



FRATERNITY MERCHANT
DIRECTORY
2023-2024

Fraternity Purchasing
Association

Member Owned & Operated Since 1939

FRATERNITY PURCHASING ASSOCIATION

AT

THE UNIVERSITY OF MINNESOTA

**2221 University Ave. SE #111
Minneapolis, MN 55414
(612) 624-5015**

**email: fpa@umn.edu
website: fpa.umn.edu**

Chari Porter - Manager

Michelle Ballensky - Accountant

PURCHASING GUIDE

HOW TO USE:

This Purchasing Guide lists the suppliers who have been awarded contracts for the 2023-2024 school year. When making purchases or placing an order, tell the vendors “We are to be billed through FPA,” to insure you receive our special bid pricing and discounts when applicable. Vendors are required to give a discount of at least 6% to offset the FPA service fee, and many discounts are much greater than 6%. All invoices will be sent directly to FPA for payment. Members are encouraged to purchase as many of their needs as possible through the FPA vendors. This is essential to the success of your Association.

FPA – Did you know?

FPA was originally organized by IFC in 1939 and is incorporated under the cooperative laws of the State of Minnesota.

FPA was closed from 1943 - 1947 during WWII.

Alpha Delta Phi Fraternity purchased the 1st share of stock in 1948 upon FPA's reorganization after the war.

Sales through the FPA cooperative are close to \$2 million dollars annually.

FPA formerly had a warehouse operation and a delivery truck.

Each member organization of FPA owns one \$25 share of stock.

In the early 1950's, FPA had a Christmas tree contract with a local vendor to provide 8-10 foot trees at \$3.50 each.

FPA's year-end profits are distributed back to the members in the form of a patron's dividend.

FPA prepares monthly and quarterly financial statements for approximately 40 fraternities & sororities, and 25 house corporations.

FPA is a registered student organization, and is governed by an alumni/student Board of Directors.

FPA = CONTINUITY! FPA's current Manager is only the 4th Manager since 1949. The current FPA staff has over 100 years of combined experience between the three full time employees!

F.P.A. AUTHORIZED SUPPLIERS 2023-2024

FRATERNITY PURCHASING ASSOC.	612-624-5015	
<u>Page #</u>		
<u>ALL FOOD VENDORS</u>		
<u>Cookies/Cookie Dough</u>		
T-Rex Cookie Co. – ask for Ryan	952-406-2129	1
<u>Fresh Fruits & Vegetables</u>		
Bix Produce Co.	651-303-5006	2
<u>Mexican</u>		
Qdoba Mexican Eats	888-778-2234	3
<u>Pizza</u>		
Domino's	612-331-3030	4
Papa John's	612-379-8890	5
<u>Wings</u>		
Buffalo Wild Wings – ask for Manager	612-617-9464	6
<u>Wholesale</u>		
Performance Foods/Reinhart – Jaymik Herrmann	651-815-8646	7
Saint's Food Service	612-870-9661	8
Sysco – Danielle Hosar	612-283-9691	9
Jake Perry	612-219-7670	
US Foods	800-247-8005	10
Costco – call FPA to have an account opened for you – delivery option only		
<u>CATERING SERVICE</u>		
TST Creative Catering – weekday catering & special events	651-488-0971	11
Willie's Restaurant – weekday catering & special events	651-400-0121	12
<u>CLEANING SERVICE/CARPETS/WINDOWS</u>		
Clearly Clean – Carpet, Upholstery, Mattresses, Rugs	651-226-3770	13
ServiceMaster – Maurice Wilhelm - General Cleaning, Carpets, Etc.	763-424-4100	14
MN Cleaning & Restoration Carpet, Floors, Upholstery, Mattresses	763-228-6173	15
Rugsuckers, Inc. – Carpet, Upholstery, Mattresses	763-614-7279	16
<u>COFFEE SERVICE & WATER COOLERS</u>		
Aramark Refreshment Services	855-273-3835	17
Coffee Mill, Inc.	763-391-7997	18
<u>COMPUTER/NETWORK REPAIR</u>		
Tech Ambulance – Dan McKinnon	612-759-2387	19
<u>ELECTRICAL REPAIR</u>		
Midwest Maintenance	763-544-2700	20
Prehall Electric	612-227-3050	21
<u>EXTERMINATOR</u>		
Aardvark Pest Control	651-428-5432	22
Plunkett's Pest Control	763-571-7100	23
<u>FIRE ALARM/SECURITY SYSTEMS/LOCKSMITH</u>		
Central Lock & Safe	612-788-9024	24
Per Mar Security (formerly Floyd Total Security)	952-887-1131	25
<u>FIRE EXTINGUISHER SERVICE</u>		
LVC Companies	952-835-4700	26
Nardini Fire Equipment	651-483-6631	27

<u>FLORIST</u>		
A. Johnson & Sons Florist	651-698-6000	28
<u>FURNITURE</u>		
Minnco Industries – Jack Taly	651-361-7509	29
RT London – Doug Dederer	262-629-4144	30
<u>GARBAGE & RECYCLING SERVICE</u>		
Republic Services – Doug Link	651-755-4744	31
<u>HANDYMAN/CONTRACTING SERVICE</u>		
Handy Van, LLC - Steve Van Sickle	612-998-9442	32
Midwest Maintenance	763-544-2700	20
Pro-Vision Handyman – Joe Nelson	612-296-0623	33
Robinson Painting, LLC – Matthew Robinson	651-262-3699	34
<u>HARDWARE/MAINTENANCE & LUMBER</u>		
Home Depot – Pro Sales Desk (Call FPA to add name to account)	612-782-9594	35
<u>HEATING & A/C REPAIR</u>		
Bruce Nelson Plumbing & Heating	651-738-9354	36
Midwest Maintenance	763-544-2700	20
<u>KITCHEN APPLIANCE REPAIR</u>		
Custom Refrigeration	763-544-4499	37
Horizon Equipment	651-452-9118	38
<u>KITCHEN EQUIPMENT</u>		
Horizon Equipment	651-452-9118	38
Rapids Restaurant Equipment	651-256-0580	39
<u>KITCHEN EXHAUST SERVICE</u>		
Alpine Diversified, Inc.	763-497-4186	40
<u>LINEN SERVICE/RUG RENTAL</u>		
Aramark	612-331-1600	41
Cintas	651-855-7000	42
City Laundering	800-798-5621	43
<u>PAPER PRODUCTS</u>		
American Paper Supply	651-456-0880	44
Litin Everything Party & Paper	612-343-4300	45
Trio Supply Co.	612-522-3822	46
<u>PARTY SUPPLIES & BALLOONS/HOMECOMING POMPS</u>		
Litin Everything Party & Paper	612-343-4300	45
<u>PLUMBING/SEWER & DRAIN</u>		
All Ways Drains	612-366-7206	47
Citywide Plumbing	612-805-0810	48
John’s Sewer & Drain	612-756-7394	49
Bruce Nelson Plumbing & Heating	651-738-9354	36
Roto-Rooter	800-438-7686	50
<u>WINDOWS & DOORS REPAIR & REPLACEMENT</u>		
Empire Door & Glass	612-729-4003	51

T-Rex Cookie



Not your Grandma's cookie . . . it's better

**FPA
RECEIVES
A 10%
DISCOUNT
ON ALL
ORDERS**

- 45 - 1/2 POUND READY-TO-BAKE FROZEN DOUGH PUCKS PER CASE
- IN-PERSON BAKE TRAINING AVAILABLE
- 7 AMAZING VARIETIES!
- GREAT DESSERT / TREAT OPTION!
- VIRAL TIK TOK BRAND!



**TO ORDER:
COOKIEDOUGH@TREXCOOKIE.COM**

**QUESTIONS:
CALL RYAN O'DONNELL -952-406-2129**

BIX Produce Company



BIX Produce Company brings more to the table.

When you partner with us, you don't just get access to the highest quality selection of fresh produce and specialty products. You tap into a team of passionate produce experts who've been delivering tailored service to meet every customer's unique needs for more than 80 years.

Our variety of specialty products include:

- Bulk nuts, dried fruits, spices, grains, flours and beans
- Kemps Dairy products
- Cheeses including: BelGioioso, Stickney, Donnay, Blasers, Antonella & De Marcotte
- Perfect Puree of Napa Valley
- Kabobs Appetizers



Our fresh cuts are a cut above:

- Cut fresh daily for guaranteed shelf life
- **Offered in:** Blended Vegetables and Stir Frys, Cabbage and Slaw Blends, Fruits, Grab-n-Gos, Herbs, Lettuce and Specialty Leaf, Onions, Peppers, Portion Snack Packs, Potatoes, Salad Blends, Salsa & Pico de Gallo, Tomatoes, Vegetables

Minimum order of \$150.00

BIX Makes Ordering Easier:

Online: bixproduce.com

App: BIX Produce Checkout

Phone: 651-487-8000



BIX® Produce Company

3060 Centerville Road, Little Canada MN 55117
651-487-8000 • bixproduce.com

Kristy Odne

C: 651-303-5006

E: kodne.bixproduce.com



QDOBA
MEXICAN EATS®

**10% OFF
CATERING
ORDERS**

FOR MEMBERS OF THE FPA

EMAIL CATERING@QDOBAMN.COM

**OR CALL 888.778.2234
TO RECEIVE THIS OFFER**

Mention Code 819 when ordering



THE DIETARY FRIENDLY CHOICE WITH OPTIONS FOR EVERYONE





Domino's™

PROUDLY SERVING

THE UNIVERSITY OF MINNESOTA

Fraternity Purchasing Association Pricing

\$7.25ea Large 1-Topping Pizza

\$9.00ea Large Specialty Pizza

Plus tax and delivery (minimum delivery amount may be required)

**Domino's Pizza is the #1 pizza company
in the world.**

We are proud to serve the campus and
surrounding neighborhoods with the best
meals with timely service.



