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Kikkoman International, Inc.  
Consumer Service Dept. W-S  
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Dear Soy Sauce Supermen:

I wanted to be the first to wish all of you at Kikkoman a very Happy Chinese New Year. (The Chinese New Year is of course on January 22). Here in the United States it is year 2004, but I think for those in China it is something like year 32,675. Maybe that is why they have so many people in China, like over a billion. If America had been around for over 30,000 years I GUARANTEE you that we would have a population of over TWO billion!

I heard that this is the Year of the Monkey, which is ironic because I at first I had completely forgotten the date of the Chinese New Year, until I saw it on the Curious George calendar on my wall. I wonder if it hadn't been the Year of the Monkey if George would have not even bothered noting it like so many other calendars... (I assume you know that George is a good little monkey with only one fault... He is too curious!)

I really like Chinese food and there is nothing better to top off Chinese food than Kikkoman Soy Sauce. I wonder if you have any recipe books for dishes that you can make with Kikkoman Soy Sauce? I tried it with eggs and on top of rice and found it to be very tasty. It does not go well with corn flakes. Maybe you have some material with headings like: "Good on ---" "Not good on ---" each followed by a bullet list of foods.

I remember a few years ago driving with some friends of mine (one of them was a priest!) through Amish Country in Ohio. We saw lots of soybean fields and I wondered if any of them could have been yours, or do your soybeans only come from Asia?

That made me wonder, what if other kinds of beans could be made into sauce for topping or flavoring other foods? Green beans? Kidney Beans? Just look at what jelly bean sauce has done for toast and muffins! And peanuts are kind of like beans aren't they? George Washington Carver did wonders with "peanut sauce" although most people know it better as peanut butter. Peanut butter and jelly go GREAT together. But you know what? Peanuts and jelly beans combined in their original form are not so made for each other. Imagine that?

But speaking of George Washington Carver (and the fact that Black History Month is soon coming up), he did so many different things with peanuts. Do you know how many things are made from soybeans? I wonder if anyone has ever done a side by side comparison of the two. Wouldn't that be something? An exhaustive list of all the things that can be made from each! Do you know whether anyone has ever worked on that? I think I might do that when I get some spare time away from my cooking.

Do you or any other soybean reliant companies or organizations fund grants for that type of research? Maybe I could get soy sauce AND peanut butter funding and it would kind of be like a friendly competition between the two food sources. But then again, one side might be motivated to supply a larger sum of money in efforts to get more tallies on their side of the list. So there would have to be some ground rules worked out in advance.

Please let me know if you can help me with this idea and whether you have any of the other information that I mentioned above. You truly are the king of soy sauce and I like the unique shape of your serving bottles! Kudos to you!

Sincerely,

A handwritten signature in cursive script that reads "Rusty Lucas".

Rusty Lucas

p.s. Do you have any Kikkoman logo baseball caps? Or any other baseball caps that promote Chinese food, soy sauce, or soybeans? If so, I would like to add it to my baseball cap collection. I can even take a photo of myself wearing it and send it back to you if you like!