



American Culinary Federation  
Harrisburg Chapter

# MISE EN PLACE

February 2018

President's Greeting: :

Hello Fellow Culinarians,

First I would like to thank Chef Richard Blyth and Chef Jason Clark for the great education on nose to tail cooking and for the impeccable menu that was provided to us. I know that there was many other chefs and students that helped the day of the event and I am also thankful for them.

I had an opportunity to take a class of culinary students to Italy the first week of March. It was really eye opening for the students to see a completely different outlook on sourcing food. It is one thing for us to talk about "Farm to Fork" or "Slow Food", it is another to be introduced to a culture that knows nothing but this concept. In Rome, you can get a fresh meal with local ingredients that will satisfy the biggest appetite, cheaper than you can get a Big Mac and the local McDonalds. I wish that there was a way for us as Americans to flip a switch and that be our culture. Since we can not do that, I think it should be our priority as chefs to keep the conversation alive, and continue to do our part to work towards that culture by continuing our training and educating others. Chef Dave Gurdus is doing his part by educating Medical Staff and Community Members about nutrition and healthy eating habits, Many others are providing local sustainable products on their menu and educating their customers. What are you doing to help move forward this initiative? Is there something that you would like us to do as a chapter? Please let us know, we would like to share ideas on what we can do.

Please reach out to me directly at [dtmills@hacc.edu](mailto:dtmills@hacc.edu) if you have any questions or concerns. I look forward to seeing you at our next meeting!

Chef David T. Mills III

ACF, PA 181 Chapter President

L.E.A.F. Project Board Chair

**Next Meeting:**

**Monday: March 19th**

**YTI**

**Lancaster, Pa**

**7:00pm**

# VP Corner

## Chefs, Students and Guests

I wanted to thank Sysco and Chef Richard Blythe for all their assistance in providing the food and preparing the meal for our Nose to Tail educational dinner for the evening. I would also like to thank Michael Harants, and the students for executing the meal. It was a great experience to see many students involved and chapter members cooking such a complex meal. This was a learning experience for everyone and that is what the ACF is all about enhancing professional growth.

I am excited about our next meeting at YTI Career Institute with Chef Timothy Harris. Chef Timothy will be introducing to us, one of PA's largest agricultural item mushrooms. This is such a versatile product and in our own back yard Kennett Square, Pennsylvania—a small town in the state's southeastern corner and the Mushroom Capital of the World. Half of America's mushrooms come from the area around Kennett Square, which is intensely proud of its mushroom heritage. The town closes its streets every year for a two-day mushroom festival. This past New Year's Eve, they dropped an 800-pound mushroom in lieu of a ball.

What's curious about the whole mushroom thing in Pennsylvania is that it's all a historical accident. There's nothing in the Pennsylvania soil that is better suited for mushrooms (which are grown indoors, anyway). But, nearly 150 years ago, according to local legend, a couple of Quakers decided to grow mushrooms in the otherwise wasted space under the elevated beds in greenhouses. As word spread, more and more farmers came to try their hands at a fungal fortune. Just outside of the town lie 20 acres of steaming compost, made up of horse manure, hay, and—this being Pennsylvania—cocoa shells from the Hershey chocolate factory. This is how you make mushroom food.

The compost is pasteurized and then inoculated with mushroom spores. For days, the fungus grows as a spidery white web. Then, changing the temperature, water, and carbon levels prompts fungi to reproduce. Mushrooms, after all, are the fruiting body—in other words, the sexual organs—or fungi. Right before harvest, certain mushrooms can double in size in just one day. All this growing takes place in windowless, temperature-controlled buildings that line the roads along Kennett Square.

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, Art of Fermentation, Next Generation of cooks, Modern Vegetarian cooking, Science of Cooking, Kitchen Creativity. 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

# Mushroom Bisque Soup

- 5# white button mushrooms, finely chopped
- 5# shitake mushrooms, finely chopped
- 10# crimini mushrooms, finely chopped (buffalo chopper)
- 5# oyster mushrooms, finely chopped
- 5# portabella mushrooms, finely chopped
- 4# whole butter, cubed
- 4# all purpose flour
- 2# shallots, finely chopped (4inch 1/6pan)
- 3 gallons chicken stock
- 6 cups sherry
- 4oz chicken base
- 2 ½ quarts heavy cream (heat up and add daily to base)
- 3 tablespoons kosher salt
- 2 teaspoons white pepper

## Directions:

Add butter in a heavy bottom soup pot over medium- high heat. Add the shallots, cook for 3-4 minutes and add mushrooms, Cook stirring frequently, until softened, 6-8 minutes.

