

Real Food, Real Indiana

The Indiana Foodways Alliance is the first membership-based association of its kind in Indiana dedicated to the development and promotion of the local food culture of Indiana and small businesses from field to table. The Alliance identifies and nurtures Indiana's varied community culinary heritages through education, partnerships, public relations and regional cooperation. While it began with the I-69 corridor, the Alliance has quickly grown into a statewide organization.

The mission of the Indiana Foodways Alliance:

- Serve as a conduit for communities and towns, businesses, residents and visitors in pursuit of authentic and palatable dining experiences that enhance the understanding of local cultural heritages of Indiana
- Seek out and promote information related to these experiences
- Encourage private and public support for educational and promotional activities which benefit local communities by creating vibrant culinary tourism
- Encourage, at all times, the use of local ingredients and products, the preservation of local food culture identity and the search for excellence in culinary pursuits.

Indiana Foodways Alliance Culinary Trails

IFA is here to make food fun. Discover some of the most incredible food, right here in Indiana. Here is a listing of the culinary trails. Visit our website for a complete list.

www.IndianaFoodways.com

A Cut Above
BBQ
Burgers, Brew & Dogs
Here Fishy Fishy
Home Grown
Hoosier Pie
Italian
I Scream for Ice Cream
Just Cruisin'
Pizza

Prime & Steak
Rise N Shine
Savor the Flavor
Soup, Salad & Sandwich
Sweet Temptations
Tea Room
Tenderloin
Wine Wine Anytime
Winner Winner Chicken Dinner



Contact the Alliance

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The Hoosier Pie Trail

Sugar Cream Pie is the official Hoosier State Pie in honor of the late Mr. Duane ‘Wick’ Wickersham and his family business for manufacturing **Wick’s Sugar Cream Pies**. They produce more than 750,000 pies per year using the Wick’s family recipe that originated in the nineteenth century. The delectable creamy and sugary goodness is sold in 25 states.

Our Nation’s pie folklore depicts Indiana’s State Pie as Sugar Cream Pie a.k.a Hoosier Pie, Indiana Farm Pie, Amish Pie or Finger Pie. Many are newbies to this semi-opaque, creamy dessert but the 150 year old recipe adorns restaurant menus, bakeries, bake shops and markets all over the Crossroads of America. The taste is revolutionary and Foodies across America find it awakening their taste buds in comparison to other regional favorites such as Kentucky Bourbon Pecan or Dutch Chess Pie.



Tradition! Owned by the Baker Family for 60 years, **Clay’s Family**



Restaurant on Lake George in Fremont, Indiana is a Steuben County institution! Save room for dessert, the Signature Berry Pie is a must-have for a tasty treat. The flaky, made from scratch crust, has a layered cream cheese mixture with chopped pecans to add a sweet surprise to their berry pie creation! Clay’s honors the staple of dessert by hosting “Pie Day” on June 30, 2014.

Hoosier Pie, is an Indiana staple, find a Hoosier pie or other homemade fruit or cream pies at these IFA Member

bakeries and restaurants in Indiana:

- Apple Dumpling Orchard at McClure’s Orchard, Peru
- Bread Basket Café & Bakery, Danville
- Cabbage Rose, Anderson
- Clay’s Family Restaurant, Fremont
- Highpoint Orchard & Winery, Greensburg
- Moore’s Pie Shop, Kokomo
- Mrs. Wick’s Pies, Winchester
- Stahl’s Café & Deli, Brownstown
- Storie’s Restaurant, Greensburg
- Stone Hearth Café, Centerville
- The Attic and Coffee Mill Café, Madison
- The Gilded Lily, Greensburg
- The Main View Inn, North Manchester
- Trackside Café, Greensburg
- Waterfront Grille Rocky Point, Cannelton

For more details on each restaurant please visit: <http://www.indianafoodways.com/index.php/indiana-culinary-trails/hoosier-pie-trail.html>

Home Grown Trail



Our Home Grown Trail is the true meaning of Farm to Table concept. Fresh home grown vegetables, fruits and products are a mainstay in many households especially during the season of berries, apples, tomatoes and other home grown products.

