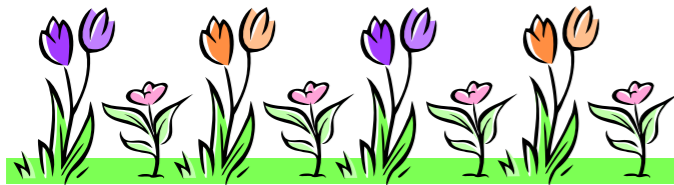


## TESTIMONIALS

We would love to hear from past or current customers. Without our customers we would not be so successful. We would love to know your current status and how your temporary set up assisted you during your project.

With this being a unique market our biggest form of advertisement is word of mouth and referrals. Your testimonials will help us assist others the best that we can during their time of need.

You can forward any responses to Sarah Rogers at the below address. Thank You.



## CONTACT US:

Please contact us about all of your temporary mobile food service equipment needs. Kitchen Corps, Inc is confident that we can help you with any project you have.

Any feedback regarding the newsletter or the website is welcomed. Please feel free to contact us and let us know how we are doing.

### MAILING ADDRESS:

Kitchen Corps, Inc.  
3724 Cook Boulevard  
Chesapeake, VA 23323

### PHONE NUMBER:

(757) 487-8977

### FAX NUMBER:

(757) 487-8927

### WEBSITE:

[www.kitchencorps.com](http://www.kitchencorps.com)

### MARKETING MANAGER:

Sarah A. Rogers  
[srogers@kitchencorps.com](mailto:srogers@kitchencorps.com)

### CHIEF OF SALES AND OPERATIONS:

Glenn R. Therrien  
[gtherrien@kitchencorps.com](mailto:gtherrien@kitchencorps.com)

## MEET THE TEAM!

With Spring in the air and summer on the way I asked our team what their favorite vacation spot was. This is what they had to say . . .

Paula L. Therrien, President / Chief of Finance  
*Anywhere on a Cruise Ship*

Glenn R. Therrien, Vice President / Chief of Operations  
*The world on a Cruise Ship*

Sarah A. Rogers, Marketing Manager  
*Corolla in North Carolina*

Jeffrey A. Rogers, Project Manager  
*Hatteras in North Carolina*

Megan M. Therrien, Administrative Assistant  
*Mathew's County River House*

Katrina Dickson, Office Assistant  
*Chicago*

Jim Holmes, Warehouse Tech  
*Never been on vacation*

Dan Rorie, Warehouse Tech  
*Las Vegas Baby!*

Bryan Brown, Warehouse Tech  
*Tippy Top of Mountains*



*Look for your next issue of*

*What's Cooking in July.*

*Until then, Happy Days*

*from the team at*

*Kitchen Corps, Inc.*



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Chesapeake, VA 23323  
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# WHAT'S COOKING

Volume 2 Issue 1

[WWW.KITCHENCORPS.COM](http://WWW.KITCHENCORPS.COM)

April 15, 2008

## APRIL SHOWERS

First let me apologize for being a month late with the newsletters. I know I have failed my fans and they have been waiting patiently for their copy of "What's Cooking". Well here I am, better late than never.

One good thing about being late is because we have been so busy the first part of 2008. We are continuing our work in Sun City, AZ. We are finishing up the administration processes and we will be landing in Arizona shortly.

Kitchen Corps, Inc. has also happily hosted Universal Sodexho and Red Cedar Partners, LLC at our location. We would like to extend a special thanks to Mr. Lindy Sanders, Mr. Troy Roussel, and Mr. Rob Horton. It was a pleasure meeting with you gentlemen.

Additionally, Kitchen Corps, Inc. has been actively moving mobile units in and out. The beginning of the year sparked a spike in requests for mobile units. Luckily we have been able to juggle all of our projects and get units out to our customers in record time.

