

CulinAerie

The Pinnacle of Food & Wine Instruction

November 16, 2008

To Whom It May Concern,

I'd like to take this opportunity to offer my wholehearted recommendation to you of Joe Spinelli, who for the past year was the expeditor and ran the third party review on our state-of-the-art culinary facility in downtown Washington, DC.

Located six blocks from the White House, CulinAerie features two spectacular kitchens that can accommodate up to 99 people for recreational culinary instruction ranging from individual classes to iron chef competitions to wine tasting series. Our business is the first of its kind in Washington on a scale of this size, and the issues facing the design of a space for which there didn't exist any model, as well as the vagaries of dealing with the Washington, DC permitting office, made Joe's task very daunting.

Unlike a traditional restaurant kitchen, our entire space is commercial kitchen space, restricted because of the food preparation nature of what do. The question we faced was how to make the space aesthetically appealing, stand up to a lot of wear and tear by enthusiastic but amateur cooks, and still remain within the boundaries of the regulations set forth by the District.

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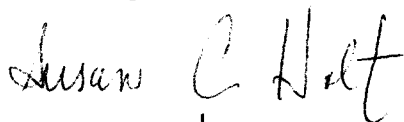
Joe's knowledge and expertise as we went through the design process were invaluable and critical to the project's advancement. He anticipated perfectly when we could expect objections on the part of DCRA and worked closely with the architect, MEPs, and general contractor to make sure we were abiding within the parameters that he felt were going to be imposed upon us by the city.

Equally important to my business partner and myself, however, were Joe's demeanor and professionalism during this nearly year-long process. He was always responsive to our questions, even when he was traveling, and anything we needed done always happened in a timely manner.

The most amazing part of Joe's expertise came at the end of our project: we finished construction (for the most part) on a Sunday and needed to have our C of O, health inspection, Basic Business License and liquor license issued within 4 days in order to hold our first event. Joe had the inspector out on Monday morning and we had our C of O by noon. He managed to get the health inspection scheduled for the next day, which made the acquisition of the other two licenses a pro forma operation. It was an exceedingly impressive performance, and I'm certain that we would still be facing months of delays if we'd not had Joe on the project.

Please feel free to contact me with any questions you may have about this matter.

Sincerely,



Susan C. Holt

Managing Director, CulinAerie
