

# SMOKEHOUSE LIFE

AUTUMN 2025



## From Our Stormy Seas to Your Seasonal Tables



2025 has been a year of challenges and triumphs here on the rugged Connemara coast.

After weathering one of the strongest storms in living memory — Storm Eowyn in January — we were honoured to welcome another busy summer season of visitors to the Connemara Smokehouse and our seasonal café.

The storm left us without electricity for over a week, and sadly, we lost some of the fish we had carefully prepared for later in the year. Fortunately, thanks to forward planning and off-site storage, much of our stock was preserved. However, it does mean that our handcrafted delicacies — including our renowned organic smoked salmon — will be available in limited quantities this winter.

The summer has reminded us of what makes Connemara so special: the warmth of our visitors, who travelled from near and far to explore our Discovery Area, browse our Factory Shop, and take a taste of the Atlantic home with them. Now, as we move towards the holiday season, our small but dedicated team is working tirelessly to ensure that every order delivers the tradition, care, and flavour that define the Connemara Smokehouse.

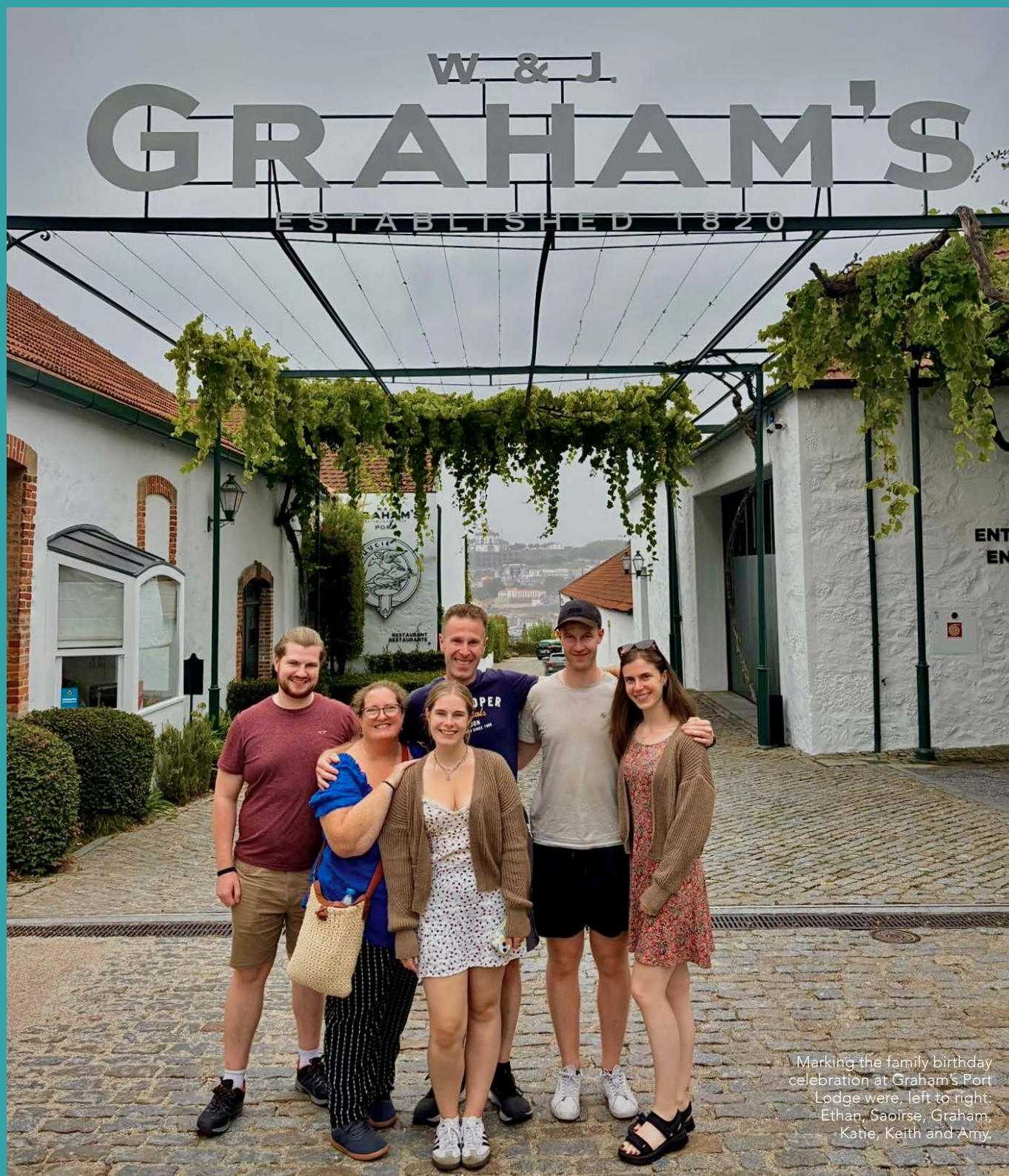
With demand already high and stocks limited, we recommend placing your festive orders early to avoid disappointment.

