



MISE EN PLACE

October 2019

President's Message:

Hello Everyone I wanted to thank our talented Members who helped run another successful Golf Outing. I want to personally thank Chef Charlie Gipe and Chef Robert Roebuck for mentoring Chef Bob Miller and Students from Cumberland Perry Area Vocational Technical School. Great Job Everyone! Thank You Chef Richard Blythe for the Education on Squashes.

Our next meeting will be at Sysco of Central Pa with Chef Richard discussing Holiday planning with Charcuterie on November 18th until then stay warm!

Next Meeting:

Monday: November 18, 2019

Sysco of Harrisburg

3905 Corey Rd

Harrisburg PA

7:00pm



The Apprentice



Fall Harvest Dinner

Wednesday, November 6

Held at Lebanon CTC

Time: 6:00pm

50.00 per person

This event is a fundraiser for our 2nd year apprentices

TEA Meal Event

Dinner will be held on Friday, December 6th

Time: 6:00pm

Held at Lebanon CTC

40.00 per person

This event is a fundraiser for our apprentices, also.

VP Corner

July 2019



Chefs, Students and Guests :

Chef Richard Educational Component:



Cucurbita (Latin for gourd)^{[3][4]} is a genus of herbaceous vines in the gourd family, Cucurbitaceae, also known as cucurbits, native to the Andes and Mesoamerica. Five species are grown worldwide for their edible fruit, variously known as **squash**, pumpkin, or gourd depending on species, variety, and local parlance,^[a] and for their seeds. Other kinds of gourd, also called bottle-gourds, are native to Africa and belong to the genus *Lagenaria*, which is in the same family and subfamily as *Cucurbita* but in a different tribe. These other gourds are used as utensils or vessels, and their young fruits are eaten much like those of *Cucurbita* species.

Most *Cucurbita* species are herbaceous vines that grow several meters in length and have tendrils, but non-vining "bush" cultivars of *C. pepo* and *C. maxima* have also been developed. The yellow or orange flowers on a *Cucurbita* plant are of two types: female and male. The female flowers produce the fruit and the male flowers produce pollen. Many North and Central American species are visited by specialist bee pollinators, but other insects with more general feeding habits, such as honey bees, also visit.

There is debate about the taxonomy of the genus, as the number of accepted species varies from 13 to 30. The five domesticated species are *Cucurbita argyrosperma*, *C. ficifolia*, *C. maxima*, *C. moschata*, and *C. pepo*. All of these can be treated as winter squash because the full-grown fruits can be stored for months; however, *C. pepo* includes some cultivars that are better used only as summer squash.

The fruits of the genus *Cucurbita* are good sources of nutrients, such as vitamin A and vitamin C, among other nutrients according to species. The fruits have many culinary uses including pumpkin pie, biscuits, bread, desserts, puddings, beverages, and soups.

MEETING LOCATIONS

Please mark your calendars

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 Tim McGrath know and we will put you on the schedule.

2020 MEETING LOCATION

January 20, 2020	Hilton Harrisburg
February 17, 2020	Sysco of Central Pa
March 16, 2020	Messiah College
April 20, 2020	HACC
May 18, 2020	Camp Hill Giant store
June 15, 2020	Hersheypark Location TBD
July	
August	
September	
October	HCC—Golf outing TBD
November	
December	



2019 MEETING LOCATIONS

September 16th, at Messiah Village
October 21st, at HCC—Golf outing
November 18th, at Sysco—Harrisburg
December 15th, at John Gross

MEETING MINUTES FROM JULY 15:

7:00pm- – Board in attendance: Chef Patti, Chef Richard, Chef Durgey - Chef McGrath excused

7:03pm- — Chef Patti greeted Chapter and Guests that came to the meeting

7:05 Pledge by: Chef Patti - Prayer by Chef Gipe

7:30pm Introduced our Educational Component— Chef Richard presentation on Squash was a gourd of time. There are four types of species that Chef reviewed for all. Chef spoke about different way these items can be used with in the foodservice community. Packet was issued to all with information and recipes.

Reading or Posting and approval of minutes :

Minutes were approved by Chef Gipe , 2nd by Chef Reis—All approved

Issue with Web Site posting—should be resolved and posted by next meeting.

