



Our experts see this as a perfect tomato.

Nobody's trying to fool you. What you see is a drop of tomato oil. But to our experts, it's a perfect tomato.

You see, our experts are blind. They test our tomato oils with highly attuned senses of taste and smell. Four men and two women chosen for their handicap, not in spite of it.

Noses that can sniff out tiny odor variations. Tastebuds able to discern minute flavor differences. Heightened sensory

powers that make Glidden Organics synthesized tomato oils, in vine-ripened, green, or cooked tomato flavors, the best you can buy.

In fact, our tomato oils are even better than Mother Nature's tomatoes, with her insecticidal residues. And Mother Nature can't match the consistent high quality, uniformity, and availability of our tomato oils.

All the rich, full-bodied flavor of a tomato is yours

without its bulk.

For a sample, write Julia Morris at Glidden Organics, P.O. Box 389, Jacksonville FL 32201.

Then you'll see, smell, and taste a perfect tomato oil.

**Glidden
Organics**

TERPENE PRODUCTS GROUP
SCM CORPORATION
JACKSONVILLE, FLORIDA 32201

