



## September 28<sup>th</sup> General meeting

**Board of Control members present:** Chef Jedneak, Chef Dwyer, Chef Lund, Chef Hardeman, Chef Schuster, Chef Booth.

**Board of Trustee members present:** Chef Berg, Chef Duberstein, Chef Kozak.

**8P.M.** Chef Hardeman calls the meeting to order.

President Jedneak Thanks Dan Salem and U.S. Foods for hosting the meeting. Then she calls for a role call of the officers, and the rest of the room to do self introductions.

We heard from Ron that Grand Market Village will be ready to welcome us for next month's meeting.

**Membership:** No new members.

Chef's Venne and Yount.

-Chef Yount- Romance of Bloomington last February 14<sup>th</sup> was at his hotel and it raised a lot of money and it will be there again next February 14<sup>th</sup> 2005.

-Chef Venne- Silent auction items are needed for this function, so everybody try to help out and get things donated for the silent auctions or donate something for the silent auction.

Then they both handed out certificates of appreciation to the people who volunteered last year.

President Jedneak reminded everybody to hang on to these, because you will need them if you want to get into the AAC.

### **Certification:**

-Chef Berg spoke on certification for Chef Castagneri. He explained to the new comers what certification was all about.

-Chef Dwyer- Tells all about up coming practical testing on November 6<sup>th</sup>. First in the A.M 8to12pm At A.I. With Chef Carter, shes testing three for Pastry chefs and still has one opening. And in the P.M.12to4pm. At M.C.T.C. Chef Dwyer has 4 slots available. Cost is \$50 for ACF members, and \$100 for non-members.

Chef Dwyer has hand-outs on what is supplied by the test sites and what the person testing needs to bring in for themselves.

\*Our chapter current practical examiners, Chef Berg, Chef Dwyer, Chef Jedneak, and Chef Fennesse.

Albert Imming is coming in to apprentice all the examiners(because examiners need to be apprenticed four times a year.)

Chef Dwyer suggests to the juniors to just go ahead and get their CC out of the way right away, so then you will have a certification level right away.  
Any questions call Chef Castagneri.

**-Elections-** Chef Berg explains to all the process of nominations and voting. Then he opens up the nominations by listing the positions of the officers to be elected and listing who is currently nominated for that board position.

Starting with the Sargent at Arms. Currently Chef Schuster is nominated.  
Chef Hardeman then nominates Chef Phil Gatto, Chef Gatto excepts the nomination.

Next is the Treasurer. Currently Chef Lund is nominated. There are no more nominations made tonight for this board position.

Next is the Recording Secretary. Currently Chef Booth is nominated. There are no more nominations made tonight for this board position.

Next is the Vice-President/Education chair. Currently there is no one nominated for this board position.

- Chef Schuster nominates Chef Bo Kozak, Chef Kozak excepts the nomination.
- Chef Sommers nominates Chef Robin Johnson, Chef Johnson excepts the nomination.
- Chef Hardeman nominates Chef Steve Venne, Chef Venne excepts the nomination,
- Chef Booth nominates Chef Rob Yount, Chef Yount excepts the nomination.

Next is the President. Currently Chef Dwyer is nominated. There are no more nominations made tonight for this board position.

Nominations closed for this month, at next month's meeting is the last chance for nominations, then ballots will be mailed out with-in seven days of the meeting.

**Fund raisers:**

-Chef Kozak tells us he's still trying to get together with Kids Cafe, he'll call them this week.

Pica, Head start Saturday December 11<sup>th</sup> . approximately 1500 people, but 2/3 are children. Sysco is donating all the food.

Chef Kozak expresses his wish to maybe skip on making the gingerbread houses this year and maybe making gingerbread man cookies instead.

Menu is Chicken, Beef flats, rice pilaf, etc. Will need about 25 good volunteers. Friday night we'll prep and Saturday morning at about 7a.m. Until finished. There will be two serving times one at 11:30am and another at 1:30pm.

