



General Meeting 1/25/05
Location: KFAN Restaurant

8:00pm Chef Hardeman calls the meeting to order.

Chef Jedneak calls the meeting to order and asks for a motion to close.

Chef Pat Conway makes a motion, Ed comers 2nd's the motion. Motion passes.

Chef Hardeman asks for a motion to open the meeting.

Chef Phil Gatto makes a motion, Chef Pat Conway 2nd's the motion.

Chef Hardeman calls the meeting to order.

Chef Hardeman swears in the new Board of Control.

The New Board Of Control: President Chris Dwyer, Vice President Steve Venne, Treasurer Jim Lund, Recording Secretary Paul Booth, Sargent at Arms Steve Schuster.

President Chris Dwyer asks for self introductions around the room.

Chef Schuster asks all who wish to stand and face the Flag and say the Pledge of allegiance.

President Dwyer thanks Landmark, KFAN, and Women Who Really Cook. With special mention to Sharon Gilsrud and Cherie Peet.

Sargent at Arms Chef Schuster swears in five new members.

President Dwyer announces the appointed board members.

Fundraising Chairs - Chefs Jeff LaBeau and Leon Hardeman.

Public Relations Chairs - Chef Mark Carry and Cherie Peet.

Membership Chairs - Chef Steve Venne and Sharon Gilsrud.

Student/Junior Chairs – Chefs Jim Lund and Steve Schuster.

Scholarship Chairs – Chefs Rob Yount and Todd Sommers.

Competition Chair – Chef Frankie Jedneak.

Certification Chairs – Chefs Phil Gatto and Rick Forpahl.

AAC Chairs – Chefs Tom Berg and Carlo Castagneri

By-Laws and Elections Chairs - Chefs Tom Berg and Paul Booth.

Are you Really ACF – Chefs Pat Conway and David Eisenreich

Chef and Child Chairs – Chefs Chris Dwyer and Mark Good.

Website & Newsletter – Chef Jim Lund

Procurement Chairs – Chefs Chris Dwyer and Tom Berg (To gather the foods for fundraisers).

Convention/Travel Coordinator – Chef Frankie Jedneak (To keep us posted on dead lines when we should register for conventions. To help in arranging transportation for the Chapter and finding the best ways and deals to travel. To help guests of our chapter in traveling here like for the Regional Conference, or competition judges.)

Correspondence Chairs – Chefs Frankie Jedneak and Paul Booth.(To assure all communication of our chapter is made with the members, The National Office and other chapters.)

Historian Chairs – Chefs Steve Schuster and Frankie Jedneak.(To gather up all the past chapter awards and photos.)

Parliamentarian – Chef Steve Schuster (using Roberts Rule of Order).

Junior Chef Kyle Grubb tells us about the MCTC Junior Competition Teams Fundraising dinner at MCTC tomorrow night (Wednesday) from 4:30pm till 7pm, and asks all to come and support the team.

President Chris Dwyer tells all about a couple of awards that were forgotten at the awards dinner. He tells us of Chef Phil Gatto receiving his Educator of the year award for 2004 at MCTC in front of the whole faculty.

And He Talks about getting excited back when he was working on the Are you Really ACF, and how Chef Pat Conway has really taken over and done an outstanding job in getting us a Gold Plate for years. Then President Dwyer presents Chef Conway on behalf of the 2002-04 Board with a Gold (bronze) plate, on which it is written “ You Really Are ACF Pat Conway”.

Next President Dwyer asks Chef Tom Berg to tell everyone about his latest news. Chef Berg humbly tells us that he is going to be inducted into the “Royal Order of the Golden Toque” There are only 100 members and it's harder to get into then the AAC. August 27th in Kentucky is the date of the of the induction.

President Dwyer wants to recognize all the people who gave donations to the Kids Cafe for Fridays box lunches. Dan Cleary Donated out of his own pocket, all the buns, chips, etc. everything but the meat. And Pat Caufield donated the meat, And Taher with Pat, Paul, Ferris and Cortney donated the boxes.

Keith Huffman will be the guest chef there on Friday. If anyone can help out please go to the Kids Cafe.

Michigan regional conference- Junior team will be going, Chef Dwyer has gotten a couple of sponsors to help out with the bus. Karlsburger and Pat Caufield have donated \$5000 for the bus. It will cost individuals \$50 to ride the bus, **FIRST 40 GET ON!**

Chef Dwyer asks Chef Jedneak to talk about the Herman Rusch lifetime achievement award.

2 People are running Chef Steve Galiba CMC and Albert Imming CMPC.

Chef Dwyer asks for a motion to vote on who the chapter wishes to vote for. Chef Gatto makes a motion, Chef LaBeau 2nds the motion.

Chef Berg speaks on behalf of Chef Imming reminding everyone that Chef Imming is a friend of our chapter and has been helping us out for many things for a long while. Chef Labeau tells us about working for Herman Rusch at the Green Brier, and that Chef Rusch was loved by his staff of over 200 and he set an example of how a professional chef should be.

Sargent at arms Chef Steve Schuster asks for a vote from all full members. 22 votes for Albert Imming, passing unanimously.

Chef Dwyer tells us that Phil Brecount is doing a demo at the Roseville Barns and Noble on Thursday night at 6:45

Chef Berg tells us that Phil would like our support.

Committee reports:

Fundraising- Chef LaBeau- Romance is looking good. I have been discussing a few things with Leon (*Chef Hardeman*) Looking forward to doing the Catholic Church one again, this year it will be at ICCC .

-Chef Dwyer- If you have any fundraisers you think would be good for us to do, bring it to Chef Labeau or Chef Hardeman and they will bring it to the board for discussion.

Chef Yount on Romance.

