

January 13, 2004

Post Office Box 398 • 62 Main Street

Vineyard Haven, MA 02568

ph (508) 693-0030

fax (508) 693-0036

Mr. Mike Nugent
Building Inspector
City of Portland
389 Congress Street
Portland, Maine 04101

Dear Mr. Nugent:

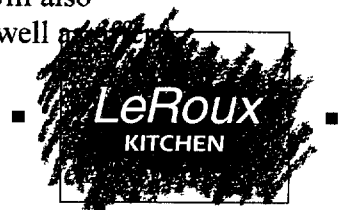
We have just had a nice meeting with Arthur Rowe and are writing you to describe in more detail how we anticipate utilizing our demonstration kitchen.

Our building permit approves construction of a demonstration kitchen. The use of a demonstration kitchen is quite different from that of a restaurant kitchen, a catering kitchen, or a group home kitchen. It's weekly use, in fact, more closely resembles that of a home kitchen than any other type of kitchen. Our intent is to simulate a home cooking environment in which we can demonstrate to our customers how to use our culinary merchandise in the preparation of a broad variety of cuisines.

We intend to offer three evening (6:00 – 9:00PM) sessions a week, each with a maximum enrollment of 15 people. The food prepared will be offered to the attendees in "tasting" sized portions, not full plate servings. (Each participant will probably be served a portion about 1/4 the size of a regular serving.) We anticipate demonstrating three dishes per evening. In comparison, an average family prepares 21 meals a week in their kitchen. Thus, the weekly use of our demonstration kitchen will be significantly less than that of an average family.

In the course of a year we expect to offer cooking demonstrations on a variety of topics and cooking techniques. The titles of some proposed classes are: Soups, Baking Basics, Creative Chicken Dishes, Hors d'Oeuvres, First You Crawl – Kitchen 101, and Low Fat Cuisine. The one thing we will never use is a fryolator.

We also plan to conduct "just- drop- by" demonstrations on Saturdays probably from 11AM to 4PM, when we will demonstrate products such as manual pasta machines and food processors to teach people how to use them. We will also demonstrate techniques like knife sharpening and cake decorating as well as tastings of the specialty foods we sell in the store.



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We are preparing limited amounts of food that do not involve large quantities of fat or oil. As there is no need for a grease trap in a residential kitchen, it seems there is no need for us to have one in our demonstration kitchen. We are responsible and concerned citizens of Portland and aware of our location in an historic building which is also occupied by other tenants. We would never consider doing anything that would be detrimental to the sewer system of the city, to our building, or to our neighbors.

The Viking dishwasher we presented as part of our demonstration kitchen equipment is part of the package Viking has installed in demonstration kitchens across the country including at Stonewall Kitchen on Middle Street. The VUD141 heats the water to 165 degrees for the entire 131 minute pot washing cycle and for the entire 108 minute normal wash from pre-wash to wash to rinse and final rinse.

The Director of our demonstration kitchen, Kraig Friedman, is a 1994 graduate of the Culinary Institute of America who has 12 years of experience as a professional chef in 4 and 5 star restaurants nationwide. Sanitation is of primary concern to him and he will thoroughly train our staff.

We are excited about opening our demonstration kitchen in Portland. It will bring people into the city, occupy commercial rental space, provide employment and increase customer traffic in the Old Port. We hope you agree that our demonstration kitchen will have a negligible impact on the sewer system and permit us to proceed as we have long planned.

We look forward to discussing this with you.

Best regards,

A handwritten signature in black ink, appearing to read "Michael Levandowski".

Michael Levandowski
Le Roux Kitchen

Cc: Lee Urban



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