

advertising feature ■ **isle of skye sea salt company**

# Produced naturally with care and attention

Photographs: CAILEAN MACLEAN/www.skye-media.com



Directors Nanette Muir and Chris Watts show off their new product with pride



The polytunnel is reflected in the shallow water pumped from Loch Snizort



**BRAE FASACH GALLERY/CAFE**  
**Waternish**  
**OPEN DAILY 11AM-5PM** (not Saturdays)  
[www.ianwilliams-skye.co.uk](http://www.ianwilliams-skye.co.uk)    **01470 592732**

*Wishing the  
 Isle of Skye Sea Salt Company  
 success for the future*



Simply the best product  
 Wishing  
 Isle of Skye Sea Salt Company  
 the very best of luck  
 – enjoyed by all at Kinloch Lodge

KINLOCH LODGE, SLEAT, ISLE OF SKYE IV43 8QY  
 T: 01471 833333  
 E: [reservations@kinloch-lodge.co.uk](mailto:reservations@kinloch-lodge.co.uk) W: [www.kinloch-lodge.co.uk](http://www.kinloch-lodge.co.uk)



Pleased to stock Isle of Skye Sea Salt and wish the company success for the future

We are open from 10am-5pm, Mon-Sat all year round.

 @skyecandles     /skyecandles



David, Myra, Angie and Laura at Relish Skye are delighted to stock Isle of Skye Sea Salt and wish Nanette and Chris every success in their new venture.

Visit our shop on the corner of Wentworth Street in Portree Monday to Saturday 9-6 for freshly prepared meals, local langoustines, seafood and venison.

From nut roasts to buckets of salt herring, our chill cabinet can suit all tastes, not forgetting the usual deli delights.

**Call us at the shop on  
 01478 613787**

[www.relishskye.co.uk](http://www.relishskye.co.uk)

**Jewson Portree Branch are happy to support Isle of Skye Sea Salt Company**

Dunvagan Road, Portree, Isle of Skye IV51 9HQ  
**Call: 01478 613222**



**THE WATERMILL COFFEE SHOP**  
 AT SKYE SERPENTARIUM, BROADFORD

Serving triple certified coffee, fresh local home-made cakes, scones, soup etc. Sit in or take out.

Chocolate, Tablet, Preserves, Ice Cream, Sea Salt and Beer.  
 All made on Skye.

Catherine and Alex wish Chris and Nanette every success  
**Tel: 01471 822800**




EAT, DRINK, RELAX

**Wishing the  
 Isle of Skye Sea Salt Company  
 all the very best  
 for the future**

Broadford • Isle of Skye • 01471 822616  
[www.cafesia.co.uk](http://www.cafesia.co.uk) 



**...the wee seafood bar & deli**

**Pleased to stock  
 Isle of Skye Sea Salt and wish  
 Chris and Nanette all the very  
 best for the future.**

From 9th June Buth Bheag will be open on Mondays  
 Hours: 10am - 5pm Monday - Saturday

**Check Out our New Ice Cream Corner stocking a  
 choice of 9 different Cones**

Follow us on  for updates

Up from Kyle pontoons at the old ferry pier  
**01599 534002**  
[sales@buthbheag.co.uk](mailto:sales@buthbheag.co.uk)    [www.buthbheag.co.uk](http://www.buthbheag.co.uk)



Photograph: CAILEAN MACLEAN/www.skye-media.com

Isle of Skye Sea Salt is produced with minimal impact on the wonderful environment of Loch Snizort from where it originates

# The production of sea salt re-emerges on Skye

Isle of Skye Sea Salt, Salann na Mara (Salt of the sea), was introduced to consumers on Skye in November last year. It was a particularly poignant moment as sea salt was last produced on the shores of Skye 300 years ago.

The journey to produce Isle of Skye Sea Salt has been a long one. When the idea of creating this artisan business emerged in 2010, directors Chris Watts and Nanette Muir gave a great deal of thought to production methods. "Right from the start our aim was to create a really high-quality, gourmet sea salt made in a natural way, with a very low

environmental impact," Chris said.

This environmental ethos was driven by the awareness of both directors that they live and work in one of the most beautiful places on earth and had a responsibility to try to keep it that way. These underlying values, combined with a very sustainable approach to production, meant that developing the sea salt took much longer than would otherwise have been the case. However, the end result is a fantastic sea salt made with minimum use of fossil fuels, almost no waste and with beautiful packaging made of 90 per cent recycled card.

Salann na Mara has already been

described by the digital journalist Gabriella Bennett, online in the Herald on 5th May 2014, as one of the truly innovative new products making waves in the world of food.

The directors are also delighted that their Sea Salt was shortlisted for a Scotland Food and Drink Excellence Award — described as the 'Oscars' of the food and drink world.



Nanette said: "Five years ago I never imagined I would be involved in running a business, but when the idea was first discussed I knew that if we could find an energy-efficient way of producing sea salt from pure Skye water then people would buy it."

Chris and Nanette are very appreciative of the support received locally, and the very positive comments from everyone who has tried the salt.

