

ARROWHEAD PROFESSIONAL CHEFS MEETING
JUNE 10 2002
HOSTED BY BETH CHERNEY
SAVORIES CATERING

The meeting was called to order by new president elect Dan Flesch at 7:15. It was a very light turnout for the last meeting of the year. Out going secretary Tom Benson read the minutes from the last months meeting and they were accepted.

The new and the old treasurer Paul Madsen gave the treasurers report we have \$21,930.59 in our account the two checks from the scholarship have not been returned yet and Paul wrote a check to Kay for the brunch leaving us a total of \$20,894.59. Plus we are still waiting for \$550.00 from UMD for brunch tickets and we have \$250.00 from Hobart that has not been deposited yet. The report was accepted.

COMMITTEE REPORTS

There were none to report but the club felt as a group that our main goal should be attracting new members this upcoming year.

The golf outing will be going to the Brainerd Chapter this year (I was told that I had to put in a ding toward the Brainerd chapter) even if they don't proceed with this venture our club will not pick up this event. Instead we are looking at doing a harvest brunch with more details to follow.

OLD BUSINESS

Paul Madsen will be the only delegate from our chapter going to the national convention on July 21st.

The central region is looking for a host for the 2003 regional convention yet. Our club was pursuing this venture at one time. We decided that it would be too big of a task to take on with the distance between the hotels and the convention center.

There are members out there that will have to re-new their safe-serve certifications this coming year, so Tom Benson has offered to teach a 4-hour class to any one interested in re-certification. It would be held on Tuesday September 17th. Possibly at Savories. It would be free to all members and we were thinking of charging \$40.00-\$50.00 for non-members. For those that need this class to keep up with the health department please make a note of it on your calendars.

We are also looking for more members that want to get certified so we can set-up the three classes with Tom. We will need at least 7-8 members to make it work.

NEW BUSINESS

The club has planned a golf outing and picnic for all members and their families. It will be held at the Pike Lake Golf course on Sunday September 15th. It is free to all members and family, if you would like to play a round of golf that will have to be at your own expense it is about \$10.50 a round. We are looking for someone to cater this event for us so that we can all enjoy it. More details about the time will follow with an R.S.V.P. so we know how many will be attending.

We will also be looking at changing Banks some where in town so we can get a safety deposit box.

Tom Benson is still looking at Northland Foundation to handle some of our monies to manage for us for the scholarship fund. We are looking at putting around \$10,00.00 in the fund.

The club is also looking for an office space to store all our forms and to have a mailing address and a possibility of holding meetings there.

We are still trying to finish our web page.

A motion was made by the members that the board of directors makes sure that all our legal papers are in order by September. You know our 501k or is it C3PO or R2D2 you make the call.

As some of you know Hobart has given the club \$250.00 to do whatever we would like to with it. We would like to see some of the other purveyors match that amount. Are there any takers out there?

Paul Madsen mentioned that the DECC will be hosting the Northland Foundation called kids plus. He is looking for 3 chefs to do 1 hour seminars on just about anything there will be about 250-300 kids in each class. If anyone is interested please contact chef Paul.

Important dates to remember.

SEPTEMBER 15 GOLF OUTING AND PICNIC

SEPTEMBER 17TH. RE-CERTIFICATION CLASSES

Meeting places for the upcoming year

September 9th. DECC

October 14th. Holiday Inn

November 14th. Northland C.C.

December 9th. Grandma's Sand Bar

The meeting was adjourned.

Submitted by Gary Baregi