





# Red Ball Pizza

home menu directions coupons orders catering reviews

### **Customer Survey**

Thank you for taking our customer survey. Your response helps Red Ball Pizza maintain the tradition that has made us the top-rated pizzeria in the metro area. All participants are automatically entered into a monthly drawing to receive a *Red Ball Express PizzaFest* containing two large pizzas, a 2-liter soda, and a side order of chicken wings. Check your e-mail inbox for contest results.

Surveys are private and confidential. Red Ball Pizza will not share your contact information with third parties, ever.

Required values are marked by an asterisk (\*)

Name*	first and last name		
Street address			
City	Ormond Beach		
State	FL		
Postal code	nnnnn (-nnnn)		
Phone number	(nnn) nnn-nnnn		
E-mail*			
Where did you hear about us? (select all that apply)	Internet Magazine Newspaper Word of Mouth Other	÷	
What's your favorite dish?			
How many times do you dine o	ut per month?		

Date of visit	mm/dd/yyyy	
Order type	Dine in	•
Was your service friendly?	Yes O No O	
Was your order correct?	Yes O No O	
Was your food hot?	Yes O No O	
Rate the overall service (0=poor; 10=great)	0	10
Tell us more about your expe	erience!	
*		

Submit My Survey

Cancel

#### ORDER

Specials
Pizza
Pasta
Wings
Sides
Salads
Drinks
Desserts

#### **ABOUT US**

Our Story Blog Catering School Lunches

#### CUSTOMER SERVICE

Gluten Free Crusts Contact Us FAQs

#### MY ACCOUNT

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#### NUTRITION

Nutrition Information Food Allergen Gluten Free Pizza

#### POLICIES

Privacy Policy Terms of Use

Red Ball Pizza 811 Beach Drive Ormond Beach, FL 32175 (386) 555 - 7499



Name\*

811 Beach Drive Ormond Beach, FL 32175 (386) 555 - 7499

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### **Customer Information**

First and Last Name

Thank you for using our online ordering form for quick and easy orders. Please enter your name and phone number and whether you want to place an order for delivery or pickup. Note that required values are marked by an asterisk (\*). If you want to place your order over the phone, call us at (386) 555-7499.

Phone*	(nnn) nnn-nnnn
<ul><li>Delivery</li></ul>	Pickup
Delivery Op	tions
Enter deliver	y address
Delivery Tir	me (leave blank for earliest delivery)
:	

ickup Options
ickup Options
ickup Time (leave blank for earliest pickup)
-:

Begin Building your Order

#### **ORDER**

Specials
Pizza
Pasta
Wings
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Salads
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## **Build your Pizza**

Everyone has their own pizza preferences. Build your special pizza by selecting from the ingredients below. You can divide your pizza into two regions to give your friends a wide choice of toppings and flavors.

Quantity	1	
	10" 12" 14" 16"	
Pizza Size		
Pizza Crust	Thin ▼	
Double Che	ese Double Sauce	
Meat Toppin	os.	Vegetable Toppings
Location	• • •	Location
The state of the s		Mushrooms
Pepperoni		
Ham	• • • •	Green Peppers O O O O
Pork	• • • •	Onions • • •
Sausage		Tomatoes • • •
Chicken	• • • •	Jalapenos • • •
		575

#### **ORDER**

Add to your Order

Specials
Pizza
Pasta
Wings
Sides
Salads
Drinks
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# Computer Graphics and Image Processing

12th Annual Conference, March 3 - March 7, Sante Fe, New Mexico

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registration

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## Conference Registration Form Required Item (\*)

Title First Name\* Last Name\* Address\*

Company or University

E-mail\*

Phone Number\*

**ACGIP Membership** Number

Registration Category

(nnn) nnn-nnnn

acgip-nnnnnn

#### ACGIP Member (\$695)

Eligible to attend all sessions and

#### Non-Member (\$795)

Eligible to attend all sessions and

#### Student (\$310)

Eligible to attend all sessions. Pro of student status required

#### Poster (\$95)

Eligible to attend display hall and vendor stations

#### Guest (\$35)

Eligible to attend banquet only

## The Spice Bowl

username password

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### Payment Form

illing Information (requ	ired)
First Name	
Last Name	
Street Address	
Street Address (2)	
City	
State	
ZIP/Postal Code	
Country	United States
Phone	
credit Card (required)	ER VISA
Credit Card Number	
Expiration Date	Month ▼  Year ▼
CSC	nnn
	next

#### Menu Ideas

#### Salt-Roasted Pecans

- 2 cups pecans
- 3 Tbs. butter, melted
- 1 1/4 tsp. fine sea salt

Preheat oven to 325°. Toss pecans and butter together; add salt and toss again. Spread in a single layer on a baking sheet. Bake about 15 minutes. Cook on baking sheet.

#### **Dried Beef Sticks**

- 5 lbs. ground chuck
- 5 Tbs. quick salt
- 3 tsp. mustard seed
- 2 tsp. granulated garlic
- 2 tsp. cracked pepper
- 1 Tbs. hickory smoked salt
- 1 Tbs. liquid smoke

Mix beef and season. Place in a large covered container for three days. On third day, shape beef into sticks, and bake at 150° for 8 hours (turn half-way through).

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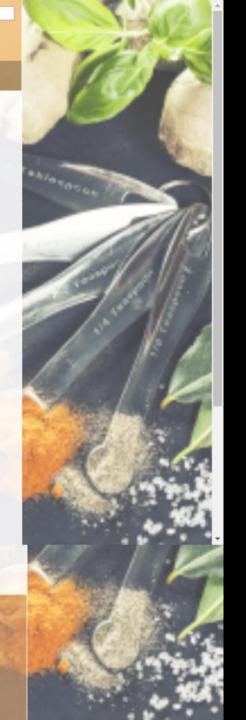
Spice Jars Spice Jar Labels Spice Sets Mortar & Pestles

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* - required information				
Contact Information	Computer Configur	ation-		
First Name * Last Name * Street * City * State * ZIP * Phone *  Yes, I want the 24-month extended warranty.	Processor Speed Memory Monitor Size Hard Drive DVD Burner Tuner Card Media Card Reader	3.2 GHz    1 GB    15"    240 GB    Yes   No   Yes   No   Yes   No		
Any special requests on your order?  Send Order Cancel Order Contact Me				