



BULLS BAY SALTWORKS



SITE

BULLSBAYSALTWORKS.COM

OUR STORY

Harvested from 032-58'31" N 079-33'29" W



ESTD. MMXII



Homesteading on their urban-styled farm outside of Charleston, SC Rustin & Teresa Gooden have learned lessons in the value of keeping things small, slow & simple.

Already deeply connected to the land as farmers, the two turned to the sea & began collecting seaweed & algae to use as natural fertilizers & by-products from local fishing & shellfish industries to compost & enhance the soil. "It was around that time that we first brought home sea water to brine a whole hog in preparation for a roast & decided to make salt with it", says Rustin.

"On Memorial Day in 2012 we made our first batch of smoked sea salt & a crowd was gathering around the smoker; the pork was delicious, but everyone was talking about the salt, we knew we should do this on a larger scale."

Bulls Bay Saltworks only uses pristine water sourced locally from Cape Romain, a protected Class 1 Wilderness Area (there are only 156 in the US).

In July of 2013, over a year after their first salt sale, Rustin & Teresa suffered a major setback when a fire destroyed their home & small business. It took three months, but they built back their business, & eventually their home.

Now the young visionaries are reviving old traditions & integrating innovative ideas to evaporate sea salt using solar power. Their commitment to the environment & to quality products ensures they will continue to be leaders in setting the standard for excellence.

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