

RUSTY LUCAS
P.O. Box 422
SANDUSKY, OHIO 44871-0422

November 25, 2009

Mrs. Marv's Cookbook
P.O. Box 848
New York, New York 10101
ATTN: Mrs. Marv Mendenhall

Dear Mrs. Marv:

Are you related to Rashard? If so, tell him he needs to hold on to the ball.

I was watching a TV re-run last week when I saw your sales pitch for your cookbook and I just have to have it! I especially liked the different colored mashed potatoes. The only problem is that I missed some of the ordering information. I caught the mailing address, but I did not see the charge for the cookbook. Can you let me know how much it costs and who I need to make my check out to?

I wish I had seen the ad sooner. Thanksgiving is this week and I would love to try out some of your recipes on my dinner guests. But maybe it would be better if I had the chance to practice the recipes a few times on my own. I once had my boss over for dinner when I was trying to schmooze my way into a promotion. I worked in the food service industry, but I was not yet promoted to working on the serving line or food prep area. I was still cleaning the bathrooms and mopping the floors. I knew I had the ability to make good food to eat, but they just saw me as a janitor.

Well, I didn't practice my cooking before the big day because I was afraid I would cook the perfect meal in a practice session and the real deal would be sub-standard. I know it doesn't make sense, but my grandma always used to tell me practice bakes perfect when I would gobble down her cookies as a kid. So I just read the recipe on the box and waited for the big day to try for the very first time.

Instead my soufflé flopped and my pie a la mode ended up in the commode. It was that very day that I was doomed never to rise above the lower G.I. and into the upper G.I. tract in that particular food service company.

It wasn't long after that failure that I was let go for not following proper employee hand washing techniques after cleaning up a soiled toilet bowl. It's not like I was ever anywhere near the food prep areas, but they read me the riot act about company policy being company-wide policy regardless of job doodies. I still believe that if I had maybe practiced a little bit before serving dinner to my boss I would have been promoted to head fry cook instead of still working as head stall technician.

That is all behind me now as I am in a new career path. I dumped food service for a legal career and haven't looked back. But there still are days when I wish I could woo and wow a pretty girl with my cooking. What better time to order a new uniquely themed cookbook than Thanksgiving? If I order your cookbook now, I have a whole year to practice and be ready to show off my skills for Thanksgiving 2010.

Please let me know how much the cookbook costs and I will send you a check or money order right away.

Sincerely,

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

Rusty Lucas

p.s. Do you have any free Mrs. Marv baseball caps that you could send to me? Since my termination for cause, I've been very health conscious when I cook and I want to do my best to keep my hair from getting into the food. Hair nets are too much like spider webs, so I prefer to cook with a baseball cap on. Please send me a free Mrs. Marv Mendenhall baseball cap. If you have none, a Rashard Mendenhall cap will do.