

Questions 181-185 refer to the following Web site and e-mail.



www.cheshirefoods.com/raspberryleaftea/

Thank you for visiting Cheshire Foods. See our [main Internet homepage](#) for exciting links to other great Cheshire products.

Recommended!

Raspberry Leaf Tea

A delicate blend of raspberry leaf, natural flavor and real pieces of apple comes together to make this deliciously fragrant tea.

Completely organic, without artificial flavorings, colors or preservatives.

What's inside?

Raspberry Leaves, Hibiscus, Blackberry Leaves, Natural Raspberry Flavor, Tartaric Acid, Rosehips, Raspberries, Apple pieces.

CAFFEINE-FREE

How to enjoy it?

Place the teabag in a cup or teapot of boiled water (one bag per person). Immerse for 3-5 minutes to bring out the full flavor. Best drunk without adding milk, cream or any other liquids or condiments.

**Unfortunately, we are unable to make direct sales.
Please pick up some at your local grocery store.**

To: CustomerService@Cheshirefoods.com

From: gloria7902@laketel.com

Date: Wednesday, May 3, 18:37

Dear Cheshire Foods,

I have enjoyed your Raspberry Leaf Tea for many years. I usually take mine with a bit of Korean or Chinese ginseng on top, and find it delicious. I even check for product updates regularly on your Web site.

Indeed, I think it would be ideal if I were able to buy it there directly. That's because I sometimes forget to pick it up when I'm out shopping. At other times, your tea may not be available at a particular store I go to. In such cases, I purchase other products, though they are not as enjoyable as yours.

Is there any way that I could order directly from your company—perhaps by catalog or phone?

If you have no way for customers to do so at this time, I suggest you consider making such an option available. You would certainly benefit through increased sales, and customers like me would benefit through the convenience of the product being brought right to our doors. I should tell you that Longfellow Grey Tea does provide such a service already.

Sincerely,
Gloria Han