



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

May 2009 Meeting Minutes.

Thank you to Kevin at the Holiday Inn for hosting the meeting.

Thank you to Esther's catering for the great appetizers.

Thank you to Steve Pagel from Bix Produce for the information on local produce.

Minutes were accepted. Treasure report was accepted.

Certification questions E-mail Arleen.

Thanks, Chris

From Arlene:

Next Meeting Program: Chef on the web and Seafood Samples

Wondering what the heck Twitter is? No time for Facebook ? Why should you look at the ACF national website?

These and other topics will be discussed, handouts and live demos of what the web has to offer for today's chef. Bring the url (that's geek for website name) of your favorite recipe or research website. We will put together a list to send out to our members for reference.

John Rimes from Rosen foods will this month's vendor spotlight and he will bring the new Trident seafood representative and products to show and sample for dinner.

Don't be left in the ditch on the information highway and miss this last tasty meeting of the year at the College of St. Scholastica on Monday June 8th at 6:00 p.m. Chef Jack Teske will host us for the evening of fun technology information and the update on seafood trends. Address:

College of St. Scholastica

Heritage Room, Sommers Hall Cafeteria

1200 Kenwood Ave

Duluth, MN 55811

723-6000

Parking: come in and park in the parking lot on the side of the building or in the back near the loading dock.