



## *Meet the Grower*

# *Charlie & Barney's Indianapolis, IN*

Charlie & Barney's first location opened in 1977 in downtown Indianapolis. The concept was different from any other chili parlor style restaurant. The service was and still is buffet style where the guest can "top" the chili with a variety of condiments such as shredded cheddar, sour cream, jalapenos, onions, etc. The chili is meaty, medium thickness and a mild, yet very flavorful fresh taste. The combination of quality, taste, and service was an instant success.

Charlie & Barney's won the "Best Chili in Indianapolis" award (Indianapolis Monthly Magazine) 10 consecutive years.

During the last 30 years, Charlie & Barney's was in Denver, Tulsa, Atlanta, Charlotte, and Lexington. Every area represented enjoyed the smooth, fresh taste of our chili. To this day, we have not changed our recipe or the spice blend specifications. With the changing retail environment, we feel that convenience stores, university food courts, airport and mall kiosks are some of the emerging markets where Charlie & Barney's products can excel.

Today, growth of the Charlie & Barney's brand is driven by offering the highest quality products through distribution by various foodservice distributors making the products available to other outlets not operating as Charlie & Barney's Chili Parlors. Charlie & Barney's products can be enjoyed in many locations, with the same savory flavor, every bite...just as folks did in 1977!

