



American Culinary Federation  
Harrisburg Chapter

# MISE EN PLACE

June 2018

## President's Greeting:

Hello Fellow Culinarians,

Thank you to Chef Tim Durgy and everyone at the Giant Center that helped out with making the evening awesome! Thank you to Chef Clark for providing the education about POS systems and their uses.

This month's meeting will be at Kegel's Produce. Kegel's will be donating some product for us to utilize for the meeting. The meeting is more of a "Family Picnic". So no need to wear your whites! Please bring a covered dish to share with the group. If you would like to use some of the donated product in your dish, please reach out to Chef Tim McGrath who will be coordinating the donated product. If you have something from your own garden that you will be using in your dish, make sure that you let us know!

There was a scheduling conflict with City Island for next month's meeting. They have baseball Games 3 of the 4 Monday's in August. Chef Kurt Wewer will be hosting us at Little Bird, the new restaurant associated with EverGrain Brewing Company on the Carlisle Pike. Our education will be about Mushrooms and Chef Kurt, Will Pedilla Brown, and I will be foraging for Mushrooms before the event and utilize some of them in the education and the dishes. We will have a guest speaker talk about specifically mushrooms, but Chef Kurt and Will, will teach us about wild edibles. This should be a fun evening! I hope to see you there!

Chef Jason Clark and I will be in New Orleans for the National Conference during the meeting at Kegel's, so we will both see you in August.

Be well and enjoy summer!

-Chef David T. Mills III

### **Next Meeting:**

**Monday: July 16th**

**Kegel's Produce**

**2851 Old Tree Dr.**

**Lancaster, Pa 17603**

**7:00pm**

# 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.

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 Giant Center

July 17th at Kegel's Produce

August 21st at City Island Harrisburg

September 18th at HACC

October 16th at the Hotel Hershey

November 20th at the Hollywood Casino

December 18th John Gross and Company



## MEETING MINUTES FROM JUNE 18TH:

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

7:03pm- — Chef Mills Greeted Chapter and Guests that came to the Giant Center in Hershey

7:05 Pledge By Chef Mills and Prayer by Chef Gipe CEC AAC

7:30pm Introduced our Educational Component— Chef Mills gathered the chapter for Chef Jason Clark's presentation on Avero POS Systems and the importance of tracking Data. What data is important to a Chef? Labor forecasting, prep levels, par sheets. You can't bring food cost to the bank! Thank you for the information Chef Clark.

A big Welcome to Chef Ben Bedard CEC from Pueblo Colorado as the new head honcho at Hershey Entertainment Complex.

Reading or Posting and approval of minutes Yes or No Chef Gipe CEC AAC made a motion to accept the minutes from the website Chef Clark 2nd the motion

Thank You to Chris Ditlow from Laser Leaf for his presentation to Chef Ben Bedard CEC and Chef Tim Durgey

**Treasures Report: May 1st to June 1st 2018** Chef Autumn Patti

Beginning balance: checking account \$2525.38 ( Paid \$1750. for LCCTC for skills competition and \$2500. for Leaf Program)

Beginning balance: savings account balance \$8,231.32

The New Rate for Professional Membership to ACF is \$190.00

Associate Member fee is now \$226.00

"

Motion: Chef Mills Second: Chef Tim McGrath all in favor

**Presidents Report:** Chef David Mills—

Thank you Laser Leaf and Chris Ditlow

Thank you Chef Tim Durgey and staff for hosting this month.

Chef Steven Gotthelf, received his CEC certification

Cost for attendance at the National conference.

Conference Registration (early registrstration discount \$775.00

Round Trip Flight \$281.96

Hotel (with ACF Discount) \$1010.45 (Sun - Thurs)

Total - \$2,067.41

Funds - Committee needed to discuss fund raising opportunities.

July Meeting - Kegels

**Correspondence:**

Chef McGrath – The Ronald McDonald House Spring 2018 newsletter says save the date 11th Annual Moonlight Gala is on November 3rd, 2018 at the Hershey Lodge.

**COMMITTEES**

**Certification:** Chairperson: Chef Harris CEC

Nothing to report at this time

**Education:** Chef Jason Clark presented AVERO POS systems in June.

**Newsletter:** Chairperson : Chef Tim Durgey, thanks for stepping up!

Please contact Tim if you would like any information posted (Upcoming events, recipes, job postings etc.) tmc-grath@cpavts.org

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.

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

**MEDICAL NUTRITION COMMITTEE-**CHEF DAVID GURDUS CEC NO REPORT AT THIS TIME

**OLD BUSINESS:** We are still trying to find a way to raise funds for the chapter Chef Ben Bedard CEC volunteered to help

**NEW BUSINESS:** CHEF GIPE CEC AAC MADE A MOTION TO COVER TRAVEL ARRANGEMENTS FOR CHAPTER PRESIDENT CHEF MILLS TO GO TO NATIONALS IN NEW ORLEANS IN JULY CHEF LONG CEC AAC 2ND THE MOTION (MOTION CARRIED)

CHEF GIPE CEC AAC MADE A MOTION TO DONATE \$250. TO NORTHEAST REGIONAL STUDENT TEAM FROM NEW YORK CHEF LONG 2ND MOTION, MOTION CARRIED

**Social Media and Website:** Chair: Chef Durgey

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

No report at this time

Deadline for 2018 Induction to AAC is December 1st, 2017



**Ronald McDonald House:** : Thank You Chefs for volunteering, if you would like a permanent spot on the calendar let us know.

**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 at this time

**PA Flavors:** : Nothing new to add thank You Chef Blythe and Chef Mills excellent job!

**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

**MOTION TO CLOSE MEETING: – 8:42PM** Chef Gipe CEC AAC made a motion to adjourn the meeting. Chef Joe Padamonski 2nd the motion motion carried.

See you at the Kegal's meeting, remember this is casual summer attire , bring a dish to pass, Chef Tim McGrath will be bringing chicken

**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**  
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**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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