All the tables are booked. Chef Labeau donated the disposable table wares. AI will be there and WWRC will be there. I'm putting together a letter of Standard Operating Procedures for the night including attire, where to load in and out, who the person is to report to etc. Check the list that's accompanying the letter to verify your item that you are cooking is correctly listed.

The hotel is offering a room deal of \$69 for a room that night, it's a good deal. Sharon is providing some amenities.

-Chef Venne- Silent auction items are coming in slow, we haven't got the hotels yet. Need to keep working, Keep pushing.

Public Relations- Cherie Peet- Mark (*Carry*) has been working on a Food Service News article, Boun Gusto article is out. Chef Andrew wants to do something, working on a press release for 2006 Regionals. Chef Dwyer tells us about Stacy getting into the Sizzle magazine.

Membership- Chef Venne- Sharon will be a great help. Paul Lynch downtown have a few interested. The new member packets will include a welcome letter, an ACF application, and some other ACF propaganda.

Scholarship- Chef Yount and Chef Sommers. - Chef Yount- We have a brochure ready to go. Todd (*Chef Sommers*) will be going out with Chefs Lund and Schuster to talk to

schools. Juniors will need only one letter grade to apply. We'll need to upgrade the application.

-Chef Lund- The next Board meeting is February 8th at MCTC, we will be talking about junior membership and Scholarship. Student/junior new brochure is being printed right now and will be in the new member packet.

Competition- Chef Jedneak- The UP show Beef and fish are full.

Judges will be Fritz Neukum, Fritz Gishner, Albert Imming, and Steve Barron.

There will be passes for junior family members to come and watch the competition.

-Chef Gatto- Will the other students be able to come?

-Chef Jedneak- Maximum of 50 students in the competition area.

There are six Junior teams. 2 from LeCordon Bleu, One from A.I., One from Joilet University, Saint Paul Technical College and one from MCTC

-Chef Dwyer- the next practical test has 4 people from out of state.

March 12th will be the next practical exam.

American Academy of Chefs- Chef Berg and Carlo Castagneri.-Chef Berg- We have two members going in *Chris(Dwyer)* and *Frankie(Jedneak)* Also I just went down to a National accreditation meeting and lots of people, (Dawn) were telling me what an awesome job were doing as a chapter. They know us and they like us.

By-Laws- Chef Berg- nothing to report.

Are you Really ACF- Pat(conway) and David (Eisenreich) – Chef Conway- We need to pay attention to when and where we get publicity. If you get into your company news letter or paper, make sure they mention that you are in the ACF. Or any article you are mentioned in, make sure they write that you are in the ACF.

Chef and Child- Chef Mark Good- We have two programs in the works. Chris(Dwyer) and me are working on stuff. Pica in December was a great success. Pica headstart staff were blown away.

President Dwyer hands out letters of participation and thanks to all who volunteered at the December Pica Holiday buffet.

Web site- Chef Lund-

The message board is up and running again. Our President will be using it as a portal.

If you want something on our web site send it in a PDF to Chef Lund at chefjim1@msn.com.

Correspondence- Chef Jedneak- Ballots will be coming out for the National Offices.

For President: John Zender, James Taylor, John Kinsella, Klaus Friedenrerch.

Vice President central region: Our Chef Tom Berg is running.

We donated \$2000 in Candace Childers and Beverly Stewert's names.

-Chef Dwyer- When you get this ballot make sure you open it up and vote. Chef Berg is running against a couple guys from big chapters, so he needs all of our support and votes. So vote for Tommy B. and mail it in.

2006 Regional conference- Chef Lund, Chef Venne co-chair.-Chef Lund- Regional is only 14 months away. We have a sign up sheet for all of the committee chair positions. We might find we need other chairs as time goes by. Chef Lund names off a lot of the chairs that will be needed and encourages people to sign up to help make this a great Regional conference.

-Chef Venne- At the Michigan Regional Conference next April we will have a booth to inform people of our 2006 regional conference. At this booth we will be giving away wild rice samples, free food.

-Chef Lund- We are going to have another state wide meeting some where around the UP show time.

-Chef Dwyer- 2006 will be Michaels last convention. We want it to be good, and with Tom Being V.P. And all it will be great!

Old Business: Nothing.

New Business: Chef Bob Foix- The South Eastern Chapter is having a Ice carving demo to help kick off the Winter Carnival in Rochester. February 6th , 9:00am at the Peace Plaza by the Marriott. And on Monday March 7th our big chapter fundraiser. We'll have Chef Trax, Silent Auction, Awards. Selling tickets at \$75 each or for \$140 per couple.

-Chef LaBeau- I have an off site liquor licenses, but not for MPLS.

-Chef Yount- 6 weeks ago I brought up a by-law change for junior rights, any news on that?

-Chef Dwyer- Its a new Board so Bring it up at the next Board meeting.

-Chef Yount- ACF today says the ACF has sent \$1000 to the tsunami relief fund and asks if the chapter should donate through the WACS.

-Chef Dwyer- Suggests that Chef Yount pass a fish bowl at Romance for the cause, and says that we will discuss it at the next board meeting.

-Chef Berg makes a motion to change next months meeting date to Wednesday February 23rd at the Hyatt, Motion passes.

At that meeting the medals earned at the UP show will be handed out, and we can get a good look at where we will be having our 2006 regional conference.

-Chef Booth- Helping Paws next fundraising dinner will be at MCTC on September 17th and Chef Phil Gatto has agreed to be the Chef De Bridgade.

-President Dwyer asks for a motion to close.

Chef LaBeau makes the motion, Chef Good 2nds

Closed

Submitted by Paul Booth
Recording Secretary ACF/MCC

