



American Culinary Federation
Harrisburg Chapter

MISE EN PLACE

June 2017

President's Greeting: :

Hello Everyone,

I hope that you all enjoyed the last meeting at The Millworks. I want to thank Chef Lance Smith for opening his kitchen to us and Chef Patrick Mulvaney for being there that evening. I also want to thank Brewmaster Jeff Musselman for the education about the beer and for donating the beer for us to try. Lastly, I would Like to thank Chef Jason Clark for getting the food donated and for coordinating and cooking the food for the presentation. I have to personally say I really enjoyed the food and education that Chef Clark set up for us.

Our next meeting is at Kegels Produce on July 17th. It is our annual picnic so "Picnic Attire" or "Vacation Attire" is recommended. We will have Steve Frecon from Frecon Family Farms Talking to us about diversifying the family farm. Kegels is donating fresh local produce for the meeting. I will send out an e-mail with the donated items once I know what they are. This is a "Pot-Luck" so bring a covered dish of your choice featuring local produce. You can pick up the donated produce from HACC after I send out the list, or you can make something from whatever you grew in your own garden!

After hearing from Steve, we will have a dessert demo and have dessert provided By Carol from Full Spirited Desserts. I had an opportunity to try their desserts at PA Flavor. They are not what you would expect from a purchased product. I am excited to have it again! We will also hear from Chef Peffley's students that went to nationals and congratulate them for doing so well.

I Hope to see you there and as always, please do not hesitate to reach out to me directly with any questions or concerns,

-Cheers!

Next Meeting:

7:00pm

Monday: July 17th

Kegel's Produce Company

2851 Old Tree Dr.

Lancaster, Pa 17603

VP Corner

June 2017

Chefs, Students and Guests

I wanted to thank Jeff Musselman, Patrick Mulvaney and everyone else at the Millworks for allowing us to hold our June meeting. The beers were amazing!

I am excited about our next meeting at Kegels produce, we will have some local farmers to discuss produce, we will also have Carole from Full Spirited Flavours to talk about liquor infused cakes. This company was built by three sisters, not your usual dessert suspects: Full Spirited Flavours has been slowly breaking ground by introducing liqueur infused cakes to full-service restaurants and casual-dining. They are kicking up the dessert menus a notch. Next time you are eating in your favorite eatery check with your waiter to see if they are offering the newest trend. We are very excited!

I wanted to also talk about the March of Dimes Signature Chef Auction coming up in September this is an awesome event. The event will be held at Hollywood casino on Monday October 2, 2017. Taste the tantalizing flavors of Central Pennsylvania's most distinguished restaurants and meet the culinary masters who work behind the scenes to please your palate. Network with entrepreneurs, business professionals, community leaders and senior executives. Bid on a variety of unique and exciting auction packages that include fine dining, hotel/resort stays, priceless experiences and much more. Make a difference in the health and wellbeing of generations to come by joining us at the 2017 Central Pennsylvania Signature Chefs Auction, raising funds that directly benefit the March of Dimes. Signature Chefs Auctions are held in more than 200 cities nationwide and over 100,000 corporate and social community leaders attend. If anyone is interested in being involved, please contact Leaf Chef Allan Rupert at 717-469-3446 or by email at alan.rupert@pngaming.com.

The rest of the year meetings have some exciting educational pieces, here is some of the following topics. Street Foods & Food Trucks, The Next Generation of Cooks, ACF Culinary Competitions and Certifications, Art of Fermentation, Sous-vide Cooking. 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 Jason.clark@pngaming.com.

Our ingredient of the month Summer Peaches

Fresh, local **peaches** are the epitome of summer. Feel free to eat them whole over the sink. You can grill pitted and halved peaches for salad or dessert, or bake chopped peaches in any number of fruity, juicy desserts.

Thank you,

Chef Jason Clark

Check out the next page for an awesome recipe using Peaches

Grilled Peach & Burrata Salad

Ingredients

1 red onion, sliced thin
1 tablespoon olive oil
2 teaspoons balsamic vinegar

for the balsamic glaze:

¼ cup balsamic vinegar
1 tbsp brown sugar

for the salad:

3 peaches, sliced in half + pits removed
5oz arugula + spinach greens mix
1 ball burrata cheese

Directions:

first, you will want to make the caramelized onions. heat olive oil in a skillet over low heat. spread the thinly sliced red onions in a single layer in the pan + let them caramelize, stirring occasionally. this process should take about 20 minutes.

when the onions are brown + translucent, add the balsamic vinegar stirring to combine. remove the onions from the pan + set aside.

to make the glaze, combine balsamic vinegar + brown sugar in a small saucepan over medium heat. when mixture simmers, turn the heat down to low + let bubble until reduced by half, about 10 minutes. let cool + set aside

heat a grill pan over medium heat. oil the peaches + grill the peaches.

finally, assemble the salad. layer the greens down, rip the burrata over the salad, place the peaches over everything + finish with the glaze.

