



American Culinary Federation ★ Minneapolis ★ Minnesota  
**General Meeting at Burl Oaks 1/31/06**

Education: Tom from Nueske's. Plus Sara and Jim from People Serving People along with Tom Berg tell us about a volunteer opportunity at PSP on March 10<sup>th</sup>. An all day event where the ACF/MCC will go in there and do the cooking for a day, and we'll have a special dinner at night for the parents.

**Board Members Present:** President Chris Dwyer, Vice-president Steve Venne, Treasurer Jim Lund, Sergeant of Arms Steve Schuster, and Recording Secretary Paul Booth.

**Chairman of the Board of Trustees:** Tom Berg.

Chef Schuster opens the meeting at leads us in the Pledge of Allegiance. He then welcomes our guests.

Chef Schuster then swears in two new members; Justin Given and Robert Wea.

Jeff LaBeau tells us that he has all of his paperwork in and he will be inducted into the AAC.

President Dwyer Thanks Burl Oaks and Justin and his staff. He thanks Sara and Jim from PSP, and Tom from Nueske's

**President Dwyer asks for committee reports:**

**Fund raising;** Chef Booth tells everyone that the Helping Paws Fund Raiser will be held this year on September 9<sup>th</sup> and that it will be back at MCTC. This year we will be hiring about ten servers and five dish washers to help smooth out the operation.

He also tells everyone that the Romance fund raiser that we do every year on Valentines Day was discussed by the board and voted on to cancel, the vote passed unanimously in favor of permanently discontinuing the romance fund raiser.

**Membership;** Chef Venne has called four downtown chefs, and we had two sworn in tonight.

**President** Dwyer took this opportunity to present a surprised Sue Zellickson with an honorary membership to the ACF/MCC and presented her with an ACF chef coat and a check for the money we made at the Kids Café selling “The Best of” Cookbooks. Sharon thanks us all, and thanks us on behalf of The Kids Café.

**2006 Regional;** Chef’s Lund and Venne model the new regional conference jackets from New Chef, they tell us the coats are available for ordering, and they have order forms. The coats cost \$65 each.

- \* Today marks the dead line for saving \$50 on registration.
- \* Chef Venne tells us that there are still about ten slots still open for seminars.
- \* They still need names for booths at the Trade show.
- \* Friday night there will be a themed dinner, and if anyone has any good idea’s for what kind of (Family Oriented) theme we should do, please let them know.
- \* **Some** of the item’s that are top on the list for immediate action, Transportation, Menu’s, and Judges.
- \* Food service news will need to put something out right away about the conference offering a ticket for just the trade show, so local chefs will come in.
- \* Were still working on getting authors.
- \* Happy with some of the sponsors.
- \* Need more stuff to put in the bags?
- \* Working on an ice carving thing with Chef Andy Anderson.
- \* March 1<sup>st</sup> the hotel rate will change.
- \* Still need to set up a time schedule, (when we need people).
- \* Le Cordon Blue is hosting the junior competition.
- \* Saturday we have co-keynote speakers, WS Dairy Board and Howard Helmner.
- \* We have been talking to Chef Fisher at Mystic and he will be offering an around the world themed ice breaker which will be awesome.
- \* Michael from MBI said we were right on track.

**Junior/Student;** Chef Schuster tells us that he has scholarship applications, to see him if you want one. And he tells us that it’s an honor for us (ACF/MCC) to be able to hand out these scholarships.

**Certification; No Chairs Present!**

John at AI said he would be one of the next Certification co-chairs.

**There’s** a practical exam scheduled for Saturday February 18<sup>th</sup> at MCTC, it is full. Tuesday the 7<sup>th</sup> at MCTC there will be an informational meeting at 6PM for all exam participants.

