



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



November Meeting Minutes.

Special thanks to Savories, and Chef Steve Pedley for hosting the meeting. Thanks also to Apperts foods, Steve Johnson and Travis Hedlund for the food and presentation.

Crystal Taylor joined use from A.R.C. Northland about Death by Chocolate.
The event is going to be at the Radisson, Tues, Feb.10, 2009 11am-1pm.
All those who can participate please contact Crystal at ctaylor@arcnorthland.org

Minutes were accepted.
Treasures report was accepted.

The Korean War Veterans Dinner is at the Depot Wed. Dec.10th. If you can help please contact Chef Paul at pmadsen2770@charter.net

The central regional conference is coming up, Feb. 21-23 2009 Schaumburg, IL.

We discussed certification; Club will pay for the three 30 hour classes for current members.
Chefcertification.com : [online chef certification courses](http://onlinechefcertificationcourses.com)

And an EXTRA special thanks to Tom Benson, for teaching us about the world of Chocolate.

This month's meeting will be held at the Superior Business Center Kitchen,
1423 North 8th street. Superior, WI (just across from Dan's Feed Bin)
If you have not seen this location, you will want to come. It's here where many successful food businesses in the area have gotten their start. The Superior Business Center is one of a handful of shared use professional kitchen incubators that operate in the US.

This month's host and vendor spotlight will be Patrick Plys of Plys Superior Consulting. The education segment will be "Hand washing for life" and will feature new ways to train your staff on this all-important process in your operation.