



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

March Meeting Minutes:

Thank you to Gary, Summit Brewing and Grandma's for a great meeting!

Crystal from A.R.C. came and talked about Death by Chocolate and Mark from Summit, stopped in to talk about beer.

Minutes were accepted, Treasures' report was accepted.

Good turnout for Death by Chocolate.

Brunch went well, thanks to all who helped.

Gary, Arlene and Coleen, were at The Central Conference, said it was well organized.

Arlene and Coleen took the written exam for certification. Test is changing in July.

Paying members should be getting ballots in the mail.

No golf tournament this year.

Next meeting at SMDC with Chad, at 6pm Monday, April 13<sup>th</sup>.

Thanks Chris.

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### **Educational Program News**

If you missed the March meeting, here is a taste of the beautiful menu that Chef Gary Baregi prepared for us. We also had a surprise visit from the founder of Summit Brewery, Mark Stutrud who stopped in to talk about pairing beer with food. It was a delicious, informative and lively discussion.

Olive Tapenade with Smoked Swiss Cheese

Pork Medallions with Caramelized Date Shallot Sauce

*Paired with Summit Pilsner*

Warm roasted Mushroom and Feta Salad

*Paired with Summit ESB*

Peppercorn Encrusted Top Sirloin

On tomato with Goats Cheese, French Fried Onions drizzled with a Balsamic Vinegar Reduction

*Paired with Summit Extra Pale Ale*

Derby Pie

With Ice cream and Caramel Sauce

*Paired with Summit Great Northern Porter*

Our next meeting will be at SMDC in the Doctor's Dining Room in the basement of the Duluth Clinic on 3<sup>rd</sup> Street. (If you need more specific directions, call Chad at 786-1050) on April 13 at 6:00 p.m. the topic will be "What's a chef like me doing in a place like this?" We will explore and learn about the emerging culinary rewarding opportunities in the healthcare and Senior Dining Services. Chef Chad Nurminen will share some of his insights from his experiences of going from a fine dining restaurant kitchen to a healthcare setting. Don't miss this exciting and informative discussion about a segment of the industry that is growing with the demand for quality foods and chef prepared meals.

Arlene