

LOCAL FINDS

Worth His Salt

Ben Jacobsen first tasted fine finishing salt as a student in Copenhagen. He was hooked. A decade later, the Portland, Oregon-based salt maker is striving to become America's only producer of fleur de sel, the crème de la crème of finishing salt. While he masters that formula, you can taste Jacobsen's artistry in a surprising range of edibles, from fine flake salt to salty black licorice to salted chocolate bars to sea salts infused with local flavors such as Stumptown coffee, Oregon pinot noir, and Oregon cherry wood. (For more on finishing salts and how to use them, see page 94.) —KIMBERLEY LOVATO

From \$10
for a 1.5-ounce
jar, jacobsen-salt.com

