



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

October Meeting Minutes:

Thank You to Paul, Patrick and Arlene (again) for hosting the meeting and a great tour of Bay Produce!
Minutes accepted, Treasures' report accepted.

New Business:

Dan from St. Louis co. Historical Society, dinner for Cold-War Vets, Thursday Nov.19 at 5pm

We need help in prepping, and plating the dinner. Contact Chef Paul- pmadsen2770@charter.net

Dinner will be Roast Pork loin, Harvest Stuffing, Potatoes, Ginger Carrots, Cooked at The Superior Business Center.

Crystal from Death by Chocolate needs 12 chefs for event, 10 chefs for boxes.

Boxes- Mon.Feb, 8th. Event- Tues.Feb, 9th.

From Arlene,

This month's meeting will be held on November 9th at 6:00 p.m. Chef Mike Schueller will host the meeting at Northland Country Club, 3901 East Superior Street. This month's educational spotlight will be on creative uses of Wisconsin Cheese on your menu. The folks at the Wisconsin Dairy Board are sending along recipes, menu planning info for everyone and we will view a short DVD about Wisconsin Cheese. Don't miss this informative program; you will have the opportunity to take home lots of great ideas to use in your operation for the holidays with Wisconsin cheese.

From Colleen,

Arlene asked me to send along info about my preparations for practical test:

I have had tech support here at Woodland Hills film boning whole chicken and next week we will be filming processing live lobster at Howard's Fish House. (Incidentally – I think it would be great to have this guy come and speak to the chef's club - you can see what he's about, just search "Howard's Fish House" on facebook).

The advice of experts on the practical test is to do at least 10 practice runs before testing – I have 5 scheduled. I have my menu in final draft. That's about it- sorry I can't make it sound more eloquent, but I'm going to put out fires now... thanks!