612-331-3030

215 Oak St

PAPAJOHNS[®]

FOR MEMBERS OF THE FPA ONLY

30% OFF

REGULAR MENU PRICE PIZZAS ONLY

MUST MENTION CODE: UM30

Call the U of M location at

2639 UNIVERSITY AVE SE

(612) 379-8890

FOR PICKUP OR DELIVERY

ASK ABOUT FUNDRAISING!



BUFFALO WILD WINGS

is a FPA authorized vendor and offers a 10% discount for FPA members! Instructions for ordering are below:

- * Ask for a Manager
- * Give them your name, phone number, & name of your organization
 - * Place the order 24 hours in advance – BWW will fill same day orders if possible! Just ask!
- * 10% discount! – tell them to bill it to FPA to receive the discount
 - * **No payment** at time of pick-up or when placing the order, the charge will be on your FPA bill
- * Delivery is not available at this time, but may be in the future
- * Pickup at Buffalo Wild Wings – 2001 University Ave. SE
(across from Huntington Bank Stadium)

Brotherhood/Sisterhood Events

Monday Night Dinners

Alumni Meetings

Recruitment

Homecoming

Exchanges/Philanthropy Events

**Call Buffalo Wild Wings at 612-617-9464
to place your order!**



Please call your Reinhart Sales Representative,
Jaymik Herrmann, at 651-815-8646

WELCOME TO REINHART

- Family owned enterprise
- 4th largest U.S. broadline foodservice distributor
- 29 distribution centers
- 5300+ employees
- \$7 billion company (part of \$25 billion enterprise)
- Forbes 2016 “best large employer”-food, beverage & tobacco
- Local insights and focus
- Global scale and resources





Relax It's Being Delivered!

NEW ONLINE ORDERING @ Saint's Food Service - Check it out!

How To Order:

~ **www.saintsfood.com**

~ **Click - Saint's Food Service Icon**

~ **Online Ordering**

User Name: saintsfood

Password: Call Saint's for Password

The list has been Completely updated with over **1,500** of the **most common** items ordered - (over 5,000 available)!!

Why Buy From Saint's Food Service

- ♥ Free delivery with \$100.00 minimum. (Will call available - we're conveniently located)
- ♥ We split cases to help you better manage your inventory. ♥ 100% product satisfaction guaranteed!
- ♥ Competitively priced. ♥ We're the most complete food service in the Twin Cities.
- ♥ If you want real service, when you need it - call us - we'll deliver it to your kitchen.

Commercial, Super Size & Retail Size Groceries and Supplies Available

(Over 50,000 products available - fresh, frozen, dry and supplies - your one stop resource!)



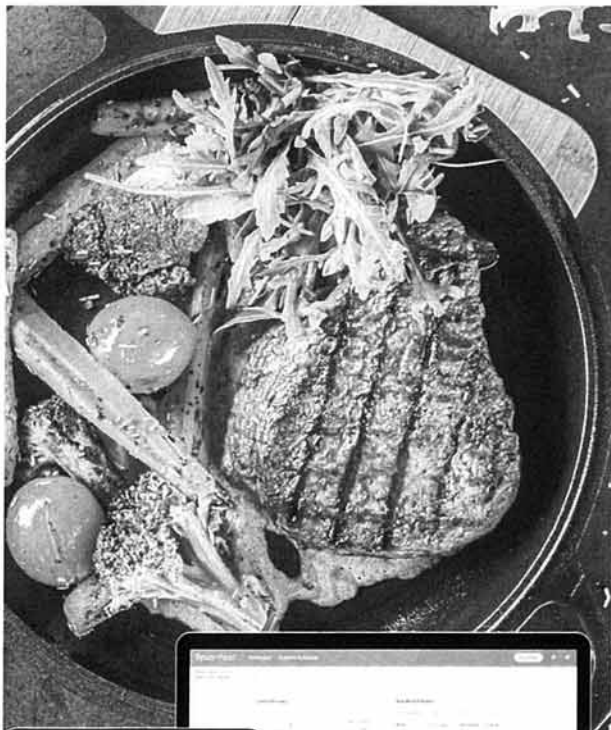
All Products are 100% guaranteed for freshness and quality!

3243 Snelling Ave - Mpls., MN 55406
PH. (612) 870-9661 - Fax (612) 870-1494

www.saintsfood.com

At the heart of food and service.

Fresh food and fresh ideas are at the heart of food and service. Sysco delivers exceptional produce, custom cuts of meat, high-quality seafood, and imported foods offering global flavors.



Keeping our Foodservice Partners Stocked

- Dairy
- Fresh Seafood
- Produce
- Beef & Poultry
- Bakery
- Paper Goods
- Supplies & Equipment
- Chemicals

Locally Sourced & Produced Products

- Go Fresh
- Authentic Gourmet
- Butcher & The Boar
- Revol Greens
- Happy Fish
- Compart Pork
- Bridgeman's

Technology & Solutions

- Sysco Shop
- Supplies on the Fly
- Ecolab
- Culinary Visits
- Sysco Studio
- Menu Development



2400 County Road J, St. Paul, MN

Jake Perry | 612-219-7670 | jacob.perry@sysco.com
Danielle Hosar | 612-283-9691 | danielle.hosar@sysco.com

[f](#) [t](#) [v](#) [i](#) [in](#) @Sysco | www.sysco.com



**US Foods is proud
to support the dedicated
Foodservice Professionals
at the University of Minnesota
Greek Community.
We salute your hard work
and commend your efforts.**



At US Foods we're focused on sustainable quality, freshness, and safety.

From selecting the freshest and best produce available, to maintaining industry leading control over quality, US Foods takes the extra steps others may not to provide products foodservice professionals can proudly place on their menu or in their signature dishes. US Foods brings it all to your door: prime meats, fresh vegetables, pantry staples, prepared ready-to-eat foods, national and exclusive brands, equipment and supplies.

Whatever your needs, US Foods can deliver!

For account set up & ordering:

1-800-247-8005

For your product and service needs

US Foods | 9605 54th Avenue North | Plymouth, MN 55442 | (800) 634-7767 | www.usfoods.com



GREAT PRICES

FPA Lunch Rate-\$8.10

FPA Dinner Rate-\$10.35

FPA Monday Night Dinner*-\$11.95

*includes dessert

SPECIAL DISCOUNTS

Call us to place a special order & receive an FPA discount of 12%

TST
CREATIVE CATERING

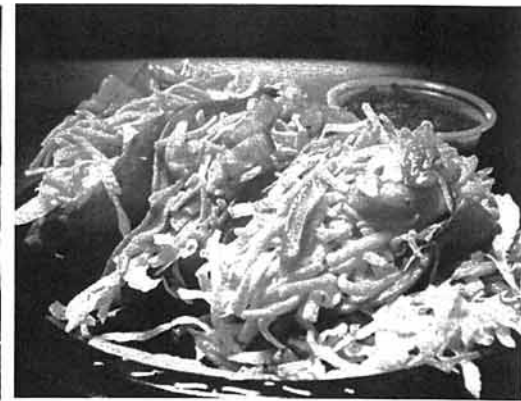
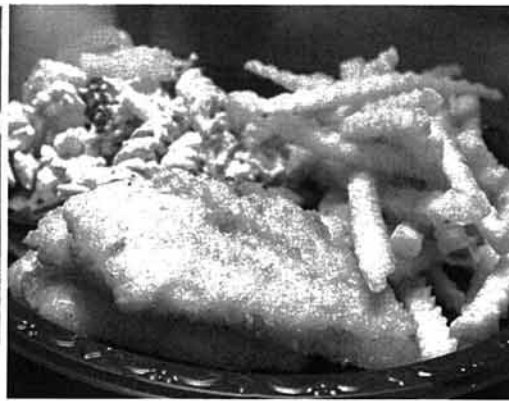


DELICIOUS MONTHLY MENUS

Each month delicious new menus are offered!. Have some favorites? Let us know and we can include them. Whether it is a full meal or burgers and wings for a game - We have you covered! You won't find a better value delivered right to your door!

Custom menu planning is also available - additional charges may apply.

Packaged family style unless alternate arrangements are made.



CHAPTER EVENTS!

FORMALS

Homecoming!

TAILGATING!

GRADUATIONS!

ANY SPECIAL EVENT!

CONTACT US....

