



**ARROWHEAD PROFESSIONAL CHEFS**  
P.O. Box 16486, Duluth, MN 55816

NOVEMBER 10<sup>TH</sup>. 2003

Fraboni from that beautiful town of Hibbing came in and talked about sausage making and showed us some of their products. They had some hot Italian links, breakfast links, some pulled pork product and a brat link. Thank you very much for taking the time to come to our meeting and giving us a program on your products.

The meeting was called to order by Vice-President Beth Pertler. The minutes were accepted from last months meeting with the change that I inadvertently wrote the wrong address for our November meeting. Our office address is 34 E. Superior St. sorry for any inconvenience. Paul gave the treasures report he says that we still have two sponsorship from the golf outing unpaid yet. The report was accepted.

Jake Teske talked to the club that the Budgeteer newspaper is thinking about running some recipe columns. If you would be interested in this contact the newspaper. Your place of establishment will get a plug for doing this.

### **OLD BUSINESS**

The club received a thank you letter from the Buddy Walk thanking the club for our donation. We also received some letters from the 2<sup>nd</sup>. Harvest and the Gospel Mission looking for donations. We did not vote on this matter to give any monies at this time.

### **NEW BUSINESS**

We need to appoint a new scholarship committee for this year, it will be headed up by Victor Bagan and Glenn D'Amour

Tom Stone and Gary Baregi will co-chair the chef and purveyor of the year awards.

We voted on doing the "Cooking is for Kids" again this year we would need 6 instructors and 6 helpers for this event. It will be taught at the Hermantown Elementary School to the 1<sup>st</sup>. graders in the last two weeks of January. Please sign up with Gary or Dan by the December meeting so we can get the ball rolling. This is for a very worthy cause. Lets see if we can get enough people signed up by the December meeting.

We also voted on doing the Signature Series Dinner again this year, which will be held on Sunday April 4<sup>th</sup>. Again we will need 6 people to teach the classes at the Blue Heron and to come up with an item for the dinner. Pat Plys and Glenn are the co-chairs for this committee. Please have your suggestions ready by the December meeting. We will need a place to hold this event. If you are willing to hold the event please contact a board member.

This past meeting was the biggest turnout that we have had in a long time, of course we held a new membership drive but it was great to see so many regular members at the meeting to help support this drive. We got about 5 new members and some past members re-joined. Hopefully we can build on this. A big thank you goes out to Beth Pertler and the staff at Savories Catering for supply the food it was great as usual Beth.

Once again we will be doing Death by Chocolate we don't have all the details yet or a date but we need to get more members involved it this event it is always the same few that are carrying the show lets see if we can get some news faces involved this year.

**Last but not least we will be holding our awards banquet on Sunday December 7<sup>th</sup>. At Grandma's Saloon and Grill in the Sand Bar. Cocktails will be at 6:00 with dinner being served at 7:00. It is opened to all current club members and their significant other. All we ask is that you let us know that you are coming. You may R.S.V.P. by e-mailing Gary at [gbareqi@grccorp.com](mailto:gbareqi@grccorp.com) or calling at 727-4192. We will also hold a short meeting at this time and for-go our Monday meeting.**

The meeting was adjourned.  
Submitted by Gary Baregi

**ARROWHEAD PROFESSIONAL CHEFS  
5743 OLD MILLER TRK. HWY  
DULUTH MN. 55811**



