

# Butcher Shop & Livestock Processing Tour



**INDIANA**  
SMALL FARM  
CONFERENCE

NOTE: you must be pre-registered for the tour. Due to space limitations, you must be pre-registered for the tour. Attendees cannot join the tour group the day of. Thank you for understanding.

You must wear close-toed shoes, with good grip on this tour. Come with layers, hat, and gloves, as we'll be in very cold rooms for an extended period at Smoking Goose Meatery.

We will be joined by representatives from the Indiana State Department of Agriculture (ISDA) and Board of Animal Health (BOAH). These representatives will accompany the tour and be available for questions.

Registration cost includes transportation between locations and lunch.

9:30 AM      Registration at:  
Smoking Goose Meatery, 407 Dorman Street, Indianapolis, IN 46203

Park in lot north side of building (also plenty of street parking). Don't park in Brink lot (south side). Leave vehicles here until we return in the vans at the end of the day.

10 – 11 AM      **Smoking Goose Meatery**      <http://www.smokinggoose.com/>

As a USDA-inspected production facility, Smoking Goose provides wholesale meat to restaurants, hotels, caterers, distributors, and retail outlets. Prior to curing and smoking meats, Chris and Mollie Eley opened a neighborhood butcher shop and specialty food market in 2007. Based on the relationships with farmers and the recipes that Chris developed behind the butcher counter, this family business grew into Smoking Goose in 2011. Using old world craft and new world flavors, Smoking Goose makes over 40 varieties of slow cured and smoked meats, salumi, and sausages in small batches. All Smoking Goose recipes begin on the farm. Working with farmers in Indiana and neighboring states who raise their animals as nature intended, Chris and the Smoking Goose gang still seam butcher by hand and cure without compound nitrates. Producing this way takes more time, more effort, and more patience. Chris' and Mollie's unwavering commitment to quality, flavor, and humane, sustainable farm partners has earned Smoking Goose nods from *Food & Wine*, *Bon Appetit*, *New York Times*, James Beard Foundation, Good Food Awards, and more.



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11 AM Lunch at **Sun King Brewery**, 135 N College Ave, Indianapolis, IN 46202  
<https://www.ocameansgoose.com/>

During lunch (catered by Goose the Market), you'll hear from a panel of Indiana farmers who not only raise animals - but also have inspected or inspectable livestock and/or meat processing facilities. They'll share about their experience starting and sustaining their processing facilities, and they'll be eager to take your questions.

1 PM Drive to **Moody's Butcher Shop**, 20 East Cedar St, Zionsville, IN 46077  
<http://moodysbutchershop.com/>

Lone Pine Farms has been a fixture in South West Montgomery County Indiana since 1871. In the late 40's Bradford Moody worked the farm that eventually Oscar Moody bought in 1952. The farm has been worked by a total of five generations of Moodys.

In the late 90s Adam and his father, Dennis, witnessed the lowest price for hogs in their history at nine cents per live weight pound. Adam and his wife Lucy found they couldn't even afford a ham at the grocery store for Easter dinner. This led the couple to marketing their beef, pork, chicken, and eggs directly to the customer, first through their church and community, then through farmers' markets in Lafayette and Zionsville in 1997.

In 2000, the couple purchased the state inspected slaughtering facility where their animals were being processed. Lone Pine Farms, Moody Meats Inc. was launched as an answer to growing public interest in local food systems and higher demand for a more excellent meat product.

Now with four stores and over 40 employees in the company, Moody's Butcher Shops are rapidly becoming a driving force in the local food movement and the place to buy high quality Indiana meat in the greater Indianapolis area.

3 PM Depart from Zionsville and return to Smoking Goose Meatery by 3:30 pm.

If you have questions regarding the tour, please contact Sarah Hanson ([sspeedy@purdue.edu](mailto:sspeedy@purdue.edu)) 317-736-3724.