The Hoosier State is agriculturally fluid with businesses, especially those that deal with food. On the Home Grown Trail we offer many different concepts. **RDM,**

Aquaculture LLC is most unique. An Indiana based shrimp farm, (you read that right) that produces hormone, antibiotic and chemical free shrimp. Located in Fowler, Indiana, it is the freshest shrimp in a 600 mile radius

The Home Grown Trail also offers orchards, a dairy farm and wineries. There is nothing quite like sinking your teeth into a juicy, ripe apple right off the tree. **Apple Hill Orchard**, Knox County, features more than 40 different varieties of apples. Don't forget to try their award-winning apple cider. **The Apple Dumplin' Inn Orchard at McClure's Orchard**, Peru, allows you to experience everything from apple dumplings, apple picking, hard cider and more!



Picking luscious berries is a satisfying and rewarding to those who love the gratification of eating those hand-picked berries. Many of our locations have restaurants and shops where you can buy fresh baked goods made with the local produce. In addition, **Fair Oaks Farm, Fair Oaks**, is a destination in itself. Prepare to spend hours learning about the farm process.

Travel the Hoosier state and find out the buzz about Farm to Table and where your food truly comes from. <http://www.indianafoodways.com/index.php/indiana-culinary-trails/home-grown-trail-indiana-foodways-alliance.html>

- 240Sweet, Columbus
- Apple Hill Orchard, Bruceville
- Apple of His Eye Orchard, Anderson
- Beasley's Orchard & Gardens, Danville
- Fair Oaks Farms, Fair Oaks
- Highpoint Orchard & Winery, Greensburg
- Prairie Acres Restaurant and Farm Market, Oaktown
- RDM Farms Shrimp Division, Fowler
- The Apple Dumplin' Inn at McClure's Orchard, Peru

The Tenderloin Trail

Indiana is famous for the oversized piece deep fried pork. The ongoing tenderloin debate is whether you like them big, small, hand pounded, hand breaded, deep fried or grilled that creates our Hoosier State's signature sandwich. With twenty-seven locations on the Tenderloin Trail, most of the restaurants will serve the freshest pork from our local farmers.



The Columbus Bar is one of Indiana's oldest and operating bars. It is home to Columbus' only brewery since Prohibition. Prepare yourself as you wrap your lips around their famous pork tenderloin that will make anyone's taste buds light up. Don't forget to order one of their specialty brewed Stouts, Pales Ales or IPA's.

Larrison's Diner is a step back in time. Once a Dairy In the early 1900's it is said that the owner added a grill to sell hamburgers out of the back in sacks. Through time the Diner has made an impact on many as they are known for tenderloin sandwich.

Ray's Drive-In is a Kokomo institution that serves savory tenderloins so huge that it would satisfy the biggest of appetites. **Storie's Restaurant** is a staple, serving close to 400 pounds hand pounded and hand breaded each week. **The Greazy Pickle**, the name should peak your interest but the tenderloin here doesn't need anything to accompany it. "Our Huge Famous" tenderloin found at **Auburn's Town Tavern** created in this family-owned traditional tavern will fill hungry appetite. **Lumpy's** tenderloin in Cambridge City, has a thin, crispy outer layer that is coated to perfection.



Come Show Us Your Loins! A Search for the Best Pork Tenderloin Sandwich! The First Annual Tenderloin Throwdown in Greensburg, Indiana on July 19, 2014. Pork creations to win in one or more of the following categories: Best Breaded Tenderloin, Best Grilled Tenderloin, Most Creative Tenderloin and People's Choice. Loins will be cooking!

