



## *Meet the Grower*

# *Smoking Goose Indianapolis, IN*

Old world craft, New world flavors

After developing recipes and relationships with farmers through their neighborhood butcher shop Goose the Market, Chris & Mollie Eley opened their USDA - inspected production facility Smoking Goose in 2011.

From our Indianapolis meat locker, Smoking Goose handcrafts slow cured and smoked meats, salumi, and fresh sausages.

We cure and smoke the meat from healthy animals raised on small family farms in Indiana and neighboring states by people who care as much about the well-being of the animals and the land as they do their own families.

By taking the time to use traditional methods like seam butchering each animal, hand tying every piece, and curing without additional compound nitrates, we tend to every product with the same mindset: curing Indiana one pig at a time.

