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**FOR IMMEDIATE RELEASE**

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### **Local Salami Company Receives New England Food Award**

Woodbridge, CT, November 16, 2021 – Yankee Magazine [recently announced the winners of their annual Yankee Food Awards](#). Only ten companies across New England receive this honor, among them this year is a small, local company from Woodbridge, Oui Charcuterie (“Oui”). Oui is owned by a husband-and-wife team who claim to make the best salami anywhere, Matthew and Phoebe Browning. The company’s roots are founded in bringing quality products that people can feel good about sharing with their families.



*"We use only the purest, simple ingredients in our salami. Handcrafted with passion, the result is a delicious salami that we can feel good about feeding to our family – and everyone else. It is a real honor for our hard work to be recognized in such a big way with this Yankee Magazine Food Award."* says Matthew Browning, Founder and President of Oui Charcuterie.

The November/December 2021 edition of Yankee Magazine features the food awards, including the claim that a handful of winners represent *"the ultimate New England grazing board for holiday entertaining."*

### **About Oui Charcuterie**

Oui Charcuterie salami is handmade using the finest all natural, heritage pork raised without antibiotics or hormones, in small artisan batches. The traditional family recipe uses no added nitrates (including no celery powder), no gluten, no soy, no nuts, no fillers and no food dyes. Only the finest ingredients: heritage pork, select spices, natural casings, kosher salt and time. Carefully salted, fermented, and dried, it is then continuously monitored, for nearly a full month. Taste real, truly authentic salami like it was meant to be eaten. Shelf stable for a full year and ready-to-eat.