**American Culinary Federation Upper Michigan Culinarians Inc.**

**General Membership Meeting**

**Barrel and Beam, Marquette, MI**

**February 28th, 2022**

**Host: Alex Palzewicz**

**Present:** Mark Ammel; Dave Cotanche; Chris Durley; Nichole Durley-Rust, CEC; Derek Estes; Alden Griffus, CCC; Eric Juchemich; Randy Keough; Alex Palzewicz; Charlie Peterson; Chris Sturzl, CEC, CCE; Susan Tollefson; Angela Verburg

Guest: Weston Bellenville; Tony Tollefson, Maggie Verburg

1. The meeting was called to order at 7:15 p.m.by Chair Juchemich.
2. The Pledge of Allegiance was conducted.
3. Quorum was determined.
4. A motion was made and seconded (Mark Ammel/Alden Griffus) to accept the minutes from the January 31, 2022. Motion carried.
5. Everyone introduced themselves.
6. Educational: Alex Palzewicz presented the education segment on “Bao Basics”. Alex relayed the history of the Bao, process of making the buns and preparation of fillings. She prepared two fillings and we were all invited to partake. Delicious!! In her demonstration, she announced that the Barrel and Beam will be installing a kitchen so Barrel and Beam can offer bar food and for it to also be used by area chefs for events. Alex introduced Eli, who is the on-line manager for the U.P. Food Exchange who spoke to the group on the Exchange and their efforts. His office is housed at the Marquette Food CO-OP.
7. Committee Reports
   1. Marketing/Social Media – Chris D. New membership flyers have been printed. Chris is hoping members will post them in their place of employment. The newsletter is back, and everyone is welcome to contribute anything of interest.
   2. Certification – Chris S. Anyone interested in certification, contact Chef Sturzl. He is still looking for a place to hold the practical exam. NMU and MTU are not available.
   3. Membership – Derek E. Flyers are available for taking and posting at your establishments.
8. Unfinished Business
   1. Meeting hosts for June and September. Mark A. volunteered to host in June at Babaloons in Escanaba. He will roast a lamb! He is hoping to increase participation from the Escanaba area. Mark also expressed interest in getting ACF chefs to participate in UPtoberfest in Escanaba. In anyone is interested in hosting in September, please let Juke or Chris D. know.
   2. Heart of Gold Dinner. October 20th at the Casino in Harris is on! We will be serving five courses.
   3. BBQ Competition Committee. We set it up as hosts, get local competitors. There is no way we can organize it for this year. Instead, we will hold an event at Barrel and Beam with a format similar to Beer Feast. BBQ theme, see who is interested on our end, selling tickets to the public and announce the COY for this year. Mark is interested in hosting a “test run” BBQ competition at Babaloons this summer. We will pursue this idea. A committee will be formed to host one in Marquette next year. Need people to cook, MC’s, etc. We will probably do meetings on ZOOM.
   4. BBQ/COY event. We are combining these two events. Since we do not have a COY for 2020, we will be announcing the COY for 2021. Next year we will separate the two events (having a separate COY dinner). Date for BBQ event (not a competition but open to the public) at Barrel and Beam. The two dates suggested by the Board are June 5 and 12. It was the consensus of the group to go with June 12th.
9. New Business
   1. By-laws Update: Chris D. will send out the by-laws with suggested changes. Message Chris on any changes, concerns, etc. in the next two weeks. We will plan to vote on the suggested changes at our March 28th. We will need to vote on each section individually so please ask your questions, make your suggestions, etc. before the meeting.
   2. BrewFeast. The target date for the BrewFeast in September 19 (trying to avoid conflicts with all other events held this summer). Chris S. will check with the Ore Dock for their availability. If you are interested in offering a food station (six are available), or volunteering to help in other ways contact Chris S.
   3. Summer Picnic. This used to be a Lobster Boil on Labor Day weekend at a family camp. The camp has been sold, COVID happened and now we are reviving the picnic. However, the location will change. Tony T. explored many different options in the local area and the Board determined that Al Quaal met the most requirements we need. The cost is $200/day with a $100 deposit. We will have access to the main Pavillion (bathroom downstairs. We will rent a Port-A-John with a wash station to easier access to a bathroom facility). It was the consensus of the group to host the family picnic at this facility. The two dates suggested are July 17 and August 28. Tony T. and Derek E. (who is an Ishpeming resident) will work out a date with Ishpeming and report back. This will be a potluck event.
10. Good of the Order
    1. The National Restaurant Association meeting is May 21-24 in Chicago.
    2. October Fest in Escanaba, October 8th from 2 p.m.- 7 p.m. Mark said this event is a widely successful fundraiser and the money is donated to many charities. The tickets will be capped at 850. All food is included in the price of a beer ticket. He supplies all his equipment, food (bought from the youth at the UP Fair), and manpower. Mark is looking for professionals to help out with preparing food and is looking to this group. He offered to put anyone up at a local hotel if need be. Please let him know if you are able to help out.
11. Adjournment. A motion was made and seconded (Mark/Alden) to adjourn the meeting. The meeting adjourned at 8:15 p.m.

Respectfully submitted,

Susan Tollefson, Recording Secretary

**NEXT MEETING**

March 28, 2022 – Courtyards, Marquette, MI

Host: Christopher Durley

50/50: $28 – Mark Ammel (Mark donated his winnings back to the chapter. Thanks, Mark!

Gift Basket (Bread, Wine, Jam): Sue Tollefson