

Distributed By: Bill & Ralph's, Inc.





How your customers react to your fried chicken is entirely up to you. How you purchase and prepare your chicken will determine three things.

Taste, Tenderness, and Consistency

If your chicken does not taste great, if it is not moist and tender, or if it is not consistent in size;

your chicken profits will suffer and ultimately your deli will fail.

On the following pages, you will be introduced to the Homestyle Fried Chicken Program; which is Fried Chicken At Its Best!

The Homestyle goal is to offer our customers ...

- The best tasting fried chicken available.
- A complete program which includes both advertising and marketing material.
- Assistance in becoming successful deli operators.



The Homestyle Fried Chicken Program is a three step process.

Marinate

Batter Dip

Breading

This process ensures that your customers gets the best fried chicken possible.

Each step is key.

The *Marinating* adds moisture and flavor to the meat, while extracting the blood from the bone.

The Batter Dip and Breading along with the marinate will add flavor, and allow your chicken a longer holding time in your warmer (up to 4 hours).

Can the Homestyle Program be used on more than just chicken?

Yes, with the Homestyle Program, you can offer your customers a variety of food choices.

Meat Options

- Chicken Strips
- Chicken Livers
- Chicken Gizzards
- Chicken on a Stick
- Chicken Nuggets
- Chicken Fried Steak
- Breaded Pork Chops
- Steak Fingers
- Catfish
- Buden Balls
- Shrimp

Vegetables and Other Options

- Blooming Onions
- Mini Corn on the Cob
- Onion Rings
- Green Tomatoes
- Potato Logs
- Sweet Potatoes
- Broccoli and Cauliflower
- Dill Pickles
- Okra
- Twinkies



What are the Homestyle Advantage

Total Flexibility

- Individual Menu Options
- Individual Pricing Options
- \succ Location Options
- \succ Hours of Operation Options
- Personalized Training
 - ➢ In House Demo
 - Customized Training
- Complete Program
 - Advertising Options
 - Marketing Options

- **No** Franchising Fees
- > **No** Royalties
- No Mandated Advertising Costs
- ► **No** Long Term Contracts

Are you Interested in a complete program?

If so... your recommended needs for a complete Homestyle Fried Chicken Program include the following.

Basic Equipment Recommended

- Fryer (35#or larger)
- Counter Top Display or Warmer Merchandiser
- Walk-in or adequate Refrigeration
- Four Compartment Sink and Hand Sink
- Dip and Breading Station

Basic Supplies

Recommended

- Menu Board
- Marinate, Batter Dip and Breading
- Logo Packaging: Barn Boxes, Dinner Boxes, Snack Boxes, and Wax Bags



The Homestyle Fried Chicken Program We have several marketing options for your consideration.

> Our Basic Marketing

Package which is yours at no charge includes.

- Operators Manual which gives you step by step instructions.
- Posters of specials and other advertisements.
- Training by a Homestyle representative.

> Our Advanced

Marketing items which can be purchased individually include.

- Menu Boards which can be back lit.
- Front Counter Logo Sign which can be ordered to size.
- Outdoor Advertisement which can be either signs or banners.
- Uniforms which can be Logo Shirts, Caps, Visors and or Aprons.

Some of the Posters included in our Basic Marketing package can be seen on



Please note: Prices will be set by your Individual store.





- 1. Contact your Marketing Associate and let them know you are interested in learning more about the Homestyle Fried Chicken Program.
- 2. Meet with a Homestyle Fried Chicken Representative and arrange for your in-house demo and your customized training.
- 3. Celebrate a grand opening and enjoy a profitable Fried Chicken Business.



Distributed By: Bill & Ralph's, Inc.

