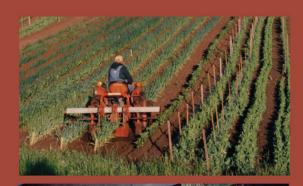
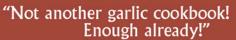
NEW COOKBOOK RELEASED TO RAVE REVIEWS ...



THE GARLIC FARMERS' COOKBOOK

"If what they tell us is true about the health benefits of the garlic, these folks will live to grow old."

— Kitchen Chemistry Journal



— Printer's World Digest

"I'm glad these folks are in the field and not the kitchen!"

— Ms. Madeline Barnhiemer, Author,5 Star Chronicles

"Is it good taste or bad breath?"

— Organic Cooking

"Ou! Ou! Yummy-Yummy! BAM! BAM!

— Celebrity-Chef Magazine

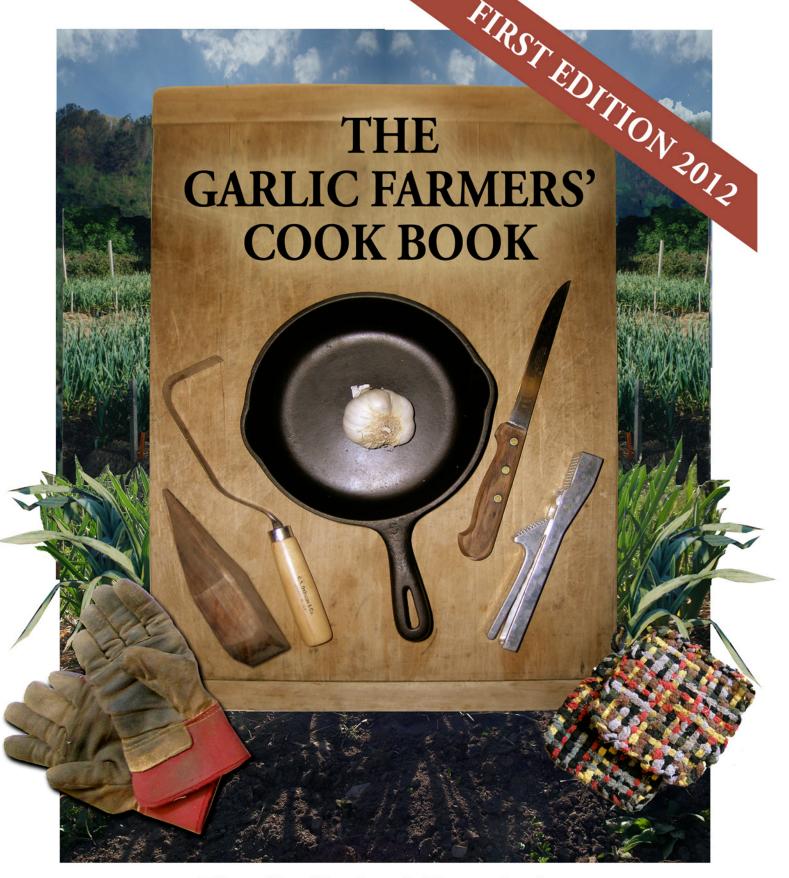
"In most of our restaurants today,
Chinese grown and processed garlic is
kept in a five-gallon plastic bucket on
the floor of the cooler and used as a
basic spice. This book is a collection of
family recipes from the kitchens of
garlic farmers, for the garlic grown on
their land; braided and hung in the
pantry; peeled, crushed and cooked by
hand and heart; and enjoyed as a
vegetable."

— Restaurant Review, L.L.A.

FISHLAKE



Garlic Seed Foundation • Rose Valley Farm • Rose, New York • 14542-0149 www.garlicseedfoundation.info/



The Garlic Seed Foundation