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MARILYN PEARSON

Cuisine & Company #19 - 2678 King George Highway Surrey, BC V4P 1H6

To Whom It May Concern:

It is with pleasure that I write to provide Marilyn Pearson, owner of Cuisine & Company catering service, and Cuisine & Company with this reference.

By way of background, I am a lawyer in practice with Davis & Company, one of Vancouver's largest premier law firms. I am now in my 10th year of practice. My practice is almost exclusively focussed on the provision of environmental and regulatory legal advice. At this stage of my career, client and business development is a critical aspect. As part of my business development efforts, I host several client and prospective client functions each year for which catering services are required.

I first retained Cuisine & Company's services for an important client development meeting in the fall, 2004. The meeting involved a critical presentation by me and some of the most senior members of my firm to an important prospective client with a view to obtaining the legal work for a significant development project. Cuisine & Company was retained to prepare and serve a luncheon. I was extremely impressed with the high quality and taste of the food, the unique food choices, the price and presentation. Ms. Pearson was extremely professional and helpful in every respect. She assisted us to create an impressive atmosphere which I believe helped to set Davis & Company apart from other law firms and to deliver the message we had intended -- that we are unlike any other law firm, attentive to detail and innovative in our approach to doing business. Following this event, I retained Cuisine & Company to prepare another follow-up luncheon for the same prospective client and Davis & Company was ultimately retained to do the work for this client.

In addition to my law practice, I chair and host here at Davis & Company's offices a monthly networking meeting called the Professional Women's Network (the "PWN"). At the meetings

we serve canapes and beverages. As a result of Cuisine & Company's fine work on the above noted events, I terminated my catering arrangements with the company that had been providing our catering services for several years and retained Cuisine & Company to provide catering services in its stead. Ms. Pearson has now catered approximately 6-7 of these events and, without a doubt, I can say that the food has been the best we've ever had. Each time the food is different, interesting, and beautifully presented. The cost is extremely reasonable and our members have commented to me on several occasions about how impressed they are with the food choices and with Ms. Pearson's professional and friendly personal hosting style. I have no plans to retain any other caterer besides Cuisine & Company in the future.

In addition to the above events, I have hired Ms. Pearson for other functions and I have recommended her personally to anyone I hear of who requires catering services. It is with great pleasure that I highly recommend Cuisine & Company and Ms. Pearson to you. I have no doubt that you will be extremely impressed and appreciative of Ms. Pearson's ability to make your event a special and unique experience.

Should you wish to have a direct discussion about the foregoing, please do not hesitate to contact me at the above noted telephone number or e-mail address.604-643-2950 or via e-mail address.

Sincerely,

DAVIS & COMPA

Michelle B. Pockey

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