

**Dallas Chapter Texas Chefs Association  
Business Meeting Minutes**

**Date: June 4, 2019**

**Location: UTD, Richardson, TX**



**Meeting Time:** 3:00pm

**Call to Order:** 3:15pm

**Sergeant at Arms:** Chef Dieter: We have a quorum.

**Introduction:** Gene Christiano - Welcomed all the guests, thanked all the members for attending.

**Invocation:** Chef Cassandra **Birthdays, Sick and Shut Ins:** Chef Cassandra

**Minutes:** Chef Annie Greenslade: Motion to approve April and May minutes. Motioned by Chef Joanna Bryant. Chef Bryan Patton seconded. Motion passed.

**Old Business:** Chef Gene: Annie Greenslade is acting as the Secretary of the Board. We need to officially nominate her. Chef Ron Reczek then nominated her. Voting will be held next month.

July 1 is the cut-off date for early registration for the ACF State Convention. We need to begin planning for the ACF National Convention which will be held at the Anatole in Dallas.

El Centro and Texas State Technical College will be holding certification exams.

**Treasurer's Report:** Chef Cassandra went over the report. We have a beginning balance of \$15,339.48, with no checks paid. Available balance of \$14,592.10 Motioned for approval by Gus. Chef Dieter seconded. Motion passed.

**New Business:** Chef Morris Salerno is leading the committee for the fundraiser, The Lone Star Food and Wine Festival to be held September 14<sup>th</sup> at the Hyatt Downtown. We need about 20 chefs cooking, with the goal of selling at least 250 tickets. The actual cost will be about \$15-\$16 per ticket. Ticket price will be \$75. Chef Joanna Bryant is in charge of graphic design and printing of materials. Chef Annie Greenslade is in charge of the Eventbrite ticket page and promoting the fundraiser through Facebook. Chef Cassandra is in charge of the financial aspects.

Feast Day is an organization that feeds the homeless a gourmet meal in a restaurant setting. They believe that every person deserves dignity and respect. They are asking for our help, to volunteer our time to cook for their organization, for 200 people or cater it.

Sandy Breuss provided an educational piece regarding beef quality and grading, mostly regarding Angus.

Chef Kelly Cook, President of the TCA, has a committee of five Chefs going to cook at the James Beard House. They have had one preview dinner and one upcoming preview dinner, named after Karl Hauss. A portion of the proceeds will be donated in his name to the American Academy of Chefs.

Thank you to the vendors for their support.

**Chef Dieter motioned, Chef Gus Seconded, Meeting adjourned at 4:21pm.**