



Meet the Grower *Uncle Al's Breeding* *Converse, IN*

Uncle Al's Breeding has been a cherished secret among fishermen in Northern Indiana and Southern Michigan for decades to enhance the flavor of their daily catch. It began in southern Michigan in the 1960's and through the years has passed hands and found itself being produced by enthusiasts in Mishawaka, South Bend, Walkerton and Rochester. In 2017, the Morrow Family brought it to central Indiana and expanded the product's reach all the way to Florida, northwest Wisconsin and even North Dakota!

Everything is already in the bag so there's no need to anything. A special blend of flours, seasonings and a few secrets bring delicious flavor to any kind of meat, vegetables and even cheese. Uncle Al's uses all local ingredients and you won't find any preservatives or MSG in any of the mixes. The flour and corn we use is grown and milled locally. Each batch is mixed and packaged in historic Converse, Indiana by a proud Hoosier farm family-Doug, Mary Beth and their two sons, Jacob and Will.

Today, Uncle Al's is being used for pork tenderloins and fried chicken in Indiana restaurants, fish fry's at your local American Legion, Elks, and Eagles clubs and now in your neighbor's kitchen to whip up tonight's dinner. You can find it at local specialty retailers, sporting goods stores, meat markets, bait shops, Amish bulk stores and farmer's markets.

Uncle Al's Breeding offers 5 varieties each with their own distinct flavors. Each variety can be baked, deep fried, pan fried or even air fried.