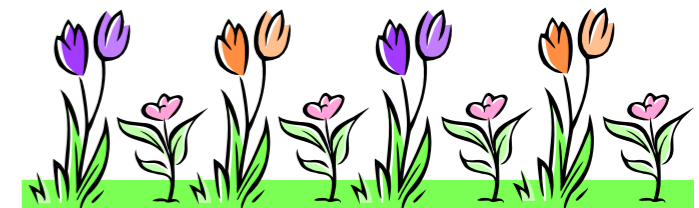
If this year continues the way it started I may need to hire someone to do my next issue. Phew, I guess we will see when the time comes.

Sincerely,

Sarah A. Rogers  
Marketing Manager



Kitchen Corps, Inc. conference table set up for our distinguished guests from Universal Sodexho and Red Cedar Partners LLC.



## SPECIAL THANKS

Kitchen Corps, Inc. would like to send a special thank you to the 4th grade students of Mrs. Swanson's social studies class of Blackwell Elementary in Richmond, VA. Your letters were very thoughtful and refreshing. We are extremely happy you were able to receive the educational materials you needed.

The team at Kitchen Corps, Inc. feels that education is one of the most necessary and important aspects of a child's life. We are proud to be associated with such bright and respectful students.

After Kitchen Corps, Inc. donated funds to assist this particular class get their educational materials, Mrs. Swanson wrote: "Your gift also gave us the enviable sense of knowing that there are people in the world who don't even have to know us, but they know we can succeed and they are helping us to do so."

Please remember that the answer to our future is to educate our children today!

*"Nature and  
wisdom never are  
at strife."  
-Plutarch*

## CURRENT PROJECTS

This section of our newsletter will give you an update on some of our current projects. Hopefully, this list will help your company with some ideas. There are so many different projects that we assist with. Hopefully, your project will be next.

- **Albemarle Hospital**  
*Renovation*  
Rental of a 8'6" x 53' Production Kitchen and 8'6" x 53' Freezer/Preparation Unit.
- **Hendrick Medical Center**  
*(ARAMARK) Renovation*  
Rental of 8'6" x 53' Production Kitchen
- **Cleveland State University**  
*(Compass Group) Renovation*  
Rental of 8'6" x 48' Production Kitchen and 8'6" x 53' Freezer/Preparation unit.
- **Holderness School**  
*Renovation*  
Rental of a 8'6" x 53' Production Kitchen and 8'6" x 53' Cooler/Preparation unit.
- **Lake Travis Independent School District**  
*Renovation*  
Rental of a 8'6" x 48' Production Kitchen and 8'6" x 53' Freezer/Preparation unit.
- **Norfolk Sheraton**  
*Renovation*  
Rental of a 8'6" x 53' Dishwashing unit
- **Barber Motorsports Speedway**  
*(Salt Catering) Special Event*  
Rental of a 8'6" x 53' Production Kitchen.
- **Hope Tree Services**  
*Renovation*  
Rental of a 8'6" x 48' Production Kitchen.
- **Royal Oaks Life Community**  
*Renovation*  
Rental of a 43' x 70' Kitchen Facility that consists of a 38' exhaust hood, 8' x 10' Walk-in Cooler, 7 stainless steel prep tables, 2 compartment prep sink, 3 compartment sink, 2-hand sinks, and a Hobart Dish Machine with dirty and clean tables. A 8'6" x 53' Dry Storage Unit and a 8'6" x 48' Walk In Freezer and Cooler unit. In addition, Kitchen Corps, Inc. is providing a decking and ramp system for the temporary buildings.
- **North Carolina Central University**  
*(SODEXHO) Renovation*  
Rental of a 96' x 60' Dining modular, 17' x 53' production kitchen, 8'6" x 53' bakery kitchen, 24' x 66' preparation modular, 10' x 40' bath room modular, 12' x 12' walk-in freezer, 12' x 12' walk-in cooler, and a custom built decking system.