Local retailers such as Aros, Isle of Skye Bakery, Relish and Rona@Home have been supportive since the early days and many others around the island have followed. It has been particularly satisfying to see people buying the beautiful containers of Isle of Skye Sea Salt and sending them as presents all over the world. The feedback on the quality of the sea salt has been truly encouraging.

It is also rewarding to know that the island's top chefs — such as Marcello Tully from Kinloch Lodge and Michael Smith from the Three Chimneys — use it in their recipes, as does the newly-opened Cafe Sia in Broadford.

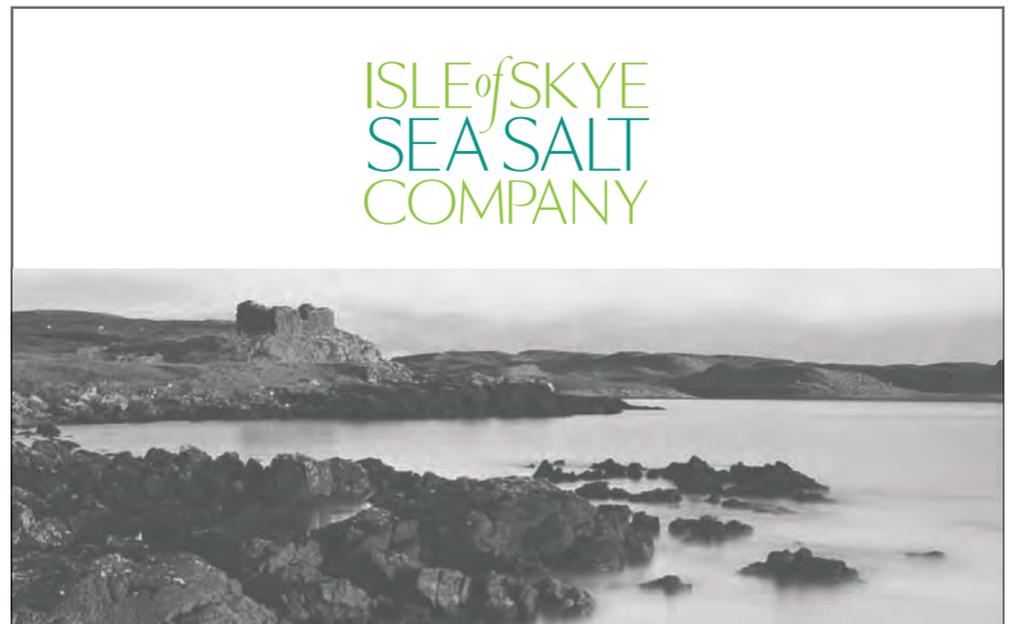
The directors are also hugely grateful for the support of Highland Opportunity, Highlands and Islands Enterprise and Business Gateway. Perhaps the following comment from Alistair Danter, area business manager with Business Gateway in Skye and Lochalsh, best sums up the long journey of this artisan business:

"Good things often come in small packages and good businesses and projects often take a long time to come to fruition — Isle of Skye Sea Salt is one such business. In working with the directors I have been really impressed with their tenacity and their attention to detail. By managing to combine an age-old process, modern business management and marketing techniques, and principles of sustainability, Isle of Skye Sea Salt have come up with a product and business model that looks set to withstand the tests of time."

To find out more visit the website: [www.isleofskyesasalt.co.uk](http://www.isleofskyesasalt.co.uk) or you can follow them on Twitter [w@skyesasalt.co](https://twitter.com/skyesasalt)



Stylishly packaged, Isle of Skye Sea Salt makes a wonderful gourmet gift



Salann na Mara (Salt of the Sea) is a high quality sea salt produced on the Isle of Skye, which enhances the flavour of food.

We take the crystal clear, mineral rich sea water of Loch Snizort and transform it into pure sea salt using just the sun and wind. None of the goodness is removed and no chemicals are added so you enjoy a completely natural salt with a distinctive flavour and texture.

Available in 150g packs in two grades: Fine Grain and Premium Crystals.

01470 532308 or 07751 306601  
[isleofskyesasalt.co.uk](http://isleofskyesasalt.co.uk)



Design eighthdaydesign.com

**MC GREGOR**  
**POLYTUNNELS**  
Happy to be supplying the  
Isle of Skye Sea Salt Company  
and wish Chris and Nanette  
all the best for the future  
**01962 772368**  
[sales@mcgregorpolytunnels.co.uk](mailto:sales@mcgregorpolytunnels.co.uk)

**Skye Farm Shop**  
ARMADALE, SLEAT  
Stocks:  
Fresh & Local Produce, Jams, Chutneys, Cheeses & Meats,  
Take-away hot filled rolls & hot drinks, Home Baking.  
Delighted to be a stockist of Isle of Skye Sea Salt and wish  
the company every success for the future  
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**Eighth Day**  
We are delighted to be working with  
Isle of Skye Sea Salt Company on their  
branding, website and packaging, and  
wish them every success in the future.  
0131 225 5558  
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