

10/11/00

Dear Sirs

I am on a quest to try to find cream that tastes like cream and also for some information.

When I buy "extra thick single cream", which must be a contradiction in terms, I get something that tastes artificial and horrid. Most supermarket creams have this same processed taste.

If I go to a local farm and buy unprocessed, natural cream, it tastes absolutely delicious.

So my questions are:

1. What do the dairies do to cream to ruin its taste?
2. What advice can you give me to allow me to buy "proper" cream?

I'm writing to you because as a named farm brand I hoped your cream would be free of that "processed" taste but, disappointingly, it wasn't

If you have time to reply, I would be most grateful