



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

June Meeting Minutes

Hope everyone has had a great summer.

Thanks to Jack for holding a great meeting!!

Thanks to John from Rolsum, for presenting seafood and side dishes. <http://www.roisumelite.com/>

Thanks to Marybeth from Eco-products. <http://www.ecoproducts.com>

Thanks to Dave for the web presentation, lots of great information. www.acfarrowheadchefs.com

If you would like to see your profile on the national site, log into <http://www.acfarrowheadchefs.com/members/>, enter member number and chapter number.

Minutes were accepted. Treasure report was accepted

New results for national election should be available soon.

A new written test is available for C.E.C starting in July.

Get involved in Thanksgiving Dinner at the D.E.C.C. The most help is needed to prep Mon, Tues, Wed, contact Jack at jteske@css.edu

Buddy Walk Sept, 27 contact Patrick Plys at patrickplys@aol.com

See you Monday Sept 14 at 6pm. Join us for our first meeting of the new year on Monday September 14th at the Superior Business Center. Chef Paul will do an ice carving demonstration and Patrick Plys will feature new products for the fall. We will also have scone samples from Arlene Coco's new Scone business, Prairie Kitchen Scones.

The address is

Superior Business Center

1423 North 8th Street

Superior, WI 54880

Save the date of October 12 at 6:00 p.m. for an exciting educational experience organized by Chef Paul Madsen. We will get an exclusive behind the scenes tour of the Bay Produce Company in Superior. More details to come.