



American Culinary Federation
Harrisburg Chapter

MISE EN PLACE

April 2017

President's Greeting:

Hello everyone,

I want to take a moment to thank the Chefs and Students from KTI for hosting us. Chef Pestka did a wonderful job teaching us about how to properly use salt blocks for cooking demonstrations. We all also enjoyed the international cuisine that they provided us. Great job as always!

I am excited for our next meeting also. Cumberland Perry Vo-Tech will be hosting. Chef McGrath and his students will be providing the meal, and Chef Jason Clark from Hollywood Casino will be providing us with some education about utilizing every part of the product that we can. It is called "Root to Stalk". I hope you are looking forward to this as much as I am.

If there is a topic that you would like to see covered, or if there is a cooking technique that you would like to see demonstrated, please let us know. We want to have the education cover topics that make us better at our craft. If you have a skill in a particular area, we would love to have you demonstrate for the group.

As always, if you have any questions or concerns feel free to reach out to me by e-mail at dtmills@hacc.edu.

Next Meeting:

7:00pm

Monday: May 15th

**Cumberland Perry Area Vocational Technical
School**

110 Old Willow Mill Road

Mechanicsburg, Pa 17050

VP Corner

April 2017

Chefs, Students and Guests

I would like to thank Keystone Technical Institute for holding our meeting last month and special thanks to Chef Richard King and his staff for the amazing food and Chef Pestka on the salt block cooking demonstration.

I am excited about our next meeting at Cumberland Perry Vo-Tech and we have Pennsylvania Restaurant & Lodging Association joining with us at this meeting.

This month's education piece is going to be about food waste. This I believe is a huge topic that needs to be more talked about in the industry and Food scraps are the second largest component of the national waste. We will be talking about composting, all the ways to avoid food waste and how root to stalk cooking can play a role in your establishment with waste and help on food costs.

The rest of the year meetings have some exciting educational pieces, here is some of the following topics. Food & beer pairing, street foods, the art of fermentation, the next generation of cooks and how we adapt. I am always interested to hear other ideas if someone thinks we are missing something important to talk about this year in the food industry. Please email me at [Ja-son.clark@pngaming.com](mailto:Jason.clark@pngaming.com).

Our ingredient of the month is ramps, also known as spring onion, wild leek, wood leek, and wild garlic is a North American species of wild onion widespread across eastern Canada and the eastern United States

If any questions or want to help in any way reach out to me as usual.

Thank you,

Chef Jason Clark

Check out the next page for an awesome recipe using Ramps, my favorite way of using ramps is pickling them and then using the tops for a pesto. Have fun cooking!

Pickled Ramps

Ingredients

- 8oz ramps
- 2 dried red chilies
- 2 bay leaves
- 2 teaspoons fennel seeds
- 1 teaspoon black peppercorns
- 1 cup white wine vinegar
- ½ cup sugar
- 1 tablespoon kosher salt

Directions:

1. Trim greens from ramps; reserve for another use—like pesto! Pack bulbs into a heatproof 1-pint jar along with dried red chiles, bay leaves, fennel seeds, and black peppercorns.
2. Bring white wine vinegar, sugar, salt, and 1 cup water to a boil in a medium saucepan, stirring to dissolve. Pour over ramps to cover. Seal jar. Let cool, then chill.

Do Ahead: Ramps will keep 2 weeks

Yields 1 pint

2017 MEETING LOCATIONS

Please mark your calendars

2017 Meeting Schedule

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

January 16th, Hilton Hotel

February 20th, Sysco of Central Pa

March 20th, YTI

April 17th at KTI

May 15th, Cumberland Perry Area Vo Tech

June- 19th The Millworks

July 17th at Kegel's Produce

August 21st at City Island Harrisburg

September 18th at HACC

October 16th at the Hotel Hershey



MEETING MINUTES FROM APRIL 17TH, 2017:

7:00pm- – Board in attendance: Chef Mills, Chef Clark, Chef Patti and Chef McGrath

Thank You to the Chefs and Students at Keystone Technical Institute especially Chef Pestka and Chef King well done!