*"They can because  
they think they can."*

*-Virgil*



## VENDOR OF THE YEAR!

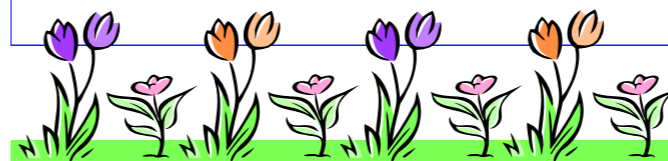
*Congratulations  
Virginia Trailer & "Dan the Man"*

The first thing you need to build a temporary mobile kitchen is a *trailer*. Well where do you go to buy a semi-trailer? We go to Virginia Trailer Truck & Body and speak to our good friend Dan Peters or "Dan the Man" or "Danimal". Either name you use he is still the great guy who is going to hook you up with a sweet deal! Dan's ability to work with "List Price Glenn" is a wonder all in its own. So if you ever need a semi trailer, pick up the phone and call Danimal at Virginia Trailer. Tell him Kitchen Corps, Inc. sent you.

Thank you Danimal for all your smiles! From Meganomics, Hurricane, Sarah Sarah Bo Berah, and of course List Price Glenn.

## FUN FACTS about Kitchen Corps, Inc.

- The owners now have a miniature Yorkshire named "Dorothy"
- A large money tree, we think grows directly with the company's finances, is in the lobby. No one will touch it except for Glenn.



## HOW TO:

DETERMINE WHEN TO CONTACT  
KITCHEN CORPS, INC.

When you find there is or will be a need for a temporary mobile unit, it is imperative that you contact Kitchen Corps, Inc. immediately. The demand for temporary mobile units is growing at a rapid pace. We will attempt to fulfill every need of mobile units if we are capable. Kitchen Corps, Inc. is already allotting units to jobs that will begin in 2009. Therefore it is important to contact us as soon as you realize a need for a mobile unit.

### STEP 1: Contact Kitchen Corps, Inc.

- Immediately after the realization of a need for temporary mobile units.

### STEP 2: Complete all required documentation

- The sooner documentation (Equipment Lease Agreement, Certificate of Insurance, and Deposit) is completed the sooner units can be allotted for your job.
- Kitchen Corps, Inc. can not guarantee anyone a unit without at least 45 days advance notice.

### STEP 3: Receive Units on site

- You must also plan to receive units a week prior to when you plan on using them. This will give you enough time to have your utilities hooked up and any minor bugs fixed due to transportation.

### STEP 4: Preparing Units to Return

- Give your cooking staff enough time to complete a thorough cleaning of the unit prior to transporting the units back to Kitchen Corps,

Remember it is never too early to talk to Kitchen Corps!

## EQUIPMENT LIST

The following is a list of the equipment and products that we specialize in. You can also go onto our website at [www.kitchencorps.com](http://www.kitchencorps.com) for more specific details, drawings, and pictures.

### PRODUCTION KITCHEN TRAILER

Includes a production cook line, prep line, and a walk-in refrigerator

### DISHWASHING/PREPARATION TRAILER

Includes a commercial dish machine with dirty & clean dish tables and a preparation area

### PREPARATION/FREEZER TRAILER

Includes preparation area and a walk-in freezer

### DRY STORAGE/FREEZER TRAILER

Includes dry storage area and walk-in freezer

### PREPARATION MODULAR

Includes larger preparation area with walk in refrigerator, walk in freezer, and dry storage area.

### REFRIGERATOR/FREEZER TRAILER

Includes walk in refrigerator and walk in freezer

### DINING ROOM MODULAR

Includes a combination of modular's to construct a dining area to meet any project requirements

### BATHROOM MODULAR

Includes separate bathrooms for men and women. Each bathroom includes an ADA stall

### WALK IN REFRIGERATOR/FREEZER

12' x 12' for each box that can be placed at any location

### GENERATORS

65kw to 100kw generators

*"Constant dripping  
hollows out a stone."*

*-Lucretius*