



Montreal, december 12, 2006

POS Terminal
8566 boul. Pie IX
Montreal, Quebec
H1Z 4G2

Dear Luc.

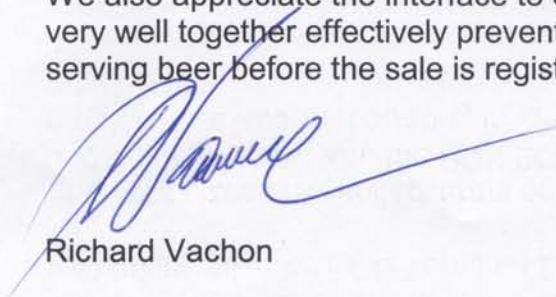
A few words to let you know how pleased we are with the Imatic portion control system installed by POS Terminal 2000 on our beer and wine taps.

The pour sizes are very accurate as promised. We appreciate your involvement and the time spent with the POS 2000 technicians in solving the pour size problems we had with our bag in the box wine. We can finally count on accurate pour sizes with the wine on tap.

The Imatic faucet performs exactly as you described when you first presented us with this new product. The Imatic stainless steel faucets stay clean and all the service and maintenance problems we had with the previous portion control system have gone away.

I understand today that many of the service calls we had with our old system were caused by dirty faucets. The people coming in to clean the beer lines every month would not dismantle the faucets to clean them properly, as standard beer faucets should be every month. With the Imatic faucets, we certainly appreciate that all we have to do is to put the system in the line cleaning mode. The faucets do get cleaned and we save a lot of grief and a lot of money on service.

We also appreciate the interface to our Maitre D' POS system. Both system work very well together effectively preventing over pouring and bartenders from serving beer before the sale is registered in the POS.


Richard Vachon