We enjoyed the Mayan and Mexican Cuisine.

7:03pm Introduced our host for the evening— Chef Mills introduced and thanked Chef Pestka and Chef King and we tasted their cuisines of Mexico.

Reading or Posting and Approval of Minutes: Yes Chef Reis motioned to accept the minutes Chef Joe seconded the motion.

Treasures Report: April 2017 Chef Autumn Patti Chef Patti yes we have \$9,388.00 in our checking account and \$15,215.47 in our savings account

Motion Chef Reis seconded by Chef Roebuck

Presidents Report: Chef David Mills—

Passing of John Gross

Correspondence:

Chef McGrath —John Gross and Family sent us a card thanking us for the flowers at this difficult time.

COMMITTEES

Certification: Chairperson: Chef Harris and Chef Finch nothing to report at this time

Education: chair: Chef Gipe CEC, AAC Chef Jason Clark Chef de Cuisine Upcoming Education: we will be discussing Food Waste, Root to Stalk cooking, the New Generation of Cooks coming out of Culinary Schools, Food and Craft Beer Tastings

Newsletter: Chairperson Chef Tim McGrath Co-Chair: Chef Thad Campbell

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

We are working on a total transition of the newsletter to be viewed from our web-site only and not sent out individually. **600 newsletters are sent out monthly!!**

Postsecondary students need to update emails in order to receive the newsletter electronically. If graduated a personal email is needed to ensure you receive the newsletter.

Social Media and Website: Chair: Chef Campbell

Chef Campbell has been consistently updating our web-site so please keep checking it out for new information. Look for Cook/Craft/Create National Conference information also checkout our Harrisburg ACF 181 facebook page.

Please forward any ideas to Chef Campbell @ www.acfharrisburg.org

Be sure to like and share anything that it is posted on Facebook!!! In this way more people can share in what our chapter is doing.

Academy of Chefs: Chef Bob Roebuck CEC, AAC– nothing to report at this time

Ronald McDonald House: : Thank You to Chef Scott Levy CEC for the April donation we are looking for a May donation if interested contact Chef Bob Roebuck CEC AAC

Taste: Chef Reis– nothing to report at this time

Blood bank: Chairperson: Chef Harants

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 family's to donate even if they live in another state!!!

Our goal is 16 pints per year.

Golf Outing: Chairperson: Chef Tim McGrath-

I talked with the PRLA no golf meetings yet, hang in there!

PA Flavors: : Chef Mills, it is still happening on April 22nd, 2017 at the Farm Show in Harrisburg.

Food Bank: see Chef Bob Roebuck CEC AAC if you are interested , please see the web site , the Recipe Contest for the Nutrition Education Network runs until April 20th.

Chef Roebuck is need of help, please see the dates that are Listed on the ACF Website under the calendar as "food bank assistance" Look for May's Opportunities

Call Chef Roebuck @ 717-566-1062

CHEFS MOVE TO SCHOOL: CHEF ROEBUCK & CHEF BYREM HAVE NOTHING TO REPORT AT THIS TIME

OLD BUSINESS: HACC's Gala raised \$16,000. for Student Scholarships.

NEW BUSINESS: HACC STUDENTS AND CULINARY STAFF WILL BE AT THE PA FLAVOR EVENT WITH THEIR HACCIADO BEER AND CHEF LONG CEC AAC WILL BE MAKING BEER MAC AND CHEESE WITH SHRIMP. THERE IS A CAKE COMPETITION BEING HOSTED BY ROTARY INTERNATIONAL ON MAY 15TH ENTRIES ARE DUE BY MAY 1ST.

MOTION TO CLOSE MEETING: — 8:05PM Meeting Adjournment Chef Charlie Gipe CEC AAC 2nd Chef Bob Roebuck CEC AAC

ACF Harrisburg Chapter PA 181

2017 Officers

President:

Chef David T. Mills III

Chef Instructor, Culinary Arts

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Chairman of the Board:

Brian Peffley 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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