Tenderloin Trail: <http://indianafoodways.com/index.php/indiana-culinary-trails/tenderloin-trail.html>

Photo: Lumpy's Café in Cambridge City and Ray's Drive-in Kokomo

Tenderloin Trail Members

Artie's, Kokomo
Auburn's Town Tavern, Auburn
Blackerby's Hangar 5, Columbus
Bouser's Barn Restaurant & Catering, Union City
Cabbage Rose Eatery, Anderson
Chocolate Moose, Farmland
Columbus Bar and Power House Brewing Co., Columbus
Diesel's Sports Grille, Danville
Frazier's Dairy Maid, Anderson
Greazy Pickle, Portland
Harvey Hinklemeyers Hometown Pizza & Italian, Peru
Homer's Sports Bar & Restaurant, Peru
K Bistro, Marion
Larrison's Diner, Seymour
Lemon Drop, Anderson
Lumpy's Café, Cambridge City
Market Street Grill, Wabash
Mayberry Cafe, Danville
Mr. Dave's, North Manchester
Mr. Happy Burger, Elwood
No. 9, Cambridge City
Ray's Drive-In, Kokomo
Sgt. Preston's of the North, Lafayette
Storie's Restaurant, Greensburg
The Attic and Coffee Mill Café, Madison
The Bank, Pendleton
The Big Deli, Anderson
The Main View Inn, North Manchester
The Siding Dining in Authentic Railroad Cars, Peru
Three Pints Brew Pub, Plainfield
Triple XXX Family Restaurant, West Lafayette

Visit our website: Tenderloin Trail:

<http://indianafoodways.com/index.php/indiana-culinary-trails/tenderloin-trail.html>

Sweet Temptations Trail



For Sweets Sake! Chocolatiers, confectioneries, candy creators, and bakeries pepper the state to produce decadent confections that will satisfy your sweet tooth. **240Sweet** Artisan Marshmallows are hand-crafted in small batches using local, all-natural, and sustainable ingredients! Oprah even recommends these sweet little puffs for gifts or for pure self-indulging. Enjoy the one of kind delights at **Cocoa Safari** in Madison, with flavors to savor including, mango curry and milk chocolate vanilla chai tea, these truffles are handmade with fresh

butter and Guittard Chocolate. **Eugenia's**, in Wabash, is home to Executive Chef Harry Kilmer who brings over 25 years of award-winning culinary perfection! Be sure to book your reservation before your theatre show at the Honeywell Center. **Confection Delights**, Danville, specializes in unique fine edible art such as edible chocolate high heeled shoes and boxes that are eye catching. Your palate will thank you too. **Ghyslain Chocolatier** has mastered the art of hand-crafted, gourmet chocolates, fine candies, and delicate French pastries. Don't forget to book your chocolate tour! **McCord Candies** in Lafayette is known worldwide for their handmade candy canes made only a few weeks a year.

Our Sweet Temptations Trail is not just for chocolate and candy lovers! **Bowman Bakery** in Hagerstown is one of the few hometown bakeries still producing donuts every morning by their award winning pastry chef. While you're there don't forget to order a piece of the irresistible award winning cheesecake.

The 26 stops have specialty items such as edible chocolate shoes, succulent truffles, heavenly soufflés, gourmet marshmallows, award winning cheesecakes, extraordinary fine chocolates and delectable candies. Every location on the Sweet Temptations Trail has its own unique story, check them out!

<http://www.indianafoodways.com/index.php/indiana-culinary-trails/sweet-temptations-trail.html>



- 240Sweet, Columbus
- Bowman Bakery, Hagerstown
- Café Batar, Seymour
- Charlie's Carmel Corn & Candy Shop, Vincennes
- Chocolate Spoon, Seymour
- Cocoa Safari, Madison
- Confection Delights, Danville
- Eugenia's, Wabash
- Gaither Family Resources, Alexandria
- Ghyslain Chocolate, Union City
- Good's Candy Shop, Anderson
- Heavenly Breads and Sweets, Angola
- Horst's Little Bakery Haus, Madison
- J. Edwards, Kokomo
- Jamie's Soda Fountain, Kokomo
- Jane's Gourmet Deli and Catering, Lafayette
- Mayasari Indonesian Grill, Greensburg
- McCord Candies, Lafayette
- Paynes Restaurant, Gas City
- Pea-Fections Culinary Connection, Vincennes
- Sharlette's Fudgery & Candies, Portland

Photos: Chocolate High Heeled Shoes at Confection Delights and Candy Canes at McCord Candies

