

Joy Gault

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November 30, 2015

Mr. William Anderson, President
Garlic Valley Farms
624 Ruberta Avenue
Glendale, CA 91201

Dear Mr. Anderson:

This year I decided to celebrate my 83rd birthday by thanking some of the companies whose products have added quality and pleasure to my life these past years. You are among the first on my list.

I would like to thank you, personally, as the President of Garlic Valley Farms, and the person responsible for the delightful products I have so enjoyed.

I love to cook and am an amateur chef. I belong to a club of like-minded senior ladies. Our "Senior Ladies Amateur Experimental Gourmet Chefs' Club" meets twice a month and we try new recipes and experiment with new ways of making old favorites. The only membership requirements are that you must love to cook, appreciate good food, and are at least 75 years old.

We know we can always count on the quality of your products. Several of our "secret" recipes have as their basis one of your offerings. One of our favorite traditional recipes relies on your Roasted Garlic Juice. It is our Sunday-brunch favorite—Quiche. We use ¼ cup of this in the pastry for our Quiche, made with cheese, mushroom, bacon and sausage. We also brush a layer of this Juice on the pastry just before we pour in the filling. This gives it a very intense and unique flavor. Absolutely delicious!

As you can imagine, our pantry shelves are always well-stocked with your products—we never know when inspiration will hit us. We use your Cold Pressed Garlic Juice when we make a recipe brought to us by our "senior" member (she is 95) from her grandmother's recipe book. This is a Spanish Seafood Paella. Again, we use a modest amount of the juice in the crust that enfolds this dish. Brushing on a layer of the juice before we add the filling of shrimp, olives, clams, fish and pearl onions along with a mix of herbs seems to marry the flavors to perfection. The scent as we slowly bake these delectables is almost better than the taste.

As someone who worked in the business world for over 60 years, I know and appreciate the effort it has taken for you to first, envisage, and then to quietly and consistently work to provide products as delicious as those you have created. Thank you.

Sincerely,



Joy Gault