



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

DECEMBER 8TH. 2003

Well for all those that missed the Awards Banquet you missed out on a fun filled evening. Some awards were given out and I will let you all know the winners.

For an outstanding job done on the annual Northland golf outing the awards went to **Chef Paul Madsen Chef Dan Flesch and Purveyor Tom Stone**

For making a magnificent reader board for our functions the award went to **Partick Plys**

The award for the longest standing member that never attended a meeting until he became a salesman goes to **Dick Dombroski**

For the most enthusiastic attitude the award went to **Chef Gary Baregi**

For keeping some of us well informed sometimes five times a day the award goes to **Chef Chris Dwyer from the Mpls. Chapter**

The purveyor of the year went to all the sales staff from U.S.Foods **Tom Stone Tim Mosier Jeff Neveau Doug Kliewer**

The chef of the year award went out to **Chef Beth Pertler**

Congratulations to all award winners for doing a fine job this past year.

NEW BUSINESS

We will be doing the Signature Series Dinner again this year the date for it will be on Sunday March 28th. To be held at the Holiday Inn Ballroom.

Those involved in this venture are as follows. Tim Mosier and Dick Dombroski, Dan Flesch and Bob Bennett, Beth Pertler, Gary Baregi, Glen D'Amour and Pat Moore. Classes will be on Thursdays at 6:30 p.m. with the first class starting on February 19th. I will let you all know when your classes will be held at the upcoming meeting.

Also we will be doing the "Cooking is for Kids" again in January those signed up for it are as follows.

Dan Flesch, Gary Baregi, Sandy Rosvall, Mike Schueller, Beth Pertler and Pat Plys with Lyn Christman. Paul Madsen and Howie Pickles have offered to be helpers. We still might need a couple more people to help out. The dates will be Tues and Wed. Jan 20, 21st. and Jan.27, and 28th. The classes will be in the afternoon around 1:00 or 1:30. This will have to be put to bed by the next meeting so if your name is on the list I suggest that

you attend the meeting. Mike has offered to use Norhtlands kitchen for the set-up. I will bring extra books for those that do not have one.

Don't forget that the Regional Conference will be at the end of March going thru April 4th. If you are interested in going keep on eye on your Culinary Review for the registration form.

And of course you all should have received something in the mail from ARC the "Death by Chocolate" people we will have to discuss this at the next meeting, time is short with the event coming up in February.

And that is about all the news that I have for you. There are a lot of things to finalize by the next meeting so please come prepared.

January Meeting will be held at the office space 34 E. Superior St. starting at 6:30 p.m. on Monday January 12th. 2004.

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