**ACF Upper Peninsula Culinarians, Inc.**

**General Membership Meeting**

**October 25, 2021- 7:05 p.m.**

**Present**: Christopher Durley; Jack LaSalle; Chris Sturzl; Eric Juchemich; Dan Lynch; Angela Verburg; Alden Griffus; Derek Estes and, guest Max Diaz.

1. **Call to order**. The meeting was called to order at 7:05 p.m. by Acting Chair Chris Durley.
2. **Pledge of Allegiance**. The Pledge was made.
3. **Quorum**. A quorum was met.
4. **Introductions** - Introductions were made by those in attendance.
5. **Approval of Meeting Minutes**. A motion was made and seconded (Griffus/Estes) to accept the minutes of the previous meeting. Motion passed.
6. **Chairman of the Board – Chef Chris Sturzl.** Chef gave a brief report on issues discussed during the Chapter Board meeting: Board meetings will start at 6:00 pm to allow more time for business; We have Board seats open and are looking for trustees; BrewFeast was slightly profitable; Board discussed having a Member and Family Event next Summer.
7. **Certification Committee Report – Chef Chris Sturzl.** He stated that he is looking to schedule a testing period in May, 2022 in Marquette at NMU, as we currently have members preparing for their exams. Will try to schedule the Monday after the end of the semester.
8. **Treasurer’s Report**. In Chef Holmes’ absence, no report was given.
9. **Marketing Report & Social Media – Christopher Durley.** He reported that Alex Palzewicz is helping edit videos for the Chapter and that he is working on a number of projects.
10. **Chapter Demographics:** 32 members: 28 professional, 1 culinarian, 0 Students, 1 associate, 2 enthusiasts, 1 senior. Certifications held are 11: 9 CEC, 1 CCE, 1 CCC.

Chef Alden Griffus was introduced by the Chair to give her **Educational Presentation** on the topic of, **“How NMU Dining Services Partners will Local Farms”**. While her report was brief, it was an in-depth look at how buying occurs will local farmers, and she described how local sourcing has become more prevalent as more farms come forward with product.

She also described the work Dining Services has done to buy prize-winning 4-H animals for use by NMU. She suggested that the Chapter could leverage its name and become more identified with supporting local sourcing of products.

After her presentation, Chef Griffus presented the Chapter attendees with a buffet of delicious Pork Loin, Roasted Vegetables and Roasted small Potatoes, plus a salad bar with all the trimmings. Pictures will be sent with these minutes to high-light this outstanding meal!!

1. **Unfinished Business:**
	1. **ServSafe, date & time -- Chef Alden Griffus:** Chef Griffus reported that no firm date has been set yet, but is looking for a date in January, 2022.
	2. **Monthly Meeting Hosts –** Chef Robin Holmes has agreed to host our November meeting at Bay de Noc Community College in Escanaba. Discussion occurred around car-pooling to that event.
	3. **2022 Meeting Hosts -**- The Chapter does need host for all of 2022, so please reach out to Eric Juchemich if you are willing to host a Chapter meeting.
	4. **ACF Upper Michigan Industry Appreciation Events – Chef Sturzl:** Chef reported that the Board would like to start these types of events in February at the Ore Dock in Marquette. The purpose of such events, with prizes and food, is to show those in attendance why they should join ACF.
	5. **OSF Heart of Gold Dinner Update --** OSF has decided that they will host a dinner in the Spring of 2022 at The Bluff in Gladstone. Tickets will be limited to 150; there will be just five courses. The fee for the Chapter will remain the same.
2. **New Business:**
	1. **CEH Opportunity –** There will be a free seminar on October 26th at 11:00 a.m. ET, on the topic of “A Celebration of Seasonal Cuisine: Fall Flavors and Menus”. The seminar will be conducted by Chef Nicholas Calias, CEC, CCA, who is the Food and Beverage Director at The Colonade Hotel in Boston, MA. Registration can be found at the National ACF website.
3. **Announcements/Good of the Order:**
	1. **Help for a Life-Skills Teacher – Chef Griffus:** Chef reported that a Life-Skills teacher at Bothwell Middle School is looking for sets of pots & pans to equip six cooking stations. Chef Griffus asked her to make a list of specific cooking utensils that are needed. If you can help out with these needs, contact Chef Alden Griffus at 906-869-7230.
	2. **ACF Chapter and 4-H Auctions at County Fair – Chair Durley:** Based on Chef Griffus’ remarks during the “Educational” segment of our meeting, the Chair asked when would be a good time for the Chapter to discuss buying product at the 4-H Auction at the County Fair. Chef Griffus said that we should resume that discussion about in February, 2022.
4. **Adjournment.** A motion made (Estes/Verburg) to adjourn. Motion carried.

Respectfully submitted,

Jon G. LaSalle, Acting Secretary

NEXT MEETING: Monday, November 29th – 7 p.m. at Bay de Noc Community College, Escanaba campus.