



## **General Meeting 2/23/05**

*Board members present:* President Chris Dwyer, Vice-President Steve Venne, Treasurer Jim Lund, Recording Secretary Paul Booth, Sargent at Arms Steve Schuster.  
*Chairman Of The Board Of Trustees* Tom Berg.

8:00pm Chef Schuster calls the meeting to order, then leads us in reciting the Pledge Of allegiance. Then Chef Schuster asks for a moment of silence in remembrance of deceased chapter members.

Chef Schuster then swears in four new members to our chapter.  
Chef Schuster then turns the meeting over to our President Chef Dwyer.

Chef Dwyer Thanks Maggie Bernard and the Hyatt Regency, he thanks Mark Rezac of Restaurant Advantage Services, Inc.

Chef Dwyer tells us that the UP show was an exciting time. The show is getting smaller. There was four competitions. A Fish Competition sponsored by American Fish and Seafood, a Beef competition sponsored by Mn. Beef Council and Lombardi Meats, a Culinary Salon sponsored by Pat Caulfield and associates and LeCordon Bleu, and a Student Hot Food Competition sponsored by the Buffalo Association.

Chef Dwyer Thanks Larry Braufman and calls him up to the front to say a few words. Larry informs us that hes on a committee to get the UP show back on track and help it to grow again. He tells us if we have any suggestions as to how to do that he would like you to contact him. He says the competition was real fun this year and thanks “ Fresh Water Fish in Canada”. He says this years choice of Walleye was fun. Walleye has a very high percent of sales in Minnesota. He thanks Mn. Restaurant Association. This years nine contestants showed a lot of originality. The competition area was always packed with lots of people. Long ago Chuck Duberstein came to AF&S to get this thing started. Larry tells us hes a new owner of AF&S hes been around there for only 34 years. He thinks its important to support the ACF, and he would like to do a class or seminar for us.

Chef Jedneak The Competition Chairperson gets up in front of the room to hand out the awards.

A certificate a participation, Paul Booth.  
A Bronze Medal, Jeff LeBeau.  
A Silver Medal and top scorer, Isamie

Chef Dwyer moves on to the Beef Competition held on Monday and ask Michael to say a few words.

Michael thanks the ACF. She tells us Beef is the lead seller in restaurants. She said the chefs were very creative. And on behalf of the 30,000 beef producers she would like to thank us.

Chef Jedneak reads off the nine names of the chefs who competed and gives Chef Venne his Bronze medal.

Chef Dwyer then moves on to the Salon competition. Pat Caulfield couldn't make it.

Chef Jedneak gives out the awards. There were 19 competitors.

Dawn Jonhson – Silver medal. Chef Jedneak says it was a very cool display.

Patty McMahan – Gold Medal

Gilberto – Gold Medal

Chef Jedneak moves on to the Student Hot Food Competition. There were six teams.

2 LeCordon Bleu teams

1 St. Paul Technical College

1 AI

A team from Joliet. Illinois

And a team from Minneapolis Community and Technical College

Chef Jedneak calls up the team from AI to receive their Silver Medals.

She tells us that the team from Joliet was only an exhibition team.

Then Chef Jedneak calls up *the #1 Gold Medal Winning team from MCTC* to receive their Gold Medals. They get a standing ovation on their way up to the front of the room.

Junior Chef and Captain of the team Alex Wendt thanks the Coach - Chef Chris Dwyer.

Junior Chef Grubb thanks all the people who donated to their team.

Junior Chef Havemeier thanks the Chefs who helped out with the team.

*Chef Dwyer asks for Committee reports.*

**Romance** - Chef Venne thanks everybody who helped, says that the food was good and the band was good.

**2006 Regional Conference**

Chef Lund tells us that we had an another all state meeting, we talked about waiting until Michigan to talk to Micheal.

Steve Barron will give us some help.

May 15<sup>th</sup> will be the next all State meeting, thats all.

**AAC** - Chef Berg – Nothing to report, waiting on two candidates.

**Certification** – Chef Gatto – I have manuals on certification if you want to see them.

– *Chef Dwyer* – The next certification practical exam is March 12<sup>th</sup> there will be a pre-exam meeting this Saturday at MCTC.

**Elections and By-Laws** – Nothing new.

**Fund raising** – Chef La Beau Uses this opportunity to announce that ICCC would like to donate \$500 to the MCTC Junior Culinary Team.

He tells us that he's working on a few things, working on the Catholic thing. But has nothing to report.

**Helping Paws** – Chef Booth Tells us that the Director of activity for Helping Paws Inc, Pam Anderson has signed the contract with MCTC for using the schools space on September 17<sup>th</sup> 2005 for the Helping Paws fund raising dinner and auctions. And Pam said she already has a sponsor who's donated \$5000.

**Juniors** – Chef Schuster – Brochures are soon to go. Would like to start at HTC with “Carlo's” (Chef Castagneri) students and continue moving on through the schools.

**Membership** – Chef Venne reports four new members, two guys will be coming.  
-*Chef Dwyer*- The National Office mails him when someone new comes in.  
-we have a bus going to the regional and its filling up fast. Its good to go to the regionals, you end up networking with Chefs you see in the magazines, making friends and contacts from around the country, theres educational seminars.  
The bus is leaving April 19<sup>th</sup> in the A.M. From the Sheraton West and returning Sunday the 24<sup>th</sup> , \$50 per person to get on the bus. Please come and support the Junior team and Chef Phil Gatto who's our Regional Educator of the year and going to the National Convention to try for The National Educator of the year.

*The National Convention* is July 30<sup>th</sup> till August 3<sup>rd</sup>  
Its right on the river walk. You can go to [ACF.org](http://ACF.org) to find information on the National Convention.

**Chef Berg** Says a few words on his campaign for Regional Vice-President.

- At the regional please help to spread the word about Tom Berg running for V.P. Chef Dwyer speaks on Chef Bergs Behalf. He says Tom Berg is a mentor and for someone with his credentials and experience he's still a very approachable down to earth person. Please vote for Tom, don't throw the ballot away, fill it in and send it.

Next meeting at Five Star with Sid Larson

Chef Dwyer asks for a motion to close

Chef Conway makes a motion

Chef Stromer seconds the motion

Closed

Submitted by Paul Booth CCC  
Recording Secretary  
ACF/MCC

