



August 31, 2004.

The Meeting was called to order by Leon Hardeman at 8:07 pm. Leon opened the meeting with a pledge of allegiance. We had two new members to swear in tonight. August is the Vice presidents month every year to conduct the monthly meeting and have the President of the chapter give their report on the national convention which was in July. Chris thanked Peter, Bob and Sysco Minnesota for hosting our monthly meeting. At this time we went around the room with self introductions of all in attendance. Chef Chris Dwyer thanked everyone for making it to the meeting this evening.

Under Vice Chair Reports, membership and Certification Chef Chris spoke for Steve Venne and Carlo Castagneri. Chef Chris thanked everyone for all they have done making the Certification practical testing successful and November 6<sup>th</sup> testing will be at Arts Institute International for Pastries chef see Amy Carter or Steve Lerach. For those interested in the testing for CEC OR LOWER contact Chris Dwyer. The date will be November 6, @ MCTC also. Election of officers for the next two years Tom Berg Nominations will take place during our August, September, and October Monthly Meetings. Sergeant at Arms Steve Schuster CEC, Treasurer Jim Lund, Secretary Paul Booth, Vice President ( OPEN ) and for President Chris Dwyer. All accepted their Nominations except Paul Booth who was not present at this evenings meeting.

Tom Berg then opened the floor regarding nominations for 2005 National Awards. Many of the due dates for the applications are set for Oct. 29, 2004. Tom had a copy of each award and handed the following ones out at the meeting. Pastry Chef of the year Amy Carter. Hermann G Rusch Chef's Achievement Award Chris Dwyer nominated Chuck Duberstein. Chef Professionalism Tom Berg nominated Chris Dwyer. Educator of the Year Phil Gatto was nominated. For anyone interested you can download the applications from the ACF web site. Next Vice Chair report Fundraiser helping Paws Todd report the dinner is a sell out he has a sign up sheet going around. He needs help Friday Sept. 10 with prep and Starting at Noon on Saturday with setting up the room. Chef and Child Fundraiser will be on December 11<sup>th</sup> At the Mc Knight Center more info to fellow. Are you really ACF Pat Conway reported that we are working on the next gold Plate that will be awarded at the regional conference in Mi. April 20-24, 2005.

Scholarship Rob Yount reported Looking very Pro Active and ready to roll out letters to the colleges and instructors. Senior Chefs Report Chuck Duberstein and Chucks Report was **WE ARE HERE.** Chef Chris then asked President Frankie Jedneak to give her report on the STATE OF THE ACF AND THE NATIONAL CONVENTION. The 75<sup>th</sup>

Year for the ACF celebration was fantastic. Dawn Jantsch is the new Managing Director Of the ACF. Michael Ty will be handling the regional conference and also be doing the Yearly national Convention. Ed Leonard said the ACF is no longer a club but a business. We will see a push on membership drives along with Corp. Type membership.

The national officers are working on a SOP Book that will help the transition go smoother for the officers. In the central region we have over five thousand members and In the north eastern region there over seven thousand members so as you can see the strong influence from the east. Chef and Child foundation will remain separate from the ACF national corp. **THE ACF MINNEAPOLIS CHAPTER RECEIVED THE NATIONAL CHAPTER OF THE YEAR AWARD.** Frankie said that this has been thirty years in the making and thanks all the members for a job well done.

Next report was our two Junior members Alex White and Kyle Grubb that also attended the national convention and they gave and out standing report on the national along with a slide presentation. Great job guys.

Under Old Business

Rob Yount finally prepared the dinner that was bid on from our Romance fundraiser last February 14<sup>th</sup>. Rob also reported that we can use the Bloomington Marriot for 2005 Romance Fundraiser.

