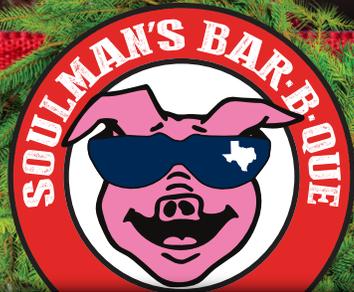


CUSTOM COOKING FAQ'S AND WHAT TO EXPECT



Can I get my turkey or brisket smoked if I bring it to your location? Yes, with the following parameters:

- Whole turkey or brisket ONLY
- Must have an USDA approved label on it
- Must be completely thawed out
- Must be in its original packaging
- Must be within "use by" date on packaging

How much does it cost? \$30 per turkey or brisket.

Can I have my turkey or brisket sliced or chopped? No, we are not offering slicing or chopping.

Do you add seasoning to the turkey or brisket? We can add seasoning upon request. We will not add anything unless you ask.

During the Holidays, when should I bring my turkey or brisket into the location? Custom smoking is first come first serve during the Holiday season (Thanksgiving & Christmas). Customers are encouraged to contact their preferred location as soon as possible. Cut off dates and times may vary depending on the location.

Are there other options if my preferred location can no longer accept my turkey or brisket? If your preferred location is no longer accepting custom smoke options, please refer to another nearby location: <https://soulmans.com/locations>. We operate on a first come, first serve basis and availability varies per location.

Will my turkey or brisket be ready to eat when I pick up? We have two options available: HOT—ready to eat or COLD—ready to reheat. COLD pick up is the best option if you are NOT going to eat it immediately.

If I choose "COLD - Ready to reheat" are there heating instructions available? Yes, heating instructions are available on our website: <https://soulmans.com/heating-instructions>

Product yield and what to expect: When you purchase a brisket or turkey from a different source, there will be a product weight listed on the packaging. Please note that the listed weight on the package includes the meat, bones (if applicable) and any juices inside.

- Brisket – Depending on the type of brisket, it will lose up to 20 % of its original listed weight during the smoking process. For example, a 10 lb. raw brisket will potentially weigh 8 lbs. after smoking. Also note that brisket has a substantial amount of fat that may not be considered "usable". A smoked, trimmed and sliced brisket will yield approximately 45 – 50% of its original listed weight in usable meat. For example, a 10 lb. brisket will yield 4-5 lbs. of usable meat.
- Whole Turkey – Depending on the type of turkey, it will lose a considerable amount of weight during the smoking process. Please be prepared for your turkey to look and weigh substantially different when you pick it up.