

October 29, 2018

To Whom it May Concern:

It is my great pleasure to recommend Lucas Wentzel to be your chef. I met Lucas during the summer of 2017, via his wife Chrissy, whom I served with in the National Guard. I manage my family's operation, Emerald Lane Angus in Edgar, Wisconsin. I hosted a beef giveaway contest that she won. At the time, Lucas was a chef at the Hill of Beans Restaurant in Ogema, Wisconsin. He specialized in hosting fine dining events that served 50-80 people a night. After sampling my beef, Lucas became interested in utilizing it at his fine dining events.

We ended up working together for his grand finale fine dining event. This event entailed serving 120-140 people a unique gourmet 13 course meal. One of the courses featured tenderloin from my farm. This event was unlike any other. Each course was unique and exceptional. Lucas strives to use the highest quality ingredients and supports local growers such as myself. Not only was each course exceptionally tasting, but the presentation was top-notch. I personally enjoyed and admired the amount of detail he put into the dining event. Each course included its own unique edible flower that also enhanced the flavor of the food.

I continued to work with Lucas throughout the summer as I planned my first, "Beef Fest." This was a promotional event hosted on the farm to educate people on knowing where your food comes from. I knew I wanted to work with Lucas on this event because of his passion and ability to develop a strong unique menu. I also knew that Lucas would showcase my beef in exceptional ways. With his experiences, I knew I would not be disappointed. Lucas assisted with ordering supplies, developing a menu, and marketing for the event. Marketing for the event included making appearances on the local news, "Farm to Fork" segment with Lucas doing cooking demonstrations while promoting my beef.

On the day of the event, roughly 600 people were served. Lucas headed the kitchen staff and managed roughly 10 volunteers. His ability to manage non-experienced volunteers in a high stress environment in a calm and friendly manner is one of a kind. Lucas featured our beef with an Italian touch and served specialty dishes such as Brassato and Osso Bucco. We had nothing but rave reviews.

Beef Fest was such a hit we hosted our second annual Beef Fest this year. Lucas flew back to Wisconsin the week before the event to help prepare. This year we served 1,000-2,000 people throughout the course of the day. We again leaned on Lucas's expertise in the kitchen as we featured Beef Wellington, and Tenderloin Filets made to order. We also served sides of fresh sautéed green beans and fresh locally grown baked potatoes. Another item on the menu that was a "Chef Lucas Original" was deep fried bacon wrapped mac and cheese bites with homemade aioli sauce. We had another successful year at Beef Fest and we owe our success in the kitchen to Lucas.

Luca's passion and experience have aided my business in ways that I will never be able to repay him for all he has done. Lucas puts together a fun and pleasant atmosphere with extreme skill and culinary prowess. He creates a one of a kind experience whether it is a fine dining event, news segment, or here on the farm at Beef Fest. He has an ability to develop a strong menu and bring in customers based on his cuisine. He also has a strong administrative side to him that will serve him well as your chef.

It is very evident that Lucas is tremendously talented and capable of accomplishing a great deal. He has my highest recommendation. If you have any further questions, please do not hesitate to contact me.

Sincerely,

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