**If** you want any information about getting certified go to [acf.org](http://acf.org) to learn more.

**Correspondence;** Chef Jedneak tells us that she sent in everything she had for The Little Oscar.

**Are you really ACF;** Chef Conway tells us that the deadline for the national awards for properties, is April so there is still time to apply. And that we're about "right on track".

**Competition;** Chef Jedneak reports that for the UP Show there are 18 in the salon, 6 in the beef.

There is a slight judge's conflict, but our judges will be Albert, Fritz, and Steve Barrett.

President Dwyer reports that our chapter is also sponsoring a knowledge bowl team, who will compete at the regional conference.

"The buzzer we bought works well and the team is learning to be fast on it".

At our next month meeting at ICCC, for the second part of the education, the team will go up against five active members in a mini-knowledge bowl contest. It's a Jeopardy type format. The Team is doing well.

**PR;** President Dwyer introduces Michael, the chapters new PR chair, (*Cheri has been real busy*) and a new employee of Food Service News, (*Andrea is no longer with FSN*) He tells us if you have any chef news to contact him.

**Chef and Child;** Mark Good looking for guest chef to go into the Kids Café March 10<sup>th</sup>. President Dwyer asks Mark to see if he can get it switched to another day, because our chapter will be doing the PSP thing on that day.

President Dwyer also asks Chef Sturzle to volunteer for Chef and Child with "Chef Gouda" the hand puppet, and he tells us about the Chef Puppet that Chef Sturzle has, and how the kids react so well to it.

President Dwyer talks about the five day cooking class the chapter had organized, and he wants to get it back up and running.

He also talks about the "Kids are Cooking" Saturdays at the Kids Café, he would like to see that going again. *Sue Zellickson* tells us that she would really like to see it back up. She tells us that a former Alumnus of the "Kids are cooking" Saturdays has been accepted into Le Cordon Bleu. *If you* want to go in there and do it contact Sue Zellickson.

**By-Laws/Elections;** Chef Berg tells us that elections are coming this November; August is the first month for nominations. So if you want to be on the "Board of Control", get someone to nominate you. Or if you want someone on the board, nominate them. *Start thinking about it.*

**Historians;** Chef Schuster wants to get a real big photo album and start a huge photographic history of our chapter.

**Old Business;** Alan Stewart is doing well; he is out of the hospital and back at work. His mother sent us a real nice thank you letter for helping her out with her air fare.

President Dwyer has PICA volunteer certificates.

Chef Schuster received an e-mail about a fund raiser at the Lost Spur. A bartender at the Lost Spur has a five year old son who is very ill. She has had to quit her job so she can stay at home and take care of him. So Cynthia Dickenson the chef at the lost Spur is doing an (Event) fund raiser, March 19<sup>th</sup>. Chef Schuster will send out her name and number and if you want to help you can contact Chef Schuster.

**New Business;** Chef LaBeau would like to see everybody next month at ICCC. The education will be the President of the Southwestern Minnesota state University of Culinology.

Chef Berg tells us that a motion and a vote is needed to change the March meeting to the third Tuesday of the month, the 21<sup>st</sup> because of the Regional Conference. Chef Duberstein make a motion, Chef Jedneak 2nds the motion. A vote is taken and the motion passes. The March meeting will be held on the 21<sup>st</sup>.

John from AI has switched his membership over to ACF/MCC and he told us that his card was accidentally sent to some lady in Michigan. She mailed it to him and he thought it was nice that she did that for him.

President Dwyer tells us that the “I love to read” e-mail that he sent out had an overwhelming response. She has all the volunteers she needs.

Chef Schuster does the money raffle, to be split with the junior hot food team. President Dwyer’s number was drawn; he said to give his half of the money, also to the team.

President Dwyer tells us that our very own Chef Andy Anderson took first place in the ice carving contest at Rice Park for the winter carnival.

Motion to adjourn Chef Duberstein, motion seconded by Chef LaBeau.

Meeting closed.

Submitted by Paul Booth CCC  
Recording Secretary  
ACF/MCC

