

**ARROWHEAD PROFESSIONAL CHEFS CLUB MEETING
RADISSON HOTEL
HOSTED BY CEC SANDY ROSVAL**

The meeting was called to order by president Dan Flesch at 7:00p.m.
The minutes were accepted from last months meeting
The treasurers report was accepted and there was no major change from last month

OLD BUSINESS

The 6th. Annual Death By Chocolate will be held at the Radisson Hotel on February 12th. from 11:00-2:00 all those that are involved will need to make about 1000 pieces of your finest chocolate treats. We will pre sell 500 boxes at \$15.00 a box and the rest will be for the day of the event. You are to drop off your chocolates for the boxes at the Radisson on Tuesday evening we will let you know what time at the next meeting on the 10th of February.

The Signature Series dinner will be held at Savories Catering at the Edgewater Conference Center on Sunday April 6th. social hour is at 5:30 followed by dinner at 6:30 some of you have yet to turn in your recipes to the Blue Heron please do this immediately so they can finalize their flyers. The flyers will be arriving in the mail between January 29th. and the 31st. the first class starts on the 27th. of February on a Thursday and the rest of the classes will be on Thursdays going through April 3rd. tickets will be available through the Rocky Mountain Chocolate Factory 722-1700 or at their establishment at 395 Lake Ave. So. The tickets price will be \$50.00. Poster will be available by the next meeting to put up around town. Those involved in the dinner are as follows. We will need some other members to help out with the plating the day of the event.

APPETIZER	TOM BENSON
STARTER	DAN FLESCH
SOUP	GARY BAREGI
SALAD	BOB BENNETT
ENTRÉE	COLLEEN BETTS
DESSERT	SCOTT GRADEN

Sandy held the annual Holiday Christmas Party dinner at the Radisson, around 60 children attended the event, they were served ham, turkey mashed potatoes, corn and dessert. A big thank you to Sandy for pulling it off without the help from any club members.

The golf outing date has been changed to September 22nd. Dan and Paul need your help in selling hole sponsors and for obtaining items for the silent auction. A hole sponsorship will cost \$800.00 and they will get 4 rounds of golf and dinner for those 4 individuals. So lets get the ball rolling and start getting those items for the silent auction and sponsors lined up. This is a club event and we need everyone's help.

The regional conference is slowing creeping up on us. It looks like 4 people from the club are interested in going they are Dan, Beth, Sandy, and Glenn. The deadline to send in your registration fee is 1/31/03 after that the fee will increase by \$50.00. A motion was made that if you were planning on going to the convention the club would pick up your registration fee of \$250.00 if it was sent in before the deadline of 1/31/03 after that date you as an individual would have to pick up the extra \$50.00 with the club paying the first \$250.00.

The curling party was held on Sunday January 19th. between 2:00 and 5:00 I could count the number of chef members that attended on one hand. A very special thank you to Patrick Plys for inviting all the members. I for one had a great time along with my family. It is just a shame that more members didn't participate in this event. The club tries to do something nice for the members and no one wants to partake of it, it is very frustrating to plan an event and have only a handful of people show up for it. I know that we

are all busy but really it's the middle of winter how busy can you be to not even make an effort to attend a function. But of course that is just my opinion. There that is my one complaint in the minutes.

COOKING IS FOR KIDS

This event was held on the last two weeks of January, again it was a big success the six classes of 1st graders enjoyed it immensely. Thank you to all the members that taught the classes Dan Flesh, Glenn D'Amour, Tom Benson Sandy Rosvall Mike Schueller and Gary Baregi and to all the people that volunteered to help out in the classrooms. Dave Mobley, Justin Powers, Mike Tillman, Brian Sullivan, and Andrew. Don't forget to send in your sheet to the ACF to receive educational points I believe if you taught all 4 classes you would get 12 educational points. They are good toward certification or re-certification. If you need a form please let me know and I will get one to you.

Submitted by Gary Baregi

UPCOMING EVENTS

FEBRUARY 10th.

FEBRUARY 12th.

FEBRUARY 27th APRIL 3rd.

APRIL 6th.

MAY 4TH.

SEPTEMBER 22nd.

MEETING SAVORIES

DEATH BY CHOCOLATE

COOKING CLASSES AT BLUE HERON

SIGNATURE SERIES DINNER

ANNUAL BRUNCH AT THE DECC

GOLF OUTING NORTHLAND

The rest of the meetings will more than likely be held at our new office space. We will let you know for sure by the next meeting.

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



Happy Valentines Day

