

From: Jeffrey Epstein <jeevacation@gmail.com>
To: Brice Gordon <[REDACTED]>
Subject: Fwd: kitchen
Date: Fri, 23 Jul 2010 14:45:45 +0000

----- Forwarded message -----

From: Gary Kerney <[REDACTED]>
Date: Thu, Jul 22, 2010 at 8:06 PM
Subject: Fwd: kitchen
To: Jeffrey Epstein <jeevacation@gmail.com>

Tom's dallas designer responded would you like me to persue this contact?see her response below
Sent from my iPhone

Begin forwarded message:

From: <[REDACTED]>
Date: July 22, 2010 7:06:30 PM GMT-04:00
To: "Gary Kerney" <[REDACTED]>
Cc: <[REDACTED]>
Subject: Re: kitchen
Reply-To: <[REDACTED]>

Yes she is very interested...she forwarded me the following comment and questions...may we discuss by phone tomorrow? Please advise...thx

Hi Tom

In order for my ideas to be relevant, I would like to see more of the areas surrounding the kitchen- i.e. dining room, laundry, outdoor patio etc. Also need to know the finished ceiling ht. and ht. of windows. I assume the scale of the plan is 1/4" = 1'? What walls can move? Can any door openings be changed? A quick look tells me the pantry is too shallow and should have 2 doors - get rid of the dog leg on the island (not desirable if we are going for a clean contemporary look) so you can steal some of the kitchen width and then make the pantry deeper. How many people will eat at the breakfast table? Does the client want bar or counter ht. stools at the island? How many? Also, please provide a generic list of "must have" appliances. For instance: (no brands absolutely needed at this time, although that is preferable) 2) 36" refrig; 1) under counter 2 drw freezer; 2) DW; 1) 36" drop in cooktop with downdraft ventilation and 1) 48" slide in professional range with a hood; 1) under counter wine chiller; micro (in panty ok); double wall ovens; 2) double bowl sinks; ice maker; built in coffee maker. There is really no point in doing a plan unless you know what appliances the client needs/wants. The layout is driven by the appliances, so creating a plan without knowledge of the appliances is typically a waste of time. Pushing the client or contractor to decide on a brand now will save a lot of redo's later... I assume this is a very high end residence so probably Miele or Gaggenau or maybe Sub Zero/Wolf would be appropriate...please call ASAP to discuss...

KINDEST REGARDS,LU ANN PORTER

From: "Gary Kerney" <[REDACTED]>
Date: Thu, 22 Jul 2010 13:55:37 -0400
To: <[REDACTED]>
Subject: kitchen

Tom
Was your Dallas contact intrested?
Gary

--

The information contained in this communication is confidential, may be attorney-client privileged, may constitute inside information, and is intended only for the use of the addressee. It is the property of Jeffrey Epstein
Unauthorized use, disclosure or copying of this communication or any part thereof is strictly prohibited and may be unlawful. If you have received this communication in error, please notify us immediately by return e-mail or by e-mail to jeevacation@gmail.com, and destroy this communication and all copies thereof, including all attachments.