## **AWARDS DINNER !**

-Chef Berg- We have two very special guests coming to this years awards dinner. From the Food Network, Jill Cordes and Marc Silverstien from the show "The Best Of ". They will be guests of our chapter for 5 days, from Friday the 26<sup>th</sup> until after our awards dinner on Tuesday. They will be here signing their new cookbook "The Best of the Best ". We will be hosting many events with these people, breakfasts, brunch, possible reception at the Kids Cafe, private dinner. So there will be a chance for all of us to get to spend some time with them, we'll try to split it up. And of course the grand final of their visit is coming to our awards dinner on Tuesday night. The chapter will be buying a lot of these cookbooks and selling them, all proceeds go to support the chapter. Also we will have a lot of other special guests at our dinner. Beverly Stewart, John Zender, Albert Imming, and Don Miller, plus Candice from the accreditations dept. 250 people is a sell out for this event, so get your tickets now.

-Chef Lund- Tickets are \$50 for members and their family's and \$30 for juniors. Tickets will go on sale tomorrow for anybody who wants them. Menu is not yet set. Plated dinner and dessert. November 30<sup>th</sup> "*We have other surprises too!* Contact Chef Lund for tickets.

### **Are u really ACF?:**

-Chef Conway- We were going over the numbers and it looks like we are going to get another Gold plate. The kind of things we do to get the points to get a Gold plate are, Fund raisers, people getting certified, chef and child, volunteering, etc.. All of it helps us.

### **Scholarship Program:**

-Chef Yount- Talks about how to get it going, next step is to get a brochure together, talk with Cherie Peet about that.

### **Old Business:**

-Chef Dwyer- The directory is on the way to the printer.

- 2005-06 meeting sites are set.
- The Wednesday after the UP show looking into having a dinner at the Hyatt with our meeting, and handing out the awards from the show. We'll set it up with the Hyatt as a prelude to 2006.

### **New Business:**

-Chef Dwyer- Tells us about the Boy Scouts Dutch oven cook-off that some of the ACF chefs recently helped to judge. He tells us that some might be interested in starting up a 'Dutch oven society' in association with the Boy Scouts. And he thinks it would be great to even have it be a part of our 2006 regional conference. With a demonstration and a cook-off of our own, he continues by saying that he thinks Chefs Johnson and Yount would be good people to head up such a project. Chef Yount says he would be up for it.

Chef Sturzl says he can get a scout camp if we want. Chef Sturzl also tells us that a boy scout camp where he works summers was recently vandalized, and the perps took sledge hammers to stuff and just destroyed the kitchen. So anybody changing out their silverware or changing a plate pattern, please consider donating your old stuff to the camp, needs about 250 settings of plates, bowls, plastic glasses, silverware.

- Chef Berg- Has glasses
- Chef Kozak has lots of stuff he can donate.

-Chef Hardeman thanks Chefs Berg, Castagneri, Beihl, Dwyer, and Kozak for helping him with a problem he had.

-Cherie Peet- Tells us that Mark Carey went in for a tripple by-pass operation. She tells us that a press release went into the Center of the Plate about the Helping Paws event.

Told all that three have volunteered to write articles for the center of the plate for the first year and that one more is needed.

Alice at the Minnesota Pallet might have space for a monthly collum.

She asks Chef Lund to post the press releases on the web site.

### **Helping Paws:**

-Chef Booth- Tells all that it was a great event and everybody worked so hard to make it happen. He thanked Chef Sommers and his staff for making it go so smoothly, he thanked the chefs who came up from the Rochester chapter, he thanked the many who stayed late to help with clean up. He then told all that this year was the most successful year ever and he turned over to the chapters treasurer a check in the amount \$15,146.04 from the Helping Paws People. Chef Booth then called up chef Sommers to help in passing out certificates of appreciation to all the volunteers that helped.

\_Chef Jedneak- Tells us that she got a real nice letter from Beverly Stewart, thanking our chapter for the \$15000 donation we gave the Chef and Child foundation in Orlando this summer at the National convention. The letter continued by telling us that a Bronze leaf engraved with The American Culinary Federation Minneapolis Chefs Chapter has been placed on the Chef and Child Family tree.

Chef Kozak make a motion to close.

Chef Duberstein 2nd's the motion.

**CLOSED**

Submitted by: Paul Booth