WWW.TSTCREATIVECATERING.COM

651-488-0971

INFO@TSTCREATIVECATERING.COM



388 West 9th Avenue St. Paul Park, MN 55071

651-400-0121

FPA PRICING

Lunch - \$8.10

Dinner - \$10.35

Monday Dinner \$11.95

Good and wholesome food

Banquet space for 200

House meals, chapter meetings, tailgates, homecoming, formals, etc

Friendly and professional staff

Food packaged family style unless other arrangements are made. An additional cost may apply

Fresh fun menus

Jeff Spring, General Manager

Restaurant 651-400-0121

Cell 612-275-5861



(651) 226-3770

jeff.clearlyclean@gmail.com

Some of our favorite things to do are:

- Cleaning Carpets
- Cleaning Upholstery
- Cleaning Mattresses
- Spot Treatment and Stain Removal
- Cleaning Hardwood Floors
- Tile & Grout Cleaning

We offer a 20% FPA Discount

Please let us know if we can help

DON'T PUT IT OFF!!
CALL CLEARLY CLEAN CARPET
& UPHOLSTERY CLEANING
(651) 226-3770



FRATERNITY PURCHASING ASSOCIATION



SPECIAL FPA OFFER

Receive 15% off all services listed below through the FPA!

OUR SERVICES AND CAPABILITIES INCLUDE:

GENERAL CLEANING

- FREE INSPECTIONS & ESTIMATES
- Carpet Cleaning
- Upholstery Cleaning
 - Spotting & Stain Removal
- Deep Cleaning of Walls, Windows, and Contents
- Hard Floor Cleaning
- Room Turn-Over
- Strip & Wax

FIRE DAMAGE

- Board-Up/ Security of Site
- Emergency Cleaning
 - Odor Removal
 - Soot & Smoke Removal
 - Contents Cleaning

WATER DAMAGE

- Extraction
- Dehumidification
- Content Manipulation
 - Carpet Removal
 - Drying for Salvage
- Wall & Ceiling Drying/ Removal
- Mold Remediation

CONSTRUCTION & REPAIR

- Framing/ Structural Repair
- Cabinetry/ Finished Carpentry
- Painting & Wallpaper Hanging
- Carpet & Flooring Replacement
- Dry Wall & Plaster Repair
- Demolition/ Debris Removal
- Storm Damage Repair
- Consulting

Contact your Account Representative for more information

Maurice Wilhelm

maurice.wilhelm@smdsi.com

651-755-8735

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800-954-9444
SRMCat.com



Minnesota Cleaning and Restoration Price List

Office number: **763-228-6173**

Email: **minnesotacandr@gmail.com**

(2021)

Commercial Carpet Cleaning	\$0.20 Per Sqft
Commercial Carpet Protector	\$0.03 Per Sqft
Upholstery	
Sectional	\$175.00+
Couch	\$100.00
Love Seat	\$75.00
Chair	\$50.00
Ottoman and Dining Room chairs	\$25.00
Tile and Grout Cleaning	\$0.40 Per Sqft
Off Site Area Rug Cleaning (wool)	\$3.00 Per Sqft
Carpet Stretching and Repair	\$150.00 Per Hour
Odor Removal Services	Ask for Estimate
(Ozone, Thermal Fogging, ULV Fogging, and Chlorine Dioxide available)	
Water Damage Restoration	Estimate Available
(Insurance paid or self paid can be handled)	
(Member of the ACR Large Loss Network)	



RUGSUCKERS, INC.

763-614-7279

info@rugsuckersinc.com

- Carpet & Area Rug Cleaning
- Upholstery Cleaning
- Stain & Odor Removal
- Stone, Tile, and Grout Cleaning
(Floors, Walls, Counters, etc.)



FPA Pricing:

Carpet Cleaning = \$0.14 per square foot

Upholstery Cleaning = \$15.00 per linear foot

Stair Cleaning = \$1.00 per stair

Area Rug Cleaning = \$0.50 per square foot

Vinyl Floor Refinishing w/ 4 coats of Premium Finish = \$0.75 per square foot

Tile & Grout / Stone Floor Cleaning (3-step Process) = \$1.00 per square foot

Tile & Grout / Stone Floor Sealing = \$0.25 per square foot

We are a fully insured, IICRC certified, BBB A+ rated, and multiple award winning company.



Contact Chris Ambuehl

763-614-7279

chris@rugsuckersinc.com

www.rugsuckersinc.com



Refreshment Services

855-273-3835

FPA PRICING

Machine rental is FREE with coffee purchase

Hot/Cold Water Filtration System \$39.95 per month countertop or floor model

Water Filter \$69.95 3-month switch

A better way to come together

It's so much more than a cup of coffee; it's a moment to be distracted by exactly what you were craving. It's not just a break, it's a chance to disconnect, reconnect, and recharge while enjoying globally recognized, trusted and beloved brands.

Sustainably sourced simply tastes better

We proudly partner with socially and environmentally responsible brands like Starbucks, Green Mountain, and Joyride.



Office Beverage Service
Since 1974

Please call Bill Stefano @

phone 763.391.7991
toll free 800.328.0621
fax 763.391.7991

Info@coffee-mill.com
www.coffee-mill.com

Serving the U of M Fraternities and Sororities

6% FPA Discount

Featuring



Sam & Evan's



Socially Conscious - Fair Trade Honduran Coffee

samandevans.com

Meet Sam and Evan, two energetic and very giving young men who are no longer with us.
They shared a common passion for helping unfortunate children in Central America.
Today, happily, their spirit lives on.

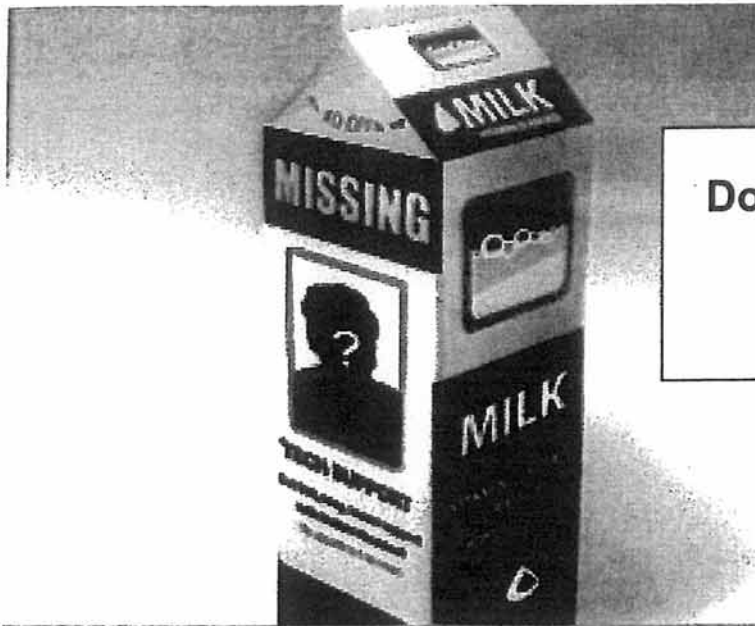
Also Offering:



Tea, Chai, Cappuccino, Hot Chocolate, Soups, Cold Drinks
Cups, Lids, Napkins, Towels, Cutlery, Plates, Bowls
Biodegradable Paper Products

Your custom beverage service since 1974.





Do you know where your I.T. help is?

WWW.TECHAMBULANCE.COM

Support@techambulance.com

651-456-8324

On-site and Remote Computer Service for your home and business call 651-456-8324

On-site

We'll send a technician to your door to fix any computer problem... *Fast!* Call us to book and appointment and we'll be on-site within 24 hours.

- ✓ Diagnostics
- ✓ Hard Drive Imaging
- ✓ Data Backup and Recovery
- ✓ System/Network Install
- ✓ Full System Restore
- ✓ Software Upgrades/Installs
- ✓ Mobile Phone Support
- ✓ Hardware Upgrades and Repair
- ✓ Wireless Internet Setup
- ✓ Disaster Recovery

Remote

We can solve your computer problems instantly from remote! You don't have schedule appointments or wait for a technician to to come to your door.

It's fast, easy, and 100% secure.

- ✓ Diagnostics
- ✓ Fix Slow computer
- ✓ Data Backup and Recovery
- ✓ Software Upgrades/Installs
- ✓ System Restore
- ✓ Spyware/Malware/Virus removal
- ✓ Software Install
- ✓ Mobile Phone Support
- ✓ Wireless Internet Setup
- ✓ Windows Server support

tech  ambulance

Quick Response. Expert Service.



