

- Menus change with customer demand, the season, the chefs and the availability of other items; thus demand for your product will change.
- Eventually, some of your product will be below the usual high standards. How will you deal with it? How will the restaurant deal with it?
- Can your processor follow your instructions?
- Can you keep all your customers happy?

The following resources assisted with this section and may be of further help to you:

- Brian, Boehm, Oregon, WI (608) 835-0264.
- Jim Goodman, Northwood Farms, Wonemoc, WI; (608) 489-2291. r.j.goodman@mwt.net

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