



American Culinary Federation  
Harrisburg Chapter

# MISE EN PLACE

April 2018

## President's Greeting:

Hello Chefs and Culinarians,

I would like to take a minute to thank Chef Jason Viscount for opening his restaurant to us for our April Meeting. I would like to also thank Chef Jason Clark for putting together the menu and the presenters for the evening. For those of you who missed it, we learned about the "Art of fermentation" From a cheesemaker at Keswick Creamery, A brewer from 2050 State, and a wine expert. The brewer also spoke about making his own fermented foods like miso paste and soy sauce that was used in one of the dishes that we ate.

Our May Meeting will be held at Cumberland Perry Area Vocational and Technical School on May 21st. Chef McGrath and Chef Clark have been working together on the menu. The education will be on "Cooking for Specialty Diets" and Heidi Witmer, Executive Director of The L.E.A.F. Project ([leafprojectpa.org](http://leafprojectpa.org)) will also be there to talk to us about the impact that our Chapter had on the outcomes of their work last year.

One last item to remember, our June Meeting will now be held at The Giant Center. Thank you to Hershey Entertainment and Resorts, and Chef Tim Durgey (Doogie) for helping the Chapter.

I hope to see all of you soon,

-Chef David T. Mills III

### Next Meeting:

**Monday: May 21st 7:00pm**

*Cumberland Perry Area Vocational Technical  
School*

*110 Old Willow Mill Rd*

*Mechanicsburg Pa*

*17050*

# VP Corner

April 2018

## Chefs, Students and Guests

I wanted to thank chef Jason Viscount and the staff at Greystone public house for all there help with the meeting. I would also like to thank our guest speakers Dean Koppenhaver from Southern Wine and Spirits, Brad Moyer brew master from Brew house and Melanie Dietrick from Keswick Creamery for all their knowledge and expertise on fermentation. It was such a great educational piece and the food was awesome.

I am excited about our next meeting at Cumberland-Perry Area Vocational Technical School with Chef Timothy P. McGrath Certified Culinary Educator and his students to create a menu around our educational piece of cooking for specialty diets and its place in the culinary world today with all the health problems and allergies we have. We will talk about eight of the most common diet related health concerns currently plaguing America's population. We will talk about ways to understand the dietary needs of people living with those health issues, the strategy and recipes included that demonstrates how to tastefully modify recipes and menu offerings to accommodate these dietary needs. Specific details will be discussed about ingredients that should be used to create healthy dishes including super foods and power foods for certain diets. Portion sizes and how to incorporate more plant based diet dishes into modern gastronomy with today's' over population. We will include nutritional information per serving for the menu items offered for the evening dinner. If anyone would like to participate in the menu please reach out to Chef Tim and myself over the next few weeks. Thank you

The rest of the year meetings have some exciting educational pieces, here is some of the following topics. How to Increase Financial transparency through Avero operating system, Plant Breeding optimizing flavor from seed to plate, Next Generation of cooks, Modern Vegetarian cooking, Science of Cooking, Kitchen Creativity, Modernist Bread. I am always interested to hear other ideas if someone think we are missing something important to talk about this year in the food industry. Please email me at [Jason.clark@pngaming.com](mailto:Jason.clark@pngaming.com).

Our ingredient of the month Mushrooms

Thank you,

Chef Jason Clark

Check out the next page for an awesome recipe using Seasonal Asparagus

# Asparagus-Edamame Bisque

1oz olive oil

8oz thinly sliced leeks

2oz minced shallots

½ oz minced garlic

1 ½ quarts vegetables stock

7oz Carolina Rice

1lb shelled edamame beans

1lb asparagus, stems, cut into 1inch slices

1 teaspoon kosher salt

¼ teaspoons freshly ground black pepper

4fl oz heavy cream

½ oz chopped chives

Reserved asparagus tips for garnish

## Directions:

In a large soup pot, heat the oil over medium heat. Add the leeks, shallots and garlic and cook until tender, about 5 minutes.

Add the stock, rice, and edamame and bring the soup to a boil. Reduce the heat and simmer the soup until the rice begins to get tender, about 15 minutes.

Add the asparagus, salt and pepper and bring the soup to a boil. Reduce the heat to a simmer place the lid on the pot, and cook until the vegetables are tender, 10-12 minutes.