MIDWEST MAINTENANCE & MECHANICAL, INC

750 PENNSYLVANIA AVE. S, MINNEAPOLIS, MINNESOTA 55426-1603

Office: 763 * 544 * 2700 (24/7) www.midwestmaint.com Fax: 763 * 591 * 9559

2023 Summary of Services Provided

For 24-Hour Service, Call (763)-544-2700 or service@midwestmaint.com for Daytime Service

Heating, AC, & Plumbing Service

License Numbers: RIM623, GFM708, PC691055

Repair Service of all HVAC/R Systems

New HVAC/R Installations

Preventive Maintenance Programs

On-site Engineering Support

Construction Installations

Data Center Cooling Applications

Energy Management System Installations

Zone System Installations

Hail Guards

Plumbing Repairs & Replacements

Hourly Service Rate HVAC & Plumbing: \$125.00

Hourly Service Rate (Plumbing-Rate 2): \$90.00

Electrical Services

License Number: EA002738

Major/Minor Repairs

New Electrical Service Installations

New Construction Installations

Low voltage/Computer Cabling

System Upgrades and Additions

Generator System Installations (Briggs & Stratton)

Infra-Red Electrical Inspections

Exterior Lighting (2 Boom Trucks Available)

L.E.D. Lighting Conversions

Hourly Service Rate: \$125.00

Boom Truck w/Operator: \$145.00

Operations Management

Design Preventive Maintenance Programs

Coordinate & Bid Vendor Services

Routine Site Condition Reporting

Assist in Supervising On-site Support

Assist in Overseeing Vendor Services

Operations Budget Assistance

Property Acquisition Condition Reports

Construction/Tenant Improvements

Tenant Improvements

Remodeling

General Contracting

Project Management

Demolition and Vanilla Shell Services

Ground-up/Expansions

Building Services Department

Building Repair Services

Carpentry

Painting

Drywall Repairs

Caulking

Lawn Irrigation

Construction & Demolition

Gutters, Downspouts, Fascia, Soffits

Locksmith/Door Repair & Installation

Ceiling Tile/Grid Repairs

Welding

Hourly Service Rate: \$83.00

Hourly Service Rate (Locksmith): \$85.00

General Maintenance Services

Scheduled Maintenance

Grounds policing

Furniture Moving

Construction Clean-up

Lighting Maintenance

Vacancy Cleaning

Signage repairs

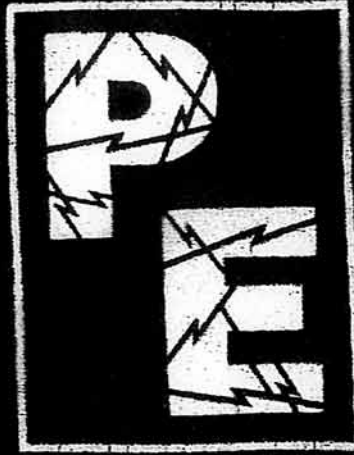
Pressure Washing – hot and cold water

Carpet Cleaning/water extraction

Steam Clearing Frozen Downspouts

Hourly Rate: Depends on Scope of Services

*1-Hour Minimum For Service Calls that Includes Travel



PREHALL ELECTRIC INC.

Sam Prehall: (612) 227-3050
Prehallelectric@hotmail.com

6% FPA discount

24 hour service

Troubleshooting, Installation, Repair

For all your electrical needs and questions

*Commercial

*Residential

*Industrial

6% FPA Discount

AARDVARK PEST **CONTROL**



(651) 407-1337

- *Locally owned and operated.*
- *Insect – Rodent – Bird / Bat control*
- *Low toxicity and Mechanical exclusions.*
- *Local References available*

Approved Fraternity Purchasing Association Vendor



STAY FOCUSED ON WHAT MATTERS,
LEAVE THE BUGS TO PLUNKETT'S.

15% FPA
Discount



UNIVERSITY OF MINNESOTA

Schedule service with Derek Barthol, your U of M professional: 763-571-7100

Plunkett's
Pest Control

Earning Your Trust Since 1915

You Can Count on Us For...

- Full-Service Pest Control Management
- Pest Clean-Outs - full-building / partial building
- Inspections - move-in / move-out or quarterly
- Fall Invader Treatment - Asian lady beetles, box elders, cluster flies, and crickets. Stop them before they start!
- K-9 Bed Bug Detection
- Thermal Remediation (Heat) Treatment for Bed Bugs
98.5% Success Rate :: Bed bug eradication, first-time service.



OVER - SINCE 1915 -
100
YEARS STRONG

763.571.7100
www.plunketts.net



Central Lock

612-788-9024

2000 Central Ave NE in
Beautiful NE Minneapolis

Established in 1963

10% FPA Discount

Consider Central Lock for your keying systems,
electronic door access systems, rekeying locks,
repair work for all door types, and commercial
metal door & frame installation



The logo for Central Lock & Safe features the word "Central" in a cursive script at the top, followed by "LOCK & SAFE" in a large, bold, blocky font. Below this, "Est. 1963" is written in a smaller script. To the right of the main text is the phone number "(612) 788-9024". On the left side, the word "SALES" is written vertically, and on the right side, "SERVICE" is written vertically. At the bottom, the email address "Email: INFO@CENTRALLOCKANDSAFE.COM" is provided. The entire logo is flanked by two vertical black bars.

S
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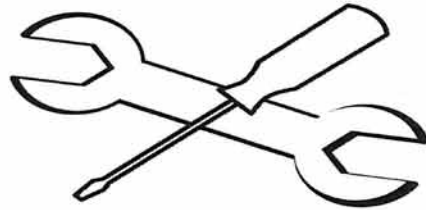


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- Your name must be on the F.P.A. authorized signer list
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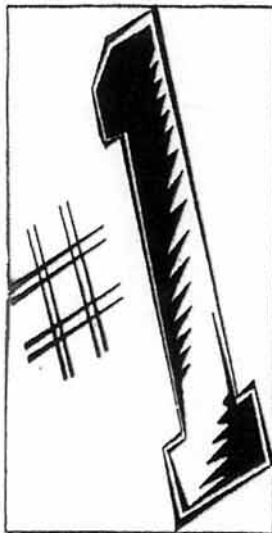
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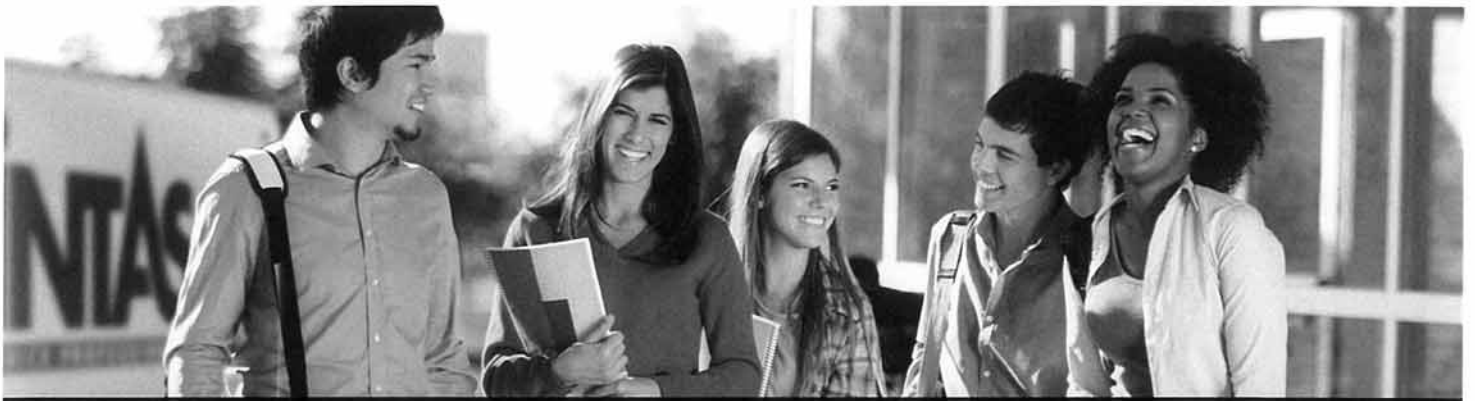
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- ❖ Toilet tissue – regular and jumbo rolls
- ❖ Towels – kitchen, roll, folded

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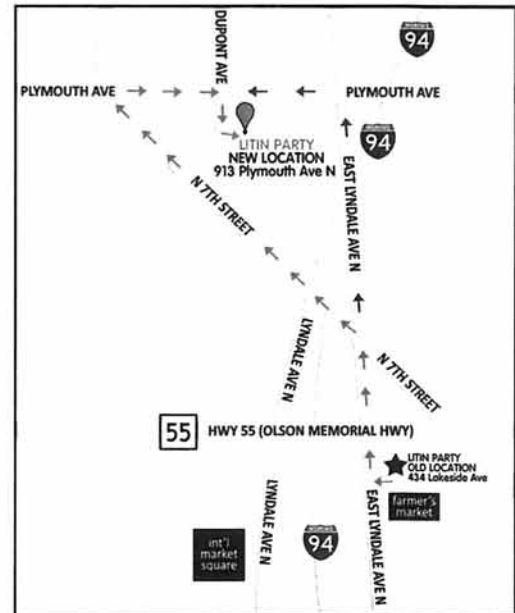


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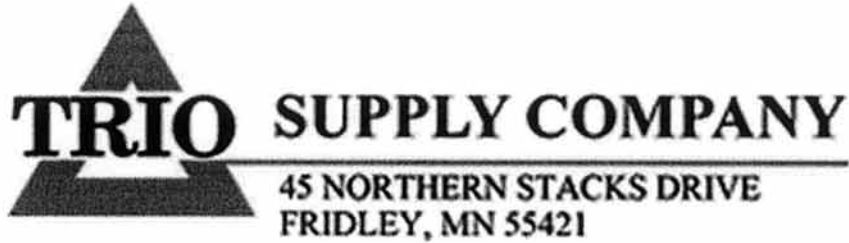
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\$150.00 per hour with a 1.5 hour minimum (\$225.00 minimum charge).

\$150.00 per hour after the first hour and a half, billed in 15 minute increments.

