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CAYMAN'S PREMIER MONTHLY MAGAZINE

FREE • APRIL 2006

Cayman Islands
International
Fishing
Tournament



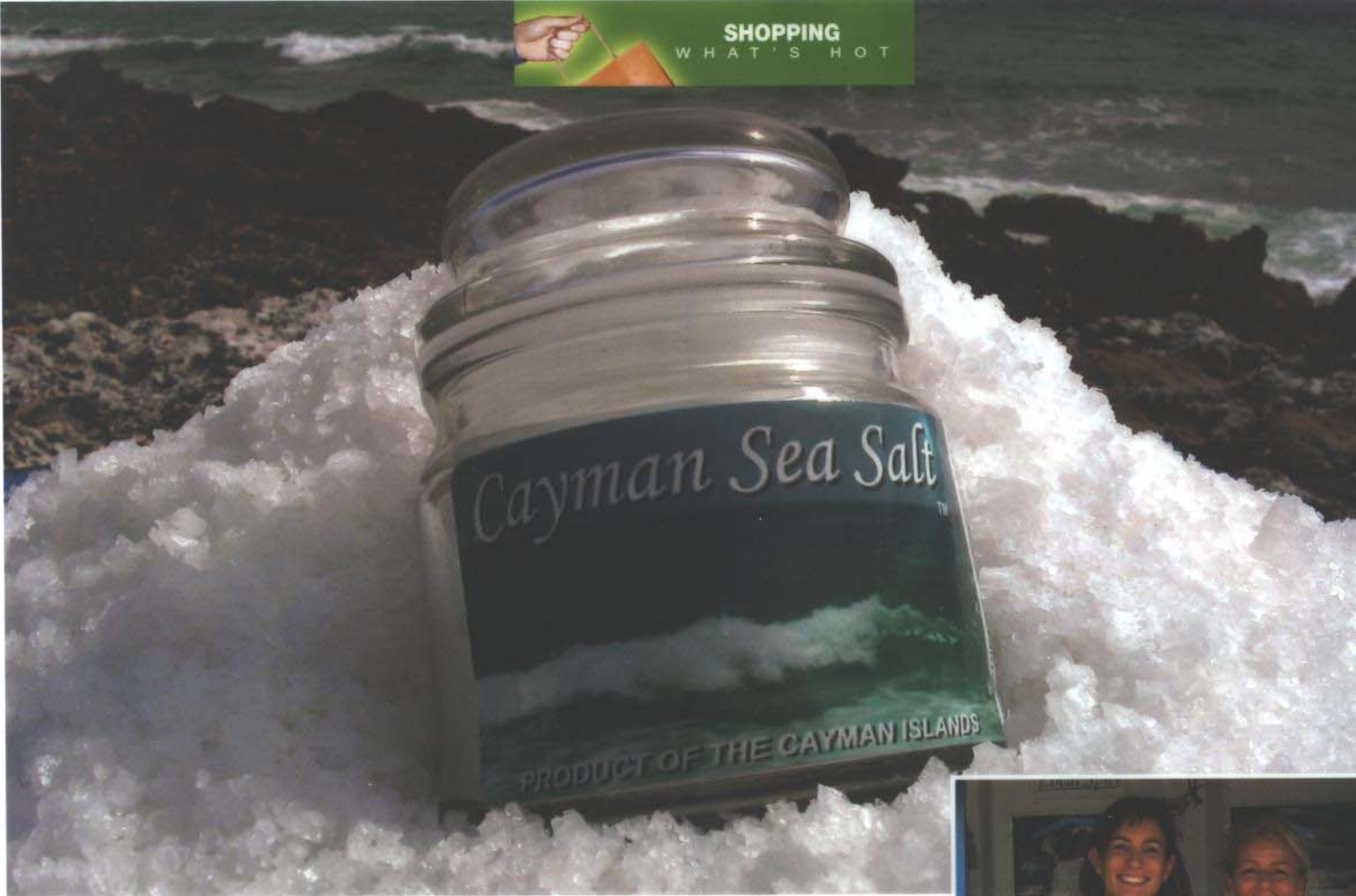
Easter Weekend just got hotter...

The Million Dollar Run Speed Boat Race

Cayfest 2006
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PUBLISHED BY
Tourist Publications
(Cayman) Ltd.
www.whatshotcayman.com



Cayman Sea Salt

A company that "hath founded it upon the seas"

BY VICKI WHEATON

THE SEA HAS ALWAYS BEEN HOME TO MANY TREASURES, BUT NOT NECESSARILY IN THE SENSE OF SHIPWRECKS OR SUNKEN CITIES.

The daughter/mother team of Vanessa Polack (Marketing and Sales Manager) and Monique Polack (Production and Packaging Manager) have tapped the natural resource of sea salt from the waters surrounding the Cayman Islands to create one of the few 100% locally made products available for purchase.

Cayman Sea Salt has only been on the market since the middle of last year, and already there have been queries in forums on the web asking if it can be purchased anywhere other than the local Cayman Craft Market. Thanks to a great idea, some professional packaging and

an eye-catching booth at the Craft Market, there is no doubt that Cayman Sea Salt will become a sought after item desired by both tourists and locals. Vanessa and Monique have already branched out from the realm of gourmet food to add bath salts to their repertoire (wonderful on the feet!), and there are plans to expand further in the future as demand grows.

So how does one get salt from the sea? You know when people pan for gold? It's nothing like that. Cast your mind back to those wonderful days in chemistry class and you may remember the evaporation of salty water



Vanessa and Monique Polack

forming salt crystals. Well that's the concept here but on a far grander scale. A number of years of research went into the business before these enterprising women were rewarded with their first successful crop. To celebrate their hard work, they produced a set of limited edition jars, one of which was presented to the Minister of Tourism Mr. Charles Clifford who commended them on their fine product. Their operation is located at Tarpon Springs in Grand Cayman and it harnesses the Caribbean sun's power to evaporate the sea water, leaving behind this pure salt with no additives. From the time that they pump the water into concentration tanks to the final stages, there is a period of about six months.