Add the flour and cook, stirring constantly, 3-4 minutes.

Whisk in the chicken stock, sherry, chicken base gradually, bring to a simmer, cook for 30 minutes and season with salt and pepper

Stir in the heavy cream daily to base for service.

Cool rapidly and store in walk-in

# 2018 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](http://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 Greystone Public House

May 15th, Cumberland Perry Area Vo Tech

June- 19th to be announced

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 FEBRUARY 2018:

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

7:00pm – — Chef Mills Greeted Chapter and Guests that came to Sysco. Chef Mills introduced Chef Clark and Chef Blythe who reviewed the menu and provided the education on nose to tail utilization.

8:14pm meeting called to order Chef Mills thanked Chef Clark and Chef Blythe for the food provided.

**Treasures Report: August 1st to September 1st 2017** Chef Autumn Patti

Beginning balance: checking account \$3159.72

Beginning balance: savings account balance \$13,227.10

Motion: Chef Gurdus Second: Chef Roebuck  
all in Favor

**Presidents Report:** Chef David Mills—

Thank you to Chris Ditlow and LaserLeaf for providing his beautiful work for our chapter.

Chef Patti will be taking a group of HACC students to the regional conference to participate in the knowledge bowl. Anyone going to the conference please show your support.

Chef Notter and Chef Tim Harris are hosting a student Competition in March, please reach out to them directly if you would like to be involved.

HACC's Culinary Study Abroad class leaves next week for Italy

The chapter is starting 2 committees, Medical Nutrition, and Education. Please let us know if you are interested in being involved.

**Correspondence:**

Chef McGrath –

Nothing to report

**Certification:** Chairperson: Chef Harris CEC

Nothing to report at this time

**Education:** Chef Jason Clark

March—YTI—Chef Tim Harris will provide education on one of the biggest agricultural products in PA....  
Mushrooms.

April—Greystone Public House— the education will be on the art of fermentation.

**Newsletter:** Chairperson Chef McGrath Co-Chair: Chef Campbell

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

**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. We are going to expand our reach with Instagram and more twitter information.

Please forward any ideas to Chef Campbell @ [www.acfharrisburg.org](http://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**

**Chef Roebuck CEC ACC –nothing to report at this time**

**Ronald McDonald House: :**

**Taste:** Chef Reis– no news yet.

**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-

Nothing to report

**PA Flavors:**

Chef Blythe and Chef Mills attended a planning meeting. We will be utilizing the concessions kitchen as we have in past years, NOT the PA Preferred kitchen. PA Preferred is no longer a sponsoring partner for the event.

**Food Bank:** Chef Roebuck CEC AAC- see Bob if you are interested

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

Call Chef Roebuck @ 717-566-1062

**OLD BUSINESS:**

**NEW BUSINESS:**

DOWNTOWN DAILY BREAD WAS IN ATTENDANCE TO SPEAK TO US ABOUT OPPORTUNITIES TO PARTNER WITH THEM. CHEF GIPE MADE A MOTION TO DONATE \$500.00 AND CHEF ROEBUCK SECONDED THE MOTION. MOTION WAS PASSED AND CHEF PATTI PROVIDED A CHECK ON WEDNESDAY 2/21. DOWNTOWN DAILY BREAD ALSO ASKED IF ANY OF US WOULD BE WILLING TO PARTICIPATE IN A WALK TO RAISE MONEY THOUGH HIGHMARK.

**MOTION TO CLOSE MEETING: – 8:37PM** Chef Gipe CEC AAC made a motion to adjourn the meeting. Chef Campbell 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**

**L.E.A.F. Project, Board Chair**

**leafprojectpa.org**

**Email: [dtmills@hacc.edu](mailto:dtmills@hacc.edu)**

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**Vice President:**

**Jason Clark**

**Sous Chef ,Hollywood Casino**

**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**

**Secretary:**

**Chef Tim McGrath CCC**

**tmcgrath@cpavts.org**

**1-717-697-0354 ext. 170**

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**Chairman of the Board:**

**Brian Pfeffley CEPC, CCE, AAC**

**Pastry Instructor**

**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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