Descaling:

\$250.00 per hour with a 1.5 hour minimum (\$375.00 minimum charge).

\$250.00 per hour after the first hour, billed in 15 minute increments.

Video Inspection:

\$200.00 per hour on site. 1 hour minimum. Video inspection will be posted to Youtube.com for clients viewing if requested.

After first hour, time is billed in 15 minute increments. (99 % are completed in the 1st hour)

Van Mounted Gas Powered Water Jetter:

\$260.00 per hour with a 1.5 hour minimum (\$390.00 minimum charge).

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\$350.00 per hour with a 1.5 hour minimum (\$525.00 minimum charge).

\$350.00 per hour after the first hour, billed in 15 minute increments.

Portable Gas Powered Water Jetter:

\$200.00 for the first hour on site. 1 hour minimum.

\$200.00 per hour after the first hour, billed in 15 minute increments.

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\$150.00 for the first hour on site. 1 hour minimum. After the first hour, \$150.00 per hour billed in 15 minute increments.

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FRATERNITY PURCHASING ASSOCIATION

Fraternity Purchasing Association is a cooperative buying association that has been in existence since 1939. It is owned and operated by the residential student organizations at the University of Minnesota.

The combined purchases of the member organizations represent almost 2 million dollars annually!

Among the categories purchased through the Association are all foods, repairs, services, supplies, and equipment. In addition, FPA provides monthly and quarterly financial statements and tax returns for member organizations, provides payroll services and payroll tax returns, generates monthly member billing statements, and assists in securing personnel for houses.

Members of the Board of Directors

2022-2023

(Elections to be held in October)

By Appointment

Marty Brown, Phi Sigma Kappa
Callie Hall, Kappa Kappa Gamma
Jonathan Wells, Sigma Chi

themartybrown@yahoo.com
callie.hall@shipt.com
jonathan.wells@wellstax.com

Alumni - Elected for One Year Term

Dan Fritz, Delta Chi
Austin Lebahn, Sigma Chi
Lisa Miller, Kappa Kappa Gamma

dfritzminnesota@gmail.com
austinlebahn@gmail.com
lisamiller5610@msn.com

Students - Elected for One Year Term

Carter Smith, Delta Kappa Epsilon – Board President
Trevor Frane, Beta Theta Pi – Board VP
Brady Wentzel, Sigma Nu – Board Secretary
Sadie Folsom, Alpha Phi – Board Treasurer
Garret Hintze, Phi Kappa Psi

smit9518@umn.edu
frane059@umn.edu
wentz138@umn.edu
sadiemfolsom@gmail.com
hintz184@umn.edu

Representatives

Emily Oswald, Greek Advisor
Claire Fossell, Panhellenic Treasurer
Will Necklen, IFC Treasurer

eoswalt@umn.edu
fosse080@umn.edu
neck1007@umn.edu

HOW FPA OPERATES

FPA is a prime national example of inter-fraternity cooperatives at its best! Fifty plus fraternities and sororities work together through their own non-profit buying and management association creating a buying power which could not be possible for a single chapter. FPA also provides a channel through which much can be accomplished for the Greek community.

Who Can Join?

Any officially recognized student organization at the University of Minnesota.

Who Governs?

The member organizations govern through the following:

1. Annual Meeting - Total Membership. "Voting Delegates" from all chapters elect their Board of Directors and give direction.
2. Board of Directors - Provide interim governing. Consists of:
 - 3 appointed men or women
 - 8 elected men or women at the annual meeting (5 must be students)
 - 6 ex-officio (non-voting) members (FPA staff, U of M Greek Advisor, and the IFC and Panhel Treasurers)

How Does It Work?

Bids are extended to merchants. These bids are evaluated in consideration of price, service, quality, delivery minimums, etc. FPA approved vendors must give a discount of at least 6% or greater to be considered. This discount will then more than offset the FPA service fee. Contracts are awarded by the Board of Directors for a period of one year.

Members are provided information regarding the contracts awarded through a merchant directory which is a list of approved vendors for quick reference and telephone numbers.

Monthly Statement of Purchases

Members are billed at the beginning of each month for purchases made through the end of the previous month. Prompt payment is necessary and a penalty is charged for late payment. Interest is credited to accounts for payment in full and on time. Please refer to the credit policy on the next page. A 6% service charge is added to the monthly statement to cover FPA's operating expenses. Any profit generated by FPA is returned to its members at year-end in the form of a patronage dividend with allocation of such based upon the member's use of FPA's services.

Organization

*Advance Deposit Amount

FRATERNITY PURCHASING ASSOCIATION

BOARD OF DIRECTORS

Fraternity Purchasing Association generates its needed working capital from the advance deposit requirement as provided for in its by-laws. The Board of directors has adopted the following credit policy to encourage its members to comply with that requirement.

CREDIT POLICY

Credit Policy as adopted by the Board of Directors of Fraternity Purchasing Association on August 2, 1970, effective October 1, 1970, amended October 6, 1971, February 3, 1982, September 13, 1983, July 23, 1986, December 9, 1987, and August 21, 1991. The new amendment is effective September 1, 1991.

1. According to Article X of the by-laws of FPA, each patron shall be required to make and maintain an advance deposit with the Association. The amount of this deposit shall be determined by the Board of Directors with the maximum deposit to be two times the average monthly billing of the highest three months from the previous year.
2. All bills are due upon receipt of the monthly statement from FPA. Billings paid in full by the designated due date will EARN interest for a 30 day period.
3. FPA will extend credit, if absolutely necessary and by request of the patron, for a 60 day period or to a maximum of \$4,000.00. Once these limits have been reached, the patron will be notified in writing by FPA, requesting payment within a stated period of time to once again bring its organization in compliance with our credit policy. Failure to meet these requirements may result in suspension of credit privileges which will only be reinstated upon receipt of all amounts due and a guarantee in a form satisfactory to FPA. from the organization's housing corporation guaranteeing timely payment of the amounts due on account of purchases made and services performed during the next 12 month period.
4. All accounts shall be CHARGED interest on their unpaid balance as of the 15th day of the month, and the last day of the month. Payments received by the designated due date will be credited as of the 15th day of the month.
5. Interest shall be earned at the rate of 6% per year and will be charged at the rate of 12% per year.
6. Interest earned or charged shall be included into the account quarterly: January, April, July, and October.
7. Each fall semester and any time there is a change in the office of the treasurer, treasurers of all organizations will be required to return the attached form to the FPA office, showing their understanding of the Board's Credit Policy.
8. Each treasurer who responds requesting further explanation of the policy shall be contacted by a Board member to have the policy explained, or the treasurer may contact the FPA staff for an explanation of the policy.

* This amount has already been included on your FPA bill - please do not pay it additionally.

FPA FINANCIAL SERVICES

FPA examines and reviews organization financial records, prepares monthly or quarterly financial reports and fiscal year-end statements, and sends copies via email to the designated people in the organization and to their national offices.

FPA prepares all required federal and state tax forms - monthly, quarterly, and annually. This includes 990/990t tax returns and state returns when required. FPA also prepares all quarterly payroll tax returns, 1099s and W-2s for our payroll clients.

FPA advises and recommends proper procedures for recording transactions to simplify the record-keeping process: assists in budget preparation, consults with the officers, alumni, and national representatives, and provides additional information as requested. FPA meets with newly elected chapter treasurers annually for lunch and officer training.

The above services are billed on an hourly rate.

Member Billing Service

FPA expanded its Financial Services beginning fall 1987 to include computerized billing and emailing of statements to the individual members & parents of the fraternities and sororities. The information received and reports generated have eliminated much of the need for manual bookkeeping procedures by the Chapter Treasurer. This leaves the treasurer valuable time for the important duties of collecting the receivables and monitoring the budget. Orientation meetings are held with the treasurer of each organization prior to the organization implementing this system. There are presently 28 organizations receiving this service.

Bookkeeping Service

A bookkeeping service is available for the depositing of funds and check writing, including payroll checks, by FPA personnel at an hourly bookkeeping rate.

Alumni House Corporation Financial Service

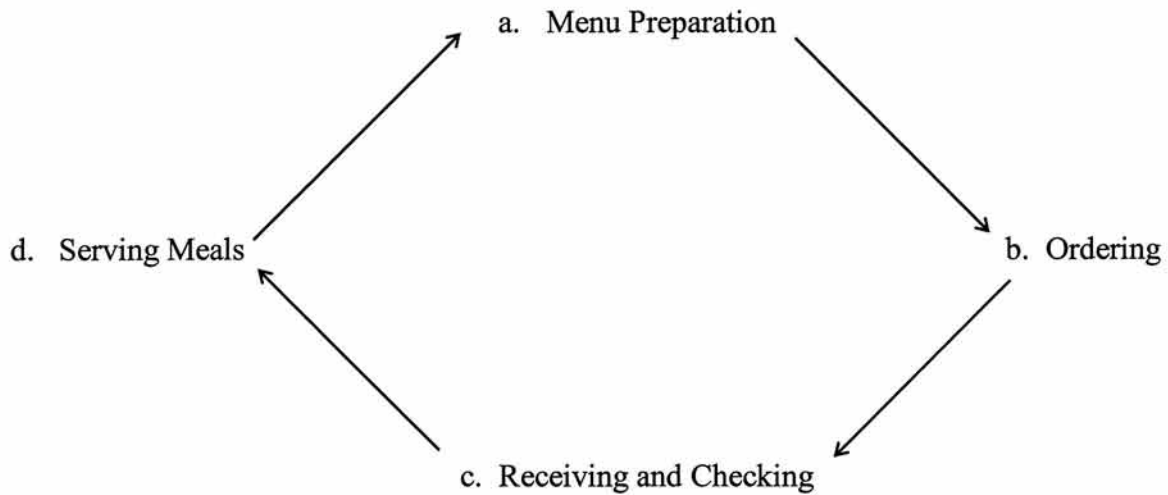
FPA provides financial services for Alumni housing corporations. This is done at an hourly rate based upon the kind of service performed. Services include preparation of checks and depositing of receipts, record-keeping, annual (or more frequent) preparation of financial statement, and preparation of proper income tax returns. Please advise your Alumni groups of the availability of this service.