Treasurer's Report: October 2019

2019 Chef Autumn Patti

Beginning balance: checking account \$ 2064.58 No transactions to report

Beginning balance: savings account balance is \$9741.75

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

Presidents Report: Chef Tim McGrath CCC - No report

Correspondence: Chef T. Durgey – no report at this time

Old Business: Thank You - To Chef Gipe and Chef Roebuck for helping our chapter member with the USA World of Dance event.

New Business:

HACC—Students competition in 2020 are in need of support from the chapter—Motion was made for 150.00 by Chef Peffley and 2nd by Chef Gipe—all in favor Also, looking for ACF Chef willing to help coach students.

Fundraiser for Student who pats away at HACC will be held at Grey Stone Restaurant on November 3rd. Chili cook off—Chef Gipe will represent Chapter 181 Entry fee and Attendance fee apply— ABC 27 will have a spot in the morning news on Thursday prior to the event. Prizes from are John Gross and Singer will be offered to contestants with the winning Chili.

Chef Notter is looking for assistance for travel and competition in Germany for the SCF Regional team. Motion was made for 1500.00 was made by Chef Peffley and 2nd by Chef Reis, all approved. Chef Notter will host a chocolate teaching class as a fundraiser to assistance the chapter with some reimbursement cost of this event. More information will be posted as it becomes available.

Chapter Awards discussion was brought for nominations for this year. Committee would be the winners from last year. At this point rules from the chapter are to be suspended as the committee is not in place. Chef Peffley will coordinate the nominations. If you would like to be considered for a nomination please submit a Bio and short essay why you should be consider for the nomination.

President's Award
Chef of the Year Award
Chef's Achievement Award
Chef Elmer E. Byrem Award
Educator of the Year Award
Pastry Chef of the Year
Student Chef of the Year

GOLF OUTING THANK YOU TO ALL

7 Apprentice were in attendance
17 student from Cumberland Perry Area Vocational Technical School were in attendance all day
4 Student from Lebanon Valley CTC were in attendance
Chef Gipe along with all other Chef's from ACF 181 OUTSTANDING

Thank You to Chris Ditlow from Laser Leaf for his
presentation to: **Chef Bob Miller**

Cumberland Perry Area Vocational Technical School





COMMITTEES



Certification: Chairperson: Chef Harris CEC

Nothing to report at this time

Education:

Nothing to report at this time

Newsletter: Chairperson : Chef Durgey

Please contact Durgey if you would like any information posted (Upcoming events, recipes, job postings etc.) tdurgey@hersheypa.com

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 send information to: McGrath_101@comcast.net

Social Media and Website: Chair: Chef Campbell

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

Chefs Move to School: Program on hold at the present time

Medical Nutrition Committee- Program starts in the Fall with HMC



Academy of Chefs: Chef Bob Roebuck CEC, AAC

No Report

Ronald McDonald House: : Chef Bob Roebuck CEC, AAC contact: 717-566-1062

Thank You for October — November Lebanon CTC will prepare the meal

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. Our goal is 16 pints per year.

Golf Outing: Chairperson: Chef Miller

Under New Business

PA Flavors: No Report

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

September was Hunger Action Month

1000 local agencies assisted - 135,000 people in need monthly— 45,000,000 meals provided

3000 Volunteers = 32,000 hours of labor donated

\$35,000 Grant from Highmark Blue Shield - \$20,000 from PSECU—Farmer Market Vouchers

Partners with Commodity Supplemental Food Program (SFP)

Federally Funded provide services for 600,000 low income population

Motion to close meeting:

Next Meeting to be Held: Sysco Harrisburg

ACF Harrisburg Chapter PA 181

2019 Officers

President:

Chef Tim McGrath CCC

McGrath_101@comcast.net

1-717-514-6803

Vice President:

Chef Richard Blythe Jr.

Sysco Central Pennsylvania

717-561-4000 Ext 4574

blythe.richard@centralpa.sysco.com

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 T. Durgey

HERCO—Entertainment Complex

717-508-1560

tdurgey@hersheypa.com

Chairman of the Board:

Chef David T. Mills III

Telephone: 717-221-1737

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.



**American Culinary Federation
Harrisburg Chapter**