

THIS LITTLE PIGGY EARNS YOU MONEY!



HOW IT WORKS:

We charge market price for Boston butt (typically \$11 - \$15) plus a \$16 fee which includes the cooking fee and a bottle of apple bourbon sauce. For that cost we will cook, season, and individually package each Boston Butt in a foil pan and include a bottle of sauce. Each Butt yields 4 - 6 pounds of meat which is 16 - 20 servings.

The butts will be chilled when you pick them up. You will then be responsible for transferring the butts to your distribution location. Each butt will come with a QR code that will direct you to our website for reheat instructions.

Note - There is a 2 - 3 hour window in which the butts need to be back into refrigeration.



ADD ON SALE OPPORTUNITY:

You can add additional bottles (each package already includes one bottle) of our Apple Bourbon Sauce to your package for \$6 bottle. This sauce retails for \$7.50 in the restaurant.

WHAT YOU NEED TO DO:

Contact us with pick up date to be approved before you begin to sell. Major holidays tend to be busier times and could be booked a year in advance.

Once pick up dates are confirmed, you are able to begin selling. Most teams sell them between \$50 - \$60 as a portage. A minimum of 30 Butts is required.

On the week prior to your pick up date we will need the total sold. Your invoice will be sent a few days before your pick up date with two totals. One check will be made out to Zeigler's and the other to the supplier of the butts. This will be clearly marked on the invoice. We have to wait for Butts to arrive before we can build the invoice, so please understand this will only be a day or two before your pick up. We do not accept credit card payment for fundraisers.

Need Additional Information?

Contact our butt fundraiser manager, MaryAnn Zeigler
Maryann@zeiglersbbq.com or call 404. 946. 8680

Or stop by our location: 3451 Cobb Parkway NW, Acworth, GA 30101
Store Hours: Mon - Sat 11AM - 8PM Sun 11AM - 8PM