Chris needs everyone information for the director by Sept. 1, 2004 dead line

### **New Business**

Ellie Koopmann for 2005 helping Paws fundraiser we may be able to earn matching funds up to \$1600.00 through our members that have insurance policies with Thrivent, (this is a Lutheran insurance company, which used to be two separate companies, Aid Association for Lutherans and Lutheran Brotherhood).The deal is we need six households who have one or more polices with Thrivent, (which is the name of the combined Aid Association for Lutherans and Lutheran Brotherhood. The Policy can be purchased by anyone who is a member of the Lutheran church. Each person who belongs to a church who holds a policy is automatically a member of Thrivent. We need to know what chapter of Thrivent their church is in, we do not need to know the name of the church. Also a form has to be completed and the policy holder needs to give that to The representative at their church. If it is approved we get the money. The hours volunteered need to be tracked and other things but if we can do this in the long run it will pay off. If any members would like to do this please contact Ellie Koopmann I am hoping she will be the guiding light on this one.

Women who really cook member Sharon Gilsrud is inviting all of the ACF Members that want attend any of these classes or meetings.

September 8<sup>th</sup> @ 6:30 Master German Pastry Chef Barbara Geiseler speaker at the La Patterserie 1570 Randolph Avenue, St. Paul.

September 13 @ 6:00 Pastry Professionals meeting – Art Institutes International – Chef Rubber will be the guest speaker.

September 14<sup>th</sup> 8:00am to 11:30 –Art Institutes International Chef Rubber will be teaching a class on Silicon Mold Making. Cost of class is \$75.00 which includes \$50.00 of supplies.

October 3-4-5 - Wedding Cakes Techniques and Trends will be taught by Susan O Boyle Jacobson at the Art Institutes International. Contact Susan for further information.

[soboylejac@aol.com](mailto:soboylejac@aol.com)

October 11- Pastry Professional meeting at the North Hennepin Technical College, Brooklyn Park Blvd. Maureen Berndt will talk about Sugar Work and we will be able to have hands on experience with Isomalt and Isomalt Pearls.

October 12 Chocolate understand Taken to the Next Level – Class will be taught by Anil Rohira, Executive Chef from Albert Uster Imports. He will be talking about the production, using chocolates in various applications, what to look for when buying chocolate and a lot more. Classes will be held from 9am-11am at the South Hennepin Technical College – 13100 College View Drive, Eden Prairie. Class from 2pm -4pm Location to be determined.

November 13-14 the Chocolate Extravaganza will be held at the International Market Square Building. There will be a Salon Competition with the following categories?

Wedding Cakes –appearance only  
Special Occasion Cakes –appearance and taste  
Plate desserts –appearance and taste  
Truffles-appearance and taste  
Show piece –appearance.

There will be a professional and student category in each, except all wedding cakes will be judged a professionals.

This event is a fund raiser for Make a Wish Foundation

Any questions on any of these dates, please contact Sharon at [rgilsrud5@aol.com](mailto:rgilsrud5@aol.com) or call 612-670-6683. if you are planning to attend any of the events please let me know. We hope that you all feel welcome to come to all or any of these events.

Stephen Lerach announced that there will be a 12 week class on international wines starting Sept 13 at Art Institutes International

Under Public Relations Mark Carey reports he has many projects in the works for example writing about the chefs that have been certified and follow them through articles and report for a certain time frame. He would like for the senior member Chuck Duberstein to give a history of his life in detail for the record.

Keith Hoffman let everyone know that his book made it on the ACF national book listing thanks to Mark Carey help.

Minnesota Palate is looking for news from the ACF Chefs Corner Concepts. Alice Tanghe with Minnesota Palate will be working with Mark for future articles.

Chris Dwyer had one last thing Perspectives Kids Café need help please get in touch with Chris for more details.

Tickets for our Awards Banquet Awa are on sale contact Jim Lund at Rush Creek  
By phone 763-494-0400 ext.235 or e-mail him at [chefjim1@msn.com](mailto:chefjim1@msn.com)

At 9:43 pm a motion to adjourn was made by Pat Conway seconded by Frankie Jedneak.  
Passed by all.

Steven Schuster CEC.  
Secretary