

Smoking meats is an ancient way to preserve, and a great way to add flavor. We have two hickory smokers.

We brine and rub meats with salt, sugar, spices, and sodium nitrite. The sodium nitrite is there to maintain food safety. (It's also naturally present in some vegetables.) We don't use commercial mixes, binders, fillers, or MSG. If you'd like more ingredient information, please ask.

In addition to the products that we smoke ourselves, we also carry a wide variety of other smoked meats. We carry smoked turkey wings, drums, tails, and necks, smoked ham hocks and shanks, rind bacon, jowl bacon, and more.

FEDERS MEATS

4924 S Calhoun Street
Fort Wayne, IN 46807
260-456-9009

2820 Maplecrest Rd.
Fort Wayne, IN 46815
260-485-0003

2323 Almon St
Huntertown, IN 46748
260-637-0111

FEDERS MEATS

Smoked Meats



www.federsmeats.com

Calhoun St.
260-456-9009

Maplecrest
260-485-0003

Huntertown
260-637-0111

HAMS

Feders Boneless Hams— Brined and smoked. Boneless and fully cooked, they can be roasted in the oven, or sliced for lunchmeat or breakfast slices.

Feders Bone-in Hams—Whole bone in ham perfect for your holiday get together.

TURKEYS

Whole Bone In Turkeys and Turkey Breasts— Seasonally available, these are a tasty addition to your holiday table.

PORK LOINS

Smoked Pork Chops— From the whole pork loin, these smoked chops make a great meal. They can be fried, baked, or grilled.

Canadian Bacon— The boneless pork loin is smoked, and can be used whole or sliced and fried for Canadian bacon.

BACON

Peppered— With our own peppery seasoning, this will brighten up your morning.

Maplecrest— Sweetened with real maple, and named for our second store on Maplecrest Road.

Feders Famous— Traditional smoked bacon we developed over years at our original smoking Facility

Michelle's Sweet Heat—Enjoy this sweet smoked bacon with a spicy kick at the end.

BEEF JERKY

Sliced beef, seasoned and smoked. Flavors vary, and include BBQ, Peppered, Ancho Chile, and Teriyaki

THE UNUSUAL

Smoked Egg Salad—Yes, we even smoke eggs! This is the best egg salad you'll ever have, with ham, celery and onion.

We combine our own spice mixtures from high quality spices. No commercial mixes or fillers. No liquid smoke. No MSG.

SUMMER SAUSAGE

Beef—A traditional, beef and pork summer sausage.

Jalapeno Cheddar—Beef and pork, with cheese and fresh jalapenos.

SMOKED SAUSAGE

Andouille—Hot and spicy pork sausage for Cajun cooking.

Kielbasa— Traditional Polish, made with pork, fresh garlic, and marjoram

Smoked Sausage—Smoked right here, a breakfast favorite

SNACK STICKS

Several varieties, all so much better than those packaged ones in the convenience stores.

- **Beef Sticks**
- **Jalapeno and cheese**
- **Bar-B-Q**
- **Many more flavors**

Smoked products have a longer production time, and some items are seasonal. That's our way of saying that we may not always have everything listed. But we're always adding new stuff, so you may find something else you like.