Arizona Vanilla Company www.arizonavanilla.com

1509 N. Seton, Mesa, Arizona, 85205, (480) 254-5369, Fax (480) 830-7513

Contact Information:

Eric C. Elsberry Chief Executive Officer Arizona Vanilla Company 1509 North Seton Mesa, Arizona 85205 Fax: 480-830-7513

e-Mail: eric@arizonavanilla.com Web: www.arizonavanilla.com

Patty Elsberry and Chef Matt Bolus co-author cookbook that focuses on all things vanilla

-- Arizona Vanilla Company owner, Patty Elsberry, and Chef Matt Bolus have created a cookbook that demonstrates that vanilla is not just for ice cream and crème brulee.

Mesa, Arizona, September 19, 2006 – Patty Elsberry the owner of Arizona Vanilla Company, LLC, a minority/women owned, dynamic online retailer and distributor of high-end specialty seasonings, and Chef Matt Bolus, a graduate from Cordon Bleu culinary school, have co-authored a new cookbook, "Simply Vanilla: Recipes for Everyday Use." This full color, hardback cookbook focuses exclusively on the usage of vanilla has been released by the publisher, Advantage Media Group.

This wonderful cookbook focuses on the many uses for vanilla. Along with a short history of vanilla, the cookbook talks about using, storing and exploiting vanilla in everyday cooking. Patty and Chef Matt have compiled around 130 recipes that cover dishes from breakfast to dinner to desert. "Many people don't understand that vanilla can be used for more than just dessert," states co-author Patty Elsberry. "The reason we started this project was because many people do not understand that vanilla is a natural enhancer of the flavors of many dishes." "You don't necessarily want to taste, or need to taste, the complex flavors of vanilla in a dish. The vanilla enhances the natural sweetness of meats, fruits and vegetables," adds Chef Matt Bolus.

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Both authors explain that the cookbook should be used as a guide to the many ways that vanilla can be used in everyday cooking. The hope is that this work will help stimulate the ideas of cooks and chefs everywhere on to use vanilla in many venues. The recipes found in this cookbook run from the easy, to complex, so that all levels of cooking expertise can enjoy the wonderful dishes that have been created for this cookbook. Look for the book at your favorite book store, at the Advantage Media webstore and online at www.arizonavanilla.com.

About Arizona Vanilla Company

Arizona Vanilla Company is a rapidly growing online distributor of bulk and processed vanilla products including the Madagascar, Mexican, Tahitian, and Bourbon vanilla varieties. Arizona Vanilla Company works directly with vanilla growers to ensure the highest quality and freshest products are delivered to their wholesale and retail customers. The company also offers a select variety of specialty seasonings and products. For more information on the Arizona Vanilla Company and their products, visit them online at www.arizonavanilla.com.

About Chef Matt Bolus

Chef Matt Bolus is a graduate from the Cordon Bleu culinary schools, with degrees in Cuisine and Pastry. He currently lives in Charleston, South Carolina. He can be found cooking with vanilla at the Kiawa Beach Island Resort in Kiawa Beach, SC.