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 Giant Center Hershey, Pa

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 19TH, 2017:

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

Thank You Jeff Musselman and Chef Jason Clark for the Beer and Food Pairing Meal

7:19pm Introduced our host for the evening— Chef Mills introduced and thanked Jeff and the Staff of the Mill Works Brewery for having and hosting us.

Treasures Report: June 2017 Chef Autumn Patti

Our Savings Account has \$15,218.01 (+ \$1.29 interest)

Our Checking Account has \$4, 990. (- \$1.99 service fee, - \$3,000. check to LCCTC for Skills USA National Competition Support, + \$115. in rebates)

Presidents Report: Chef David Mills—

Correspondence:

Chef McGrath – thank you Chef Paul for doing the June Ronald McDonald House and for Pinnacle Health taking the July house.

COMMITTEES

Certification: Chef Harris says that ACF is now advertising the CMC Exam

Education: Chef Clark did a food and Beer Pairing which was excellent with Brewmaster Jeff Musselman, we enjoyed a multi-course meal. Some future ideas for an educational component are How to handle the next Generation Cooks, Work, Life and Balance

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.

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. Also HACC will have Produce on thursday afternoon before the next Chef Meeting. Our meeting will be at Kegels Produce in Lancaster Summer Clothes are the attire for our July Picnic!

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 new to report at this time

Golf Outing– Chef McGrath October 16th at the Hershey Country Club, the date and location are secured we are waiting for more details from the PRLA

Ronald McDonald House: : Thank You for your continued support! We feed the families of sick and recovering children at the House in Hershey. Thank You Chef Paul for June and Pinnacle Health for July.

Taste: Sunday October 29th, 2017 at the Strawberry Square, Mailing out information on June 1st. The fundraising goal is \$85,000.. Currently they are updating all materials for marketing and event schedule. Contact for the taste of Central Pa is Meaghan Abbot of the Central Pa Food Bank(direct line 717-547-6270 and fax 717-564-1154). This is the 30th Annual Taste the hours are from 1-3pm and \$30.00 per person entry fee. The theme is Fresh and Local this year, we're adopting this theme as well as there will be no traditional VIP reception, instead we are doing a Taste Preview and Toast for Sponsors and Special Friends of the Food Bank before the General Public can enter. Flyers have been mailed out we expect 500 Attendees.

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.

PA Flavors: : Chef Reis " It's happening! "

Food Bank: see Chef Bob Roebuck CEC AAC if you are interested , please see the web site.

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 July Opportunities

Call Chef Roebuck @ 717-566-1062 also see TASTE for deals of the Taste of Central Pa

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

OLD BUSINESS: Chef Mills and Chef McGrath will be working on the certificates for this year before the next meeting.

NEW BUSINESS: HEIDI WITMER, TRACY STRITCH AND THE LEAF PROJECT WILL BE SELLING FAMILY DINNER LEAF KITS, THE MEAL KITS INCLUDE LOCALLY HARVESTED FOODS AND CAN BE PURCHASED AS A TOP END PRODUCT OR SUBSIDIZED FOR ECONOMICALLY DISADVANTAGED FOLKS. LEAF IS ALSO LOOKING FOR CHEFS TO DEMONSTRATE FOR THEIR STUDENTS OVER THE SUMMER/FALL PERIOD. THEY ALSO ASKED FOR A DONATION OF \$2,500. TO KEEP THEIR PROGRAM MOVING FORWARD. A MOTION WAS MADE TO GIVE THEM THE MONEY BUY CHEF REIS AND 2ND MADE BY CHEF ROEBUCK.

CHEF HARRIS DISCUSSED A CHAPTER SPONSORED COMPETITION AT YTI, ONE DAY SK CATEGORY COMPETITION, MOTION WAS MADE BY CHEF SCOTT LEVY AND SECONDED BY CHEF TIM DURGEY.

THE NATIONAL ACF CONVENTION IS IN JULY CHEF PEFFLEY AND CHEF MILLS WILL BE ATTENDING.

MOTION TO CLOSE MEETING: — 8:15PM Meeting Adjournment Bob Roebuck CEC AAC 2nd Chef John Reis CFB

ACF Harrisburg Chapter PA 181

2017 Officers

President:

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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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