



American Culinary Federation
Harrisburg Chapter

MISE EN PLACE

April 2019

Mise en Place

President's Greeting:

Hello Chefs, Educators, Cooks, Students and Food Enthusiasts it looks like the April Showers part of the saying is true. The rain will bring us awesome produce and feed our animals so that is great. I wanted to thank Chef Tim Harris CEC for hosting us, what a great meeting we had at the YTI Lancaster Campus.

Well in April at our monthly meeting , we had CEPC Chef Susan Notter with Felchlin of Switzerland present a chocolate tasting and lesson on Tempering Chocolate. I ate