FPA AND THE FRATERNITY/SORORITY FOOD BUYER

As food buyer, you have a great responsibility to give your house good, substantial food for the best prices possible. It is important that you wisely utilize the money given to you by figuring a budget, not only for the month or quarter, but also for each meal. This then enables you to order the proper amount of food, and decrease waste. Organized menu preparation and food ordering will also help decrease waste and cut costs.

This diagram illustrates the flow of your responsibilities as a commissary manager or steward.

- A. Budget Determination
- B. Budget Distribution
- C. Menu Cycle



HOW TO DETERMINE YOUR FOOD BUDGET

Before you get too far into the semester, stop and look at your budget. First, find out how much money you have for the whole semester, then use the following budget determination form to figure how much money you have per meal.

The money available per meal (B,L,D) is only approximate and should give you only a rough estimate of what you can spend. You may end up spending a lot of money for some meals, but average it out to your estimate by serving cheaper meals at other times.

To determine your semester budget for provisions:

Multiply:

Number of Live-ins _____ x Board charge/semester \$ _____ = \$ _____ +

Number of Live-outs _____ x Board charge/semester \$ _____ = \$ _____ +

Total Board Income per Semester (a) \$ _____

Multiply (a) by the % of board income budgeted for food only _____% = (b) \$ _____
(Semester budget for food)

To determine the money you have for each meal:

Divide (b) \$ _____ by the # of weeks you serve food each sem. _____ =

Weekly Budget (c) \$ _____

Assuming that dinner costs four times as much as breakfast and twice as much as lunch, ADD:

of Breakfasts you serve/week _____ x 1 = _____ +

of Lunches you serve/week _____ x 2 = _____ +

of Dinners you serve/week _____ x 3 = _____ +

Total Weighted Factors of Meals (d) _____

(c) \$ _____ divided by (d) _____ = Factor Unit (e) \$ _____

Therefore, for each breakfast you can spend only (e) \$ _____ x 1 = \$ _____

each lunch you can spend only \$ _____ x 2 = \$ _____

each dinner you can spend only \$ _____ x 3 = \$ _____

MENU PREPARATION

The preparation of your menu is the next step in your cycle. Since you have determined your budget, you should know what kind of meals you are able to afford. To order, you must know the menu so that your food purchases are accurate. The menu is important; it is where you determine your quality, variety, and nutrition. The following is a suggested format for planning your menu.

1. Set up the general categories of meals your house will eat (i.e. beef, ground beef, poultry, pork, pasta, veggie, fish, etc.)
2. Under each category list 4 or 5 different ways to use the item. For example:

<u>Beef</u>	<u>Poultry</u>	<u>Fish</u>
Roast Beef	Fried Chicken	Seafood Platter
Beef Stew	BBQ Chicken	Fish Sticks
Salisbury Steak	Cornish Game Hen	Filet o' Fish
Stroganoff	Turkey Roll	Shrimp Creole
Corned Beef	Chicken Tacos	

3. Using a menu planner (forms may be available through a major food vendor), put one item of each category for one dinner per week. This gives you weekly variety of meats and monthly variety of meals.
4. Do not plan to serve any of the items to be delivered on a given day in case deliveries are late or the companies are short of the items. In fact, to cause you fewer headaches, it is better to order frozen and canned foods one week in advance of the date you wish to use them, to insure that you have them when needed.
5. Plan out the rest of your meals as to vegetables, salads, and desserts. Be sure to use variety in planning these items to compliment the main course. You should plan this two weeks in advance.
6. Plan your lunches for the two weeks on the planner. It is fairly easy to pick ten different items to serve for lunch. Keep your planning simple and flexible so you can substitute leftovers for lunch when necessary.
7. For days when you are without a cook, you can use frozen convenience foods. It is a good idea to keep one or two of these food items in your freezer for emergencies. If this is not possible, you usually are able to order an item in the morning and pick it up at the will-call window by early afternoon at some suppliers. You can also use an F.P.A. fast food vendor, or short-term catering for these emergencies.

LUNCHEON IDEAS

Beef

Hamburgers, Cheeseburgers
Sloppy Joes
Chili
Ravioli
Goulash
Spaghetti
Pizza Burgers

Other Meat

Main Course Salads: Chicken, Turkey, Ham, Chef's Salad
Chow Mein or Egg Foo Yung: Chicken, Turkey, Pork, Shrimp
Pot Pies: Chicken, Turkey
Noodle Casseroles: Chicken, Turkey, Pork
Hot Dogs with Variation: Sauerkraut, Chili, Cheese
Hot Turkey Sandwiches
Chicken Croquettes

Fish

Tuna Salad
Tuna Noodle Casserole
Fish Sticks, Patties, Surfburgers

Sandwiches

Bacon, Lettuce, Tomato
Grilled Cheese: Plain, Tomato, or Other Variations
Ham and Cheese
Cold Cut Subs, Meatball Subs
Egg Salad
Peanut Butter & Jelly
Grilled Tuna & Cheese

Other

Macaroni & Cheese
Potato Bar
Pizza
Creamed Vegetables
Stir Fried Rice & Vegetables
Vegetable Casseroles: Eggplant Parmesan, etc.
Omelets: Cheese, Spanish, Ham & Cheese, Mushroom, Potato
Soufflés: Cheese, Seafood, Spinach, Vegetable
Soups: Corn Chowder, Vegetable Soup, Pea Soup

8/24

ORDERING

Before you can start ordering, you must determine how many people you will serve per meal. To determine this, include the number of brothers or sisters paying board, the cook, the kitchen help, and guests. This will give you a pretty good estimate to use for ordering. In addition, you should use some kind of sign-in and sign-out system and enforce it. Also, remember rush and parties when planning. Discuss these dates with the appropriate officers.

Planning the Order

A. Canned Goods and Frozen Foods

1. Go through your menu day by day for the week and check whether you have or need to order all the items necessary for the meal. Check with your cook or the recipe if you don't know the ingredients. For example:

<u>Menu</u>	<u>Do You Have?</u>
Spaghetti & Meat Balls	Spaghetti
Salad with Italian Dressing	Tomato Sauce, Paste
Italian Bread	Cheese, Bread
Chocolate Cake	Lettuce, Salad Dressing
	Cake Mix, Frosting

2. Check your staples; salt, flour, sugar, etc. Re-order the items that you are low on or are out of. You may want to make a list of items that are ordered often and keep the list in the storeroom.
3. If you serve breakfast, make sure you have all the items on hand that are used regularly.
4. Don't forget to ask the cook for anything that he/she is out of, especially spices that you may not keep track of.
5. Now you should have a complete list of the canned and frozen items that you will need for the next week.
6. Canned and frozen goods are sold mainly in whole cases. Only those listed in smaller quantities can be bought separately. You should order one case of an item unless you will use a lot of it in a short period of time. Items from broken cases tend to cost about \$1.00 to \$2.00 more a case than if they were ordered as a unit. Therefore, limit the number of single items you purchase, if at all possible.
7. Remember that brand name products are usually more expensive and generally are no better than private label products.

Amounts of Food as Purchased to Serve 25

<u>Food</u>	<u>Weight</u>	<u>Serving Portion</u>	<u>Amount to Serve 25</u>	<u>Miscellaneous Information (AP = As Purchased)</u>
Beef				
Chuck, boneless	lb.	6 oz.	18-20 lb.	1 lb. AP = .67 lb. cooked
Corned Beef	lb.	6 oz.	25-30 lb.	Yield varies w/extent of trimming
Rib Roast, standing	lb.	6 oz.	22-25 lb.	Bone-in, oven prepared
Round, boneless	lb.	6 oz.	15-18 lb.	1 lb. AP = .73 lb. cooked
Flank Steak	lb.	6 oz.	14 lb.	1 lb. AP = .67 lb. cooked
Short Ribs	lb.	4 oz.	25 lb.	1 lb. AP = .25 lb. cooked
Stew Meat, 1" cubes	lb.	4 oz.	10 lb.	1 lb. AP = .66 lb. cooked
Ground Beef	lb.	3 oz.	6-8 lb.	1 lb. AP = .60 lb. cooked
Pork				
Roast Ham, boneless	lb.	6 oz.	16-20 lb.	1 lb. AP = .68 lb. cooked
Whole with Bone	lb.	6 oz.	25 lb.	1 lb. AP = .54 lb. cooked
Pork Sausage, bulk	lb.	2-2 oz. cakes	12-15 lb.	1 lb. AP = .48 lb. cooked
Pork Sausage, link	lb.	2 links	4-5 lb.	1 lb. AP = .48 lb. cooked
Spareribs	lb.	6 oz.	25 lb.	1 lb. AP = .26 lb. cooked
Bacon, sliced	lb.			17-20 slices per pound
Smoked Ham, bone-in	lb.	6 oz.	20 lb.	1 lb. AP = .56 lb. cooked
Smoked Ham, boneless	lb.	6 oz.	15 lb.	1 lb. AP = .64 lb. cooked
Lamb				
Leg, bone-in	lb.	6 oz.	18-20 lb.	1 lb. AP = .54 lb. cooked
Leg, boneless	lb.	6 oz.	15 lb.	1 lb. AP = .70 lb. cooked
Fish				
Fish Filets	lb.	6-8 oz.	10-14 lb.	1 lb. AP = .64 lb. cooked

24

INFORMATION FOR FRATERNITY BUYERS

Vegetables - Canned

<u>Item</u>	<u>Size</u>	<u>Count or Servings per Can</u>
Asparagus - Full Spears	#51 g	90/100 ct. #5 med. 115/145
Asparagus - Cut Spears (cut & tip)	#10	25 servings
Baked Beans in Tomato Sauce	#10	20 servings 6# 12 oz.
Green or Wax Beans	#10	25 servings
Red Kidney or Chili Beans	#10	Med. 60 ct., Sm. 100 ct.
Beets - Whole	#10	Tiny 150 ct., Rosebud 250 ct.
Beets - Sliced, Cut, Diced, French, Pickled, Harvard	#10	25 servings
Carrots - Whole	#10	50 ct., 80 ct., 100 ct., 200 ct.
Carrots - Sliced, Diced, French	#10	24 servings
Corn	#10	30 servings
Kraut	#10	6# 3 oz. Drained wt.
Mixed Vegetables	#10	6# 8 oz. Drained wt.
Onions	#10	Med. 100 ct., Sm. 150 ct., Tiny 400 ct.
Onions - Dehydrated, Chopped	#2½ bag	15# chopped, 33# dry
Peas	#10	30 servings
Potatoes - Irish, Whole	#10	200 ct., 150 ct., 80 ct.
Potatoes - Irish, Dehydrated, Granules (add milk)	#10	200 servings (3 oz.)
Potatoes - Irish, Dehydrated, Granules (add water)	#10	170 servings (3 oz.)
Potatoes - Irish, Dehydrated, Flakes (add milk)	#10	2½# 90 servings (3 oz.)
Potatoes - Irish, Dehydrated, Slices	#2½	40 servings (4 oz.)
Potatoes - Dehydrated, Au Gratin	#10	54 servings (3 oz.)
Sweet Potatoes in Syrup	#10	Med. 18/22 servings
Tomatoes	#10	25 servings
Tomato Paste	#10	7# net - 25% to 33% solids
Tomato Sauce	#10	6# 8 oz - 9% solids

Vegetables - Frozen

<u>Item</u>	<u>Size</u>	<u>Count or Servings per Can</u>
Asparagus - Spears	2½#	8 servings (4 med. Spears)
Green Beans	2½#	12 servings (3 oz.)
Broccoli Spears	2½#	11 servings (2 med.)
Brussels Sprouts	2½#	12½ servings (3 oz.)
Cauliflower	2½#	12 servings (3 oz.)
Corn - Whole Kernel	2½#	13 servings (3 oz.)
Peas	2½#	11 servings (3 oz.)
Potatoes - French Fried	5 #	40 servings (10 pieces)
Spinach	3 #	12½ servings (3 oz.)
Vegetables - Mixed	2½#	12½ servings (3 oz.)

Receiving

Your duties during receiving include checking the invoice against the items delivered. This should be done each time you get a delivery so you can be sure that the items you received are the items you were charged for. It is very important that you note shortages at the time of delivery and tell the driver. This is the way credit will be guaranteed!

If you order something and do not receive it, call the supplier and re-order the item. It may have been out of stock or unavailable. In any case, if something is delivered wrong or you have a complaint, contact F.P.A. right away so it can be corrected with the purveyor. Make sure you do not dispose of a poor product. No proof, no credit.

Storeroom

The following are some tips about the operation of your storeroom, no matter how big or small it is.

1. Always keep the storeroom clean and dry. Dirt and dampness will shorten the life of items in storage.
2. Your storeroom should be orderly so that you can easily see whether items are low or need re-ordering. Divide the shelves into sections; i.e. vegetables, fruits, luncheon items, desserts, staples, etc. Make sure you rotate your stock using the oldest cans first. This is especially important with packaged goods.
3. Try to keep your storeroom as full as possible so you will have varieties and back up items available.
4. Keep a staples list for ordering in the room so the cook or kitchen help can note any shortages. Use this sheet when ordering.
5. You can keep cans almost indefinitely if they are not bent, but it is best to use them in rotation. Dents and rust do not necessarily indicate spoilage. If the can leaks or swells, throw it out. Do not serve any such item under any circumstances.

Fraternity Purchasing Association

Directory of Members 2023-2024

***ALPHA CHI OMEGA SORORITY**

915 University Avenue SE
Treasurer – Elliana Pahlman
President – Emily Moore

ALPHA DELTA PHI FRATERNITY

1725 University Ave SE
Treasurer – Ryan Rector 920-650-8260
President – Jake Hausladen

ALPHA EPSILON PI FRATERNITY

1115 5th Street SE
Treasurer – Joshua Lazar
President – Edward Mnuskin
Advisor – Hersh Berman 763-545-5734

***ALPHA GAMMA DELTA SORORITY**

401 11th Ave SE
Treasurer – Katie Reutter 612-849-5951
President – Morgan Topps 847-284-7155
Hse Dir – Liz Kelly 952-846-7547
Cook – Bianca Cooper

***ALPHA GAMMA RHO FRATERNITY**

2060 Carter Ave, St. Paul
Treasurer – Caden Bruzek 651-272-6188
President – Dane Haubenschild
Cook –

ALPHA KAPPA PSI FRATERNITY

1116 5th Street SE
Alumni Contact – Myron Martin
952-941-5372

***ALPHA OMICRON PI SORORITY**

1121 5th Street SE
Treasurer – Annalee Scorby 608-351-9072
President – Makaela Funke 224-241-0863
Hse Dir – Judith Wilson 715-821-0243
Cook – Jaclyn Picha

***ALPHA PHI SORORITY**

323 10th Avenue SE
Treasurer – Katie Clark 612-281-2927
President – Taylor Ford 612-244-3907
Hse Dir – Ann Porter 612-756-3430
Cook – Amelia Humrichouse

ALPHA PSI FRATERNITY

2077 Commonwealth Ave., St. Paul
Treasurer – Emma Bliss 218-255-4626
Co-Treasurer – Urszula Wisniewska

***BETA THETA PI FRATERNITY**

1625 University Ave SE
Treasurer – Zach Ahearn 952-873-9592
President – Jacob Polzin 715-944-6317
Cook – Deb LaChapelle 612-724-3853

***BETA OF CLOVIA SORORITY**

2067 Carter Ave, St. Paul
Treasurer – Madelyn Wehe 507-323-4924
President – Chloe Murphy 507-920-8514

***CHI OMEGA SORORITY**

1821 University Ave. SE
Treasurer – Kaia Dale 303-828-6136
President – Sophie Schwarz 507-884-7667
Hse Dir – Jennifer Coin 612-327-3709
Cook -

***CHI PSI LODGE FRATERNITY**

1515 University Ave SE
Treasurer – Zach Hansen 651-336-7741
President – Max Sonstegard
Cook – Leray Taylor

DELTA CHI FRATERNITY

1601 University Ave SE
Treasurer – Nathan King 612-442-5665
President – Will Szot

* Includes a commissary operation.

Fraternity Purchasing Association

Directory of Members 2023-2024

*DELTA GAMMA SORORITY

1026 5th Street SE
Treasurer – Erin Anfang 651-472-6886
President – Jojo Barrett 612-559-3115
Hse Dir – Patti Kelley Fink 612-381-4741
Cook –

DELTA KAPPA EPSILON FRATERNITY

1711 University Ave. SE
Treasurer – Suyash Kalra 612-859-3254
President – Tate Machacek 651-410-6793

DELTA SIGMA DELTA FRATERNITY

632 Ontario St SE
Treasurer – Jenna VanDenAvond 651-583-1326
President – Zoey Lobejko
House Mgr – Nick Bahls 218-298-0193

*DELTA TAU DELTA FRATERNITY

1717 University Ave SE
Treasurer – Ryan Gadek 847-975-4864
President – Paxson Picken 515-777-9878
Cook – Chris Little 612-701-6542

*DELTA THETA SIGMA FRATERNITY

1485 Cleveland Ave N, St. Paul
Treasurer –
President – Jacob Drummer 507-508-5558

EVANS SCHOLARS

929 5th Street SE
Treasurer – Karsten Kimsal 952-457-3243
President – Krew Barber 952-688-1566

*FARMHOUSE FRATERNITY

1505 Cleveland Ave. N, St. Paul
Treasurer – Joey Leibig 763-486-7576
President – Michael Moline 507-479-3454
House Director – Julie Drechsler 612-961-7933

GAMMA ETA GAMMA FRATERNITY

1126 5th Street SE
Treasurer – Isabelle Daniels 319-415-7614
President – Lexi Shields 952-818-5100

*GAMMA PHI BETA SORORITY

311 10th Avenue SE
Treasurer – Leah Weiss 262-707-9016
President – Alexa Starich 262-391-8811
Hse Dir – Marcine Crosby 612-508-1996
Cook – Brad Berg

HILLEL FOUNDATION

1521 University Ave SE 612-379-4026
Exec. Director – Benjie Kaplan
Bldg Mgr – Mackenzie Litt 612-676-0092

*KAPPA ALPHA THETA SORORITY

1012 5th Street SE
Treasurer – Kat Hyvare 763-360-0832
President – Kate Hellickson 952-322-0538
House Dir – Karmen Dippmann 262-527-8279
Cook – Yosheena Turner

KAPPA ETA KAPPA FRATERNITY

1100 4th Street SE
Treasurer – Connor Truelson
President – Adrika Dasgupta
Hse Mgr – Jarod Koepl/Andrew Weiss

*KAPPA KAPPA GAMMA SORORITY

329 10th Avenue SE
Treasurer – Christy Hoang 763-923-3862
President – Lauren Welle 612-913-1314
Hse Dir – Jennine Corbin 612-720-4124
Cook –

KAPPA PI ALPHA FRATERNITY

dba Bordertown Coffee
315 16th Avenue SE
Greg Silker 612-379-7277
Hse Mgr – David Ingold 602-622-4434
Bordertown Mgr – Jeremy Phillips

KAPPA SIGMA FRATERNITY

1829 University Ave SE
Treasurer – Zachary Jacque 224-432-8463
President – Grayson Wong 612-916-4091

* Includes a commissary operation.

Fraternity Purchasing Association

Directory of Members 2023-2024

*LAMBDA DELTA PHI SORORITY

1381 Cleveland Ave N, St. Paul
Treasurer – Elli Oberg 701-318-5417
President – Amber Cole Desrosier

MARANATHA CHRISTIAN FELLOWSHIP

315 10th Ave SE
House Mgr – Lynn Harpel 612-636-5966
Staff – Parnell Mahoney 612-232-2546

NU SIGMA NU FRATERNITY

631 Oak Street SE
Treasurer – Eva Elder
Hse Mgr – Sergey Karachenets 612-747-8133

PHI CHI FRATERNITY

325 Harvard Street SE
Treasurer – Michael Newcome 651-253-3588
President – Mary McConville 651-558-6437
Hse Mgr – Tylder Radtke 651-233-8453

PHI DELTA CHI FRATERNITY

1024 4th Street SE
Treasurer – Jordan Lindquist 715-891-0857
President – Maxwell Marciniak
House Mgr –

PHI GAMMA DELTA FRATERNITY

1129 University Ave SE
Treasurer – Liam Gill-Sutton 414-704-5069
President – Weiss Boyer 612-212-8555

*PHI KAPPA PSI FRATERNITY

1609 University Ave SE
Treasurer – Ben Bagby 262-327-4435
President – Zach Peterson 414-719-6203

PHI MU SORORITY

Non-Residential
Treasurer – Nicole Klum 608-406-6700
President – Celeste Andreasen

PHI RHO SIGMA FRATERNITY

632 Erie Street SE
Treasurer Connor Ott
President – Jessica Halverson
House Mgr. – Haakon Sigurslid

*PHI SIGMA KAPPA FRATERNITY

317 18th Ave SE
Treasurer – Justin Sunvold 224-383-8389
President – Drew Russeth 612-991-6152

*PI BETA PHI SORORITY

1109 5th Street SE
Treasurer – Mary Peterson
President – Jocelyn Thinnnes
Hse Director – Temi Ogunrinde 651-815-3693
Cook –

*PI KAPPA ALPHA FRATERNITY

1813 University Ave. SE
Treasurer – Quint Rubald 763-412-8845
President – Sam Warshauer 262-343-3102
House Mgr – Nick Pape

PSI OMEGA FRATERNITY

901 East River Road
Treasurer – Ella Welsh
Co-Treasurer – Mary Cremers

*SIGMA ALPHA EPSILON FRATERNITY

1815 University Ave SE
Treasurer – Will Goetze 952-826-9430
President – Kidus Tsegaye 612-806-7311
Cook – Cory Holmes 952-451-7841

*SIGMA ALPHA MU FRATERNITY

928 5th Street SE
Treasurer – Zack Gale 612-599-4042
President – Charlie Nirenstein 612-321-1957
Cook – Yvette LaQuess-Knauf 651-325-6988

* Includes a commissary operation.

Fraternity Purchasing Association

Directory of Members 2023-2024

*SIGMA CHI FRATERNITY

1623 University Ave Se
Treasurer – Frank Wied 920-412-1283
President – Marko Mirkovic 605-254-3633
Hse Dir – Jill Lovell 952-818-1338
Cook – Ed Hayes

*SIGMA NU FRATERNITY

307 16th Ave SE
Treasurer – Nate Franz 630-877-2895
President – Carson Greenlee 651-900-1638
Cook – Derrick Morehead 612-987-4766

*SIGMA PHI EPSILON FRATERNITY

400 10th Avenue
Treasurer – Christian Lange 612-790-2048
President – Cooper Hanson 952-393-0895
Alumni – Danny Czaja 612-581-2222

SIGMA PI FRATERNITY

1019 University Ave. SE
Treasurer – Christian Strommen 651-263-6193
President – Arjan Osmani 262-287-4962

STUDENT'S COOPERATIVE

1721 University Ave SE
Treasurer – Charlie Lehnen

TAU KAPPA EPSILON FRATERNITY

925 6th Street SE
Treasurer – Luke Wittner 651-890-9776
President – Caeden Windschitl 651-231-2541

THETA CHI FRATERNITY

315 19th Avenue SE
Treasurer – Jack Kelly 612-715-8743
President – David Peterson 612-759-9113

TRIANGLE FRATERNITY

521 12th Ave SE 612-331-1245
Treasurer – Hale Thomas 847-682-1693
President – Mitchell Mell

INTERFRATERNITY COUNCIL

Treasurer – Will Necklen 612-999-8051
President – David Nunn 612-964-1922


PANHELLENIC COUNCIL

Treasurer – Claire Fossell 515-822-1183
President – Seyoung Lee

* Includes a commissary operation.

September 2023

Sun Mon Tue Wed Thu Fri Sat

					1	2
3	4 Labor Day FPA Closed	5 Classes Begin	6	7	8	9
10	11	12	13	14	15 Rosh Hashanah	16
17	18	19	20	21	22	23
24 Yom Kippur	25	26	27	28	29 Homecoming Parade 6:30pm	30 Football Game 11:00am



October 2023


Sun Mon Tue Wed Thu Fri Sat

1	2	3	4	5	6	7
8	9 Indigenous Peoples' Day	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31 Halloween				



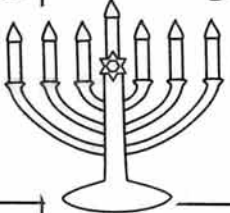

November 2023

Sun Mon Tue Wed Thu Fri Sat


			1	2	3	4
5	6	7	8	9	10	11 Veterans Day
12	13	14	15	16	17	18
19	20	21	22	23 Thanksgiving FPA Closed	24 FPA Closed	25
26	27	28	29	30		

December 2023

Sun Mon Tue Wed Thu Fri Sat

						1	2
3	4	5	6	7 Hanukkah Begins	8	9 	
10	11	12	13 Last Day of Class	14 Study Day	15 Finals Begin	16	
17	18	19	20	21 Finals End	22 FPA Closed	23	
 24	25 Christmas FPA Closed	26 FPA Closed	27	28	29	30	
31							

January 2024

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 New Year's Day FPA Closed	2	3	4	5	6
7	8	9	10	11	12	13
14	15 Martin Luther King Jr Day FPA Closed	16 Classes begin	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			




February 2024

Sun Mon Tue Wed Thu Fri Sat

				1	2 Groundhogs Day	3
4	5	6	7	8	9	10
11	12	13 	14 Valentine's Day	15	16	17
18	19 Presidents Day	20	21	22	23	24
25	26	27	28	29		

March 2024

Sun Mon Tue Wed Thu Fri Sat

						1	2
3	4 Spring Break Begins!	5	6	7	8	9 	
10	11	12	13	14	15	16	
17 St. Patrick's Day 	18	19	20	21	22	23	
24	25	26	27	28	29	30	
31 Easter 							


April 2024

Sun Mon Tue Wed Thu Fri Sat

	1 April Fools Day	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22 Passover Begins Earth Day	23	24	25	26	27
28	29 Last Day of Class	30 Study Day				

May 2024

Sun Mon Tue Wed Thu Fri Sat

			1 Finals Begin	2	3	4
5 Cinco de Mayo	6	7	8 Finals End	9	10 	11
12 Mother's Day	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27 Memorial Day FPA Closed	28	29	30	31	

