



November Meeting Minutes:

Special thanks to Northland Country Club for hosting the meeting, and a great meal!

Thank you to Inge for the Zingo Presentation. [imaskum@clearwire.net](mailto:imaskum@clearwire.net)

Thank you to Brenda Beard for her American Cancer Society Presentation. 1-800-ACS-2345

And thank you to Wisconsin Cheese.

Minutes accepted, Treasure report accepted.

Brunch on March 28<sup>th</sup>. Death by Chocolate Feb. 9<sup>th</sup>.

Next Meeting: Monday December 14<sup>th</sup>, Time: 6:00 pm, Location: Savories Catering, 2400 London Road, Duluth, MN.

The December meeting will be held at Savories Catering. Mary Dragich, the leader of the Lake Superior Slow Food Convivium will speak on the topic of Local Foods and the work she does promoting it. We will also have the special treat of having local fisherman Mark Howard stop by to talk about fishing on the Great Lakes, tell some stories and introduce us to his new shop in the west end. Don't miss these dynamic speakers who have the inside story of what's happening in the sustainable local food community.

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News Section:

Who We Are "The Authority on Cooking in America " Did you know....

The American Culinary Federation, Inc. (ACF), a professional, organization for chefs and cooks, was founded in 1929 in New York city by three chefs' organizations: the Societe Culinaire Philanthropique, the Vatel Club and the Chefs de Cuisine Association of America . Since our inception, little has changed in our principal goals. We are an organization based on promoting the professional image of American chefs worldwide through education of culinarians at all levels.

In 1976, ACF forever changed the culinary industry by elevating the position of the executive chef from service status to the professional category in the U.S. Department of Labor's Dictionary of Official Titles.

Since this change, the culinary industry and our organization has grown tremendously. In fact, ACF is the largest professional chefs organization in North America . We are made up of more than 22,000 members that belong to more than 230 chapters in four regions across the U.S.

We offer culinary competitions, certification, national apprenticeship program, regional and national events, magazines and much more to help foster the growth of professional chefs and the foodservice industry.

If you are not part of our elite group of chefs, we invite you to join us and gain access to the best culinary resources available.

Several Woodland Hills staff including CEO Richard Quigley and Chef Colleen Betts, as well as Chef Arlene Coco-Buscombe, and BIX Produce Sales Associate Dick Dombrowski enjoyed a fabulous lunch a few weeks ago at "The View", the restaurant run by Chef Glen D'Amor and the students of his secondary technical program. The walleye was a perfect golden brown, the scallops in saffron cream sauce were perfectly done and the service was outstanding! Please consider "The View" the next time you're planning a business luncheon – you won't find anymore "bang for you buck" anywhere in town and you'll be supporting a great program! You can call 218-336-8975 x4054 to make reservations, and select menu items....

Here is a link to an article that ran in our news letter about a competition that I participated in. It is on page 4, if you have trouble viewing it let me know. Chad. [http://de.printrelay.com/smdchealth/soul\\_science/09\\_21\\_09](http://de.printrelay.com/smdchealth/soul_science/09_21_09)

Thanks Chris