

# Arrowhead Professional Chefs Association

P.O. Box 16486 Duluth, MN. 55816



## May Minutes

Thanks to Glenn for hosting the meeting. Thank you to Sara Schaffer from the M.D.H. for her presentation.

Tall ships are coming, 8 ships total, they are looking for 400 workers the last weekend in July, contact Tomas Hagen [tomh@blackwoods.com](mailto:tomh@blackwoods.com)

Minutes accepted, Treasurer's report accepted.

Relay for life, July 16-17 6pm-6am, contact Kevin at [chefkevin@freshworksmn.com](mailto:chefkevin@freshworksmn.com)

National show, Aug.2-5,early registration June 18th.

New board members: Patrick, Paul, Arlene, Coleen, Glenn, Chris.

Thanks,

Chris

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Our final meeting of the year will be held at St. Scholastica with Chef Jack Teske as our host. The meeting will be at 6:00 pm. on June 14<sup>th</sup> in the main cafeteria. The new officers will be introduced so please come out and show your support.

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## Highlights of the National Restaurant Show

This year's NRA had the air of cautious optimism. Yes, the giants like Coca Cola and Ecolab had their ginormous booths and parties and celebrities promoting, but there were lots of smaller vendors with new products galore. The press focused on the street food truck concept because it was a first for the restaurant show. There were a few companies there with prototypes of the gastro-wagon of your dreams. Look for a full kitchen in a mobile truck ready for action on the street as a pop up restaurant in your neighborhood soon.

Other notable mentions that showed up as I walked the aisles were a bigger offering of gluten free bakery products that actually were tasty. Web based products that help restaurants run their operations more efficiently were also plentiful. Sites that ranged from wine pairing software to a Facebook like page for only foodservice people. Then there were the just crazy items like Chorcks- a chopstick and fork in one, the Coke machine that can dispense 100 selections out of one machine and a cinnamon flavored Mexican fortune cookie.

The seminars alone are worth the price of admission to the show. Local and Sustainable topics were the most popular along with how to social network to increase traffic in your operation. There was a new Culinary Showcase stage that featured Chefs preparing dishes from their restaurants or causes. Sustainable seafood chef Barton Seaver prepared dishes that starred Barrimundi Fish, an Australian staple being raised in the US and also praised the use of fish roe from American Fish.

I love going to the NRA. As a previous resident of Chicago , I get a chance once a year to catch up with old associates and meet new ones. If you have not been, I would make a plan to go next year- the date is always the same- the weekend before Memorial Day. You will marvel at how far our industry has come.

Arlene Coco