Puree the soup in food processor or blender until smooth. Strain the soup through a fine mesh sieve, and discard any solids. Return the soup to the pot , stir in the cream, and heat through well. Serve garnished with chives and asparagus tips.

Nutritional information per Serving 10 portions per recipe

218 calories, 10g fat, 3g saturated fat, 15mg cholesterol, 14mg sodium, 26g total carbohydrates, 3g

# 2018 MEETING LOCATIONS

Please mark your calendars

## 2018 Meeting Schedule

All meetings start at 7:00 pm **(Unless Noted!)** and are also found on our website: [www.acfharrisburg.org](http://www.acfharrisburg.org)  
If you would like to host let Chef David Mills know and we will put you on the schedule.

May 21st at Cumberland Perry Vo Tech

June 18th Giant Center

July 16th Kegel's Produce—summer picnic

August 20th—City Island

September 17th—HACC



## MEETING MINUTES FROM APRIL 16TH 2018:

7:03pm- – Board in attendance: Chef Mills, Chef Clark and Chef Patti

7:05pm – — Chef Mills Greeted Chapter and Guests that came to the Greystone Public House and pledged allegiance to the flag followed by Chef Gipe's prayer.

7:45pm meeting called to order Chef Mills thanked Chef Jason Viscount and his staff for the wonderful meal.

7:50pm Introduced our host for the evening— Chef Mills introduced and thanked Chef Clark from the Keswick Creamery, Brewer..

8:20pm– No meeting minutes were posted/approved from the March meeting Chef Mills is working on a solution.

Thank You to Laser Leaf and Chris Ditlow

**Treasures Report: March to April 1st 2018** Chef Autumn Patti

Checking Account \$2609.74 includes—\$559.36 -\$119.98 for Flowers + \$25.00 rebates

Savings Account \$13,229.24 ( +\$1.13 interest)

Taxes completed!

The New Professional Member rate for ACF is \$190.00

Associate Member fee is now \$226.00

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**Presidents Report:** Chef David Mills

Thank You Laser Leaf and Chris Ditlow

2 HACC Students competed at the Midwest Culinary Institute at the University of Cincinnati on Saturday.

Anna Smith and Savannah George. Both were awarded a Bronze Medal for their first SK Competition. The competition was ACF and WACS sanctioned. Thank You to Chef Michael Harants CEC AAC CCE and Chef Charlie Gipe CEC AAC for standing in as judges as they practiced.

Chef Thad Campbell has a great new position, but needs to step down as Webmaster for our website. Please contact one of the board members if you are interested in the webmaster position.

We are still looking for someone to host the June meeting. Please let us know if you are interested in hosting our chapter meeting.

Funds-Committee needed to discuss fund raising opportunities. Please reach out to the board if you are interested in serving.

**Correspondence:**

Chef McGrath – nothing at this time

**Education:** Chef Jason Clark said we would hear about/learn about Healthy Cooking in May

**Newsletter:** Chairperson Chef McGrath

Please contact Tim or David if you would like any information posted (Upcoming events, recipes, job postings etc.) tmcgrath@cpavts.org or dtmills@HACC.edu

**Social Media and Website:** Chair: TBD

**Academy of Chefs: Chef Bob Roebuck CEC, AAC**

**Chef Roebuck CEC ACC –**

**Saturday July 14th, 2018 at the Royal Sonesta Hotel in New Orleans, Louisiana will be the Chaines de Rotisseurs + AAC Dinner honoring Chef John Folse CEC AAC HOF**

**AAC Honorary Fellow and Hall of Fame Posthumous Chef Walter Bronowitz CCC CCE AAC**

**And Chef John Kacala CEC AAC**

**AAC Dinner will be Tuesday July 17th 2018 at the Hyatt Regency in New Orleans**

**Deadline for AAC new applicants in 12/1/2018**

**2018 AAC honorary Candidates**

<b>Ira A Falq</b>	<b>David M Preston</b>
<b>Fred C Levy</b>	<b>Simon Smotowicz CCC</b>
<b>Pamela S Mock</b>	<b>Barbara Walker</b>

**2018 AAC Inductees:**

<b>Northeast region 4</b>	<b>Southeast</b>	<b>6</b>	
<b>Central 4</b>	<b>Western</b>	<b>4</b>	<b>Grand total of 18</b>



**Ronald McDonald House: : Thank You Chef Richard Blithye from Sysco of Central Pa for your donation to the RMH. We are looking for a May volunteer. Chef Roebuck has a suggestion for getting Chef's for the RMH**

**Taste:** Chef Reis– no news yet.

**Blood bank: Chairperson:** Chef Michael Harants CEC AAC CCE

If you are planning on donating blood and you do not have a specific individual you would like to donate it to. Donate to ACF PA 181.

Encourage your families to donate even if they live in another state!!!

Our goal is 16 pints per year.

**Golf Outing:** Chairperson: Chef Tim McGrath-

No report at this time

**PA Flavors: :** Chef Blithye, Chef Mills Saturday 4/21 1-5pm needs volunteers CPAVTS pledges help VIP reception, , More Brewers than ever.

**Food Bank:** Chef Roebuck CEC AAC- see Bob if you are interested . Penn State Hershey-Joe Arthur has paperwork

**FOOD BANK CONT.— PAPERWORK REQUIRING SIGNATURES TO BRING CULINARY MEDICINE INTO THE FOREFRONT.**

**MEDICAL NUTRITION COMMITTEE-CHEF GURDUS CEC NOTHING TO REPORT AT THIS TIME**

**OLD BUSINESS:**

**NEW BUSINESS:** CHEF BOB ROEBUCK CEC AAC SAID THAT ED SHORE (MARCIA'S HUSBAND) PASSED AWAY AND MOTIONED TO DONATE \$500. TO THE HUMANE SOCIETY CHEF REIS 1ST ALL IN FAVOR YAY NONE OPPOSED MOTION CARRIES

WEBSITE IN THE MEALTIME MEETING MINUTES WILL BE SENT FROM ACFHARRISBURG@GMAIL.COM

JUST A REMINDER WEBSITE IS LOOKING FOR HELP. CHEF MILLS CAN ONLY UPDATE THE CALENDER.

CHEF TIM DURGIE CAN DO TECHNICAL WORK PART TIME FOR THE WEBSITE.

IF YOU NEED DOCUMENTATION OF CEH'S SEND ALL TO NATIONALS + COPY MEMBERS

**MOTION TO CLOSE MEETING: — 8:51 PM** Chef Michael Harrantes CEC AAC made a motion to adjourn the meeting. Chef Dave Gurdus CEC 2nd the motion

**ACF Harrisburg Chapter PA 181**

**2017 Officers**

**President:**

**Chef David T. Mills III**  
**Chef Instructor, Culinary Arts**  
**HACC, Central Pennsylvania's Community College**  
**Email: [dtmills@hacc.edu](mailto:dtmills@hacc.edu)**  
**Telephone: 717-221-1737**

**Vice President:**

**Jason Clark**  
**Sous Chef ,Hollywood Casino**  
**[Jason.clark@pngaming.org](mailto:Jason.clark@pngaming.org)**

**Treasurer:**

**Chef Autumn Patti**  
**Program Director, Chef Instructor**  
**Culinary Arts and Baking & Pastry Arts Programs**  
**Culinary & Pastry Arts Club Advisor**  
**HACC, Central Pennsylvania's Community College**  
**[arpatti@hacc.edu](mailto:arpatti@hacc.edu)**

**Secretary:**

**Chef Tim McGrath CCC**  
**[tmcgrath@cpavts.org](mailto:tmcgrath@cpavts.org)**  
**1-717-697-0354 ext. 170**  
**1-717-514-6803**

**Chairman of the Board:**

**Brian Pfeffley CEPC, CCE, AAC**  
**Pastry Instructor**  
**Lebanon CTC**

**CULINARIAN'S CODE**

As a proud member of the  
American Culinary Federation,

I pledge to share my professional  
knowledge and skill with all  
Culinarians.

I will place honor, fairness,  
cooperation and consideration  
first when dealing with my  
colleagues.

I will keep all comments  
professional and respectful when  
dealing with my colleagues.

I will protect all members from the  
use of unfair means, unnecessary  
risks and unethical behavior  
when used against them for  
another's personal gain.

I will support the success, growth,  
and future of my colleagues and  
this great federation.



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