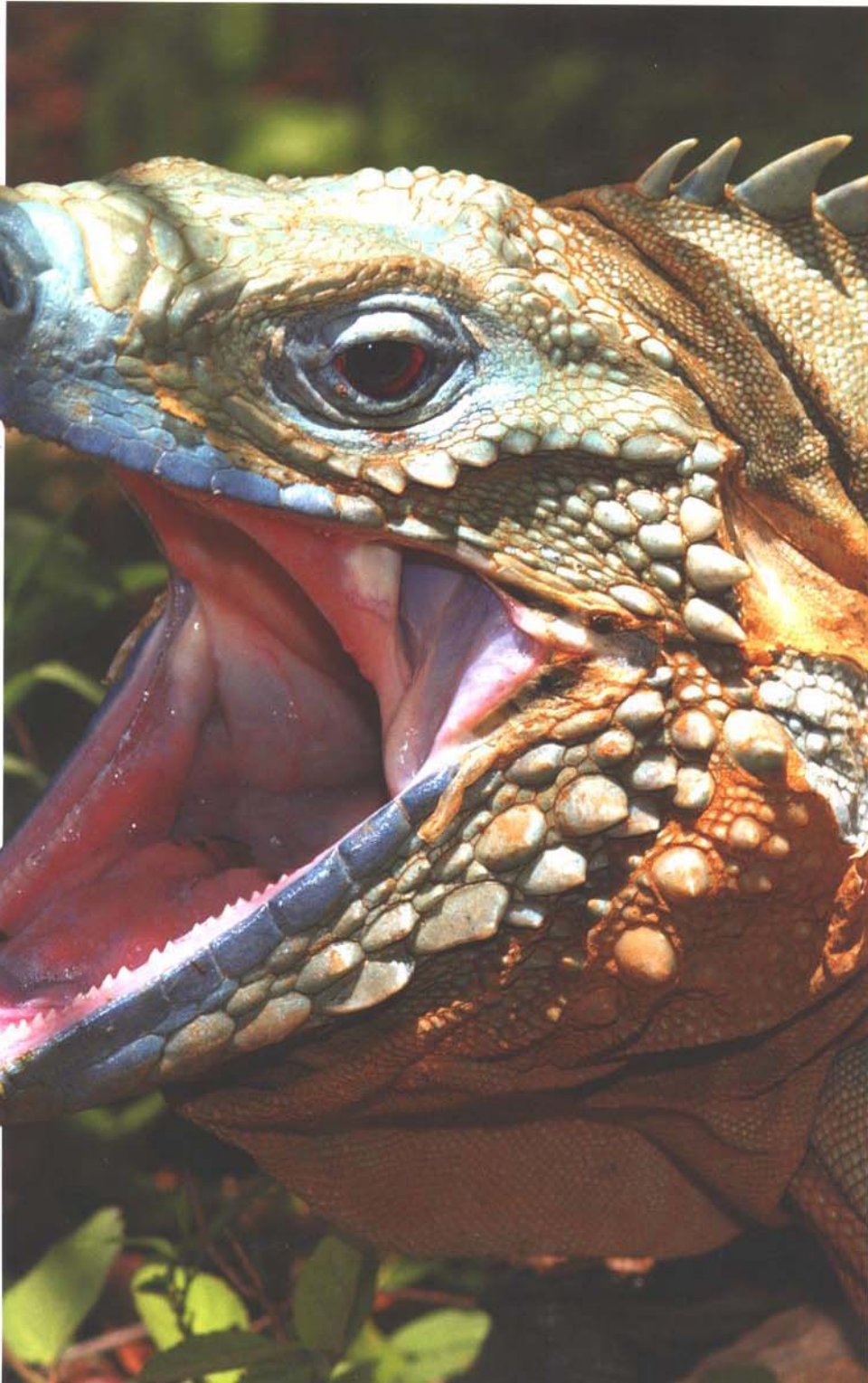


HORIZONS

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Nov/Dec
2005

Cayman Sea Salt

A new and unique business has recently started in the Cayman Islands and two local women have just proved they are worth their salt. The mother and daughter team of Vanessa and Monique Polack launched a brand new product in August this year, Cayman Sea Salt. The company is operated by daughter Vanessa Polack – Marketing and Sales and mother Monique Polack – Production and Packaging Manger.

After several years of research the company harvested its first successful sea salt crop from the sea of the Cayman Islands. The company recently produced and distributed a limited edition of 100 jars of sea salt from the first crop. Presentations of two commemorative

jars were made to the Leader of Government Business Mr. Kurt Tibbetts JP and the Minister of Tourism Mr. Charles Clifford JP.

The salt crop is farmed at Breakers, Grand Cayman by solar evaporation of sea water. Unlike other industrialized countries that produce sea salt Cayman Sea Salt uses self contained tanks preventing contamination of the salt with soil particles.

Sea Salt is the spice of choice by chefs and fine restaurants everywhere. Cayman Sea Salt is delicious on salads, fish, roasts and margaritas. A fine ground Cayman Sea Salt is also available as a bath salt.

The product is available in two sizes, a small 2oz gift pack in a cloth bag retailed at US\$5 and a larger glass gift jar sells at US\$10. Cayman Sea Salt is hand produced with no additives.

Cayman Sea Salt is a unique gourmet food product being completely produced in the Cayman Islands and it is the first 100 per cent Cayman Islands food product to be locally produced in decades since Mr. Otto Watler's honey.

Cayman Sea Salt has a unique retail booth with a sailing ship design at the Craft Market in George Town, located at the corner of South Church Street and Boilers Road. Cayman Sea Salt is sold along with their branded items such as hats, t-shirts and totes.



Salt production facility at Breakers farm location



Cayman Sea Salt booth at the George Town craft market, Harbourfront



Vanessa Polack (centre) and her mother, Monique present a sample jar of sea Salt to Minister of Tourism, Mr. Charles Clifford

If you would like to contact Cayman Sea Salt or obtain further information, their email address is caymanseasalt@candw.ky or view their website at www.caymanseasalt.com