Because when it comes to celebrating with family and friends, nothing makes the holiday season shine quite like the taste of Connemara.



# A VINTAGE CELEBRATION IN PORTO

Earlier this year, the Roberts family continued their exploration of cultures and producers by marking Graham's 50th with a long-awaited visit to the famous Graham's Port Lodge in Porto.



Marking the family birthday celebration at Graham's Port Lodge were, left to right: Ethan, Saoirse, Graham, Katie, Keith and Amy

It was a destination Graham had hoped to visit for many years, ever since his parents, John and Bridget, gifted him a bottle of 1975 Graham's Vintage Port (his birth year) to celebrate his 18th birthday. As it turned out, 1975 was a classic vintage, best enjoyed within 30–40 years. True to form, Graham and Saoirse opened it one Christmas a few years ago and, as Graham jokes, "it didn't last long!"

The Roberts family — Graham, Saoirse, Amy, Keith, Ethan, and Katie — rounded off their visit with a pastel de nata baking class, and of course, by sampling the fruits of their labour.

A trip filled with heritage, flavour, and family moments — one for the memory books, and one we hope you too will have the pleasure of experiencing someday.



## PRICES

For customers outside the island of Ireland, all products exclude VAT / tax which will be calculated and applied at the checkout stage when you specify a delivery address.

### EXCLUSIVE SPECIALITY IRISH SMOKED TUNA

200grm Cold Smoked Tuna	Limited Availability	€40.00
200grm Honey Roast Smoked Tuna		€40.00

### ORGANIC IRISH SMOKED SALMON

	ORGANIC	
500grm sliced pack		€55.00
200grm sliced pack		€25.00

### GRAVADLAX (MARINATED SALMON)

	ORGANIC	
500grm sliced pack		€65.00
200grm sliced pack		€29.50

### HONEY ROAST SMOKED SALMON

	ORGANIC	
200grm sliced pack	Limited Availability	€29.50

### OTHER SPECIALITIES

Plain Smoked Mackerel (3 Fillets)	Limited Availability	€13.00
Peppered Smoked Mackerel (3 Fillets)		€13.00

## GET IN TOUCH

T: +353 95 23739  
E: [info@smokehouse.ie](mailto:info@smokehouse.ie)  
[www.smokehouse.ie](http://www.smokehouse.ie)

Bunowen Pier, Aillebrack, Ballyconneely,  
Co. Galway, Ireland



[www.facebook.com/OldSmoky/](https://www.facebook.com/OldSmoky/)



<https://twitter.com/OldSmoky>



<https://www.instagram.com/connemarasmokehouse/>



<https://www.youtube.com/user/ConnemaraSmokehouse>

## SHIPPING RATES

### SHIPPING PRICES ARE BASED ON FISH WEIGHT

#### BY ROAD:

Island of Ireland (incl. NI) — €16 per box up to 15kg

#### EUROPE BY AIR:

Zone 1 - Belgium, France, Germany, Italy,  
Luxembourg & Netherlands  
1st kg €46.00, €6.00/kg thereafter

Corsica - 1st kg €80, €6/kg thereafter

Zone 2 - Austria, Portugal, and Spain  
1st kg €50.00, €7.00/kg thereafter

Zone 3 - Andorra, Liechtenstein & Switzerland  
1st kg €65.00, €9/kg thereafter

There may be a supplement of €35.00  
for islands or remote areas.

## CHRISTMAS 2025 LAST ORDER DATE

Orders Are Subject To Availability  
While Stocks Last

*Happy Christmas and warm wishes  
for a peaceful New Year.*

Graham, Saoirse & all the Smokehouse team.

## CHRISTMAS ORDERS

You can order your salmon early and keep it in the freezer for Christmas and beyond. All Connemara Smokehouse products freeze perfectly keeping their unique texture quality and flavours locked in. This is because of the traditional methods that we use, which remove much of the water. Although the products will keep perfectly in the fridge in the unopened vacuum pack for 14 days, we recommend keeping them in the freezer in the unopened pack and taking them out as and when you want them. (Once opened, keep refrigerated and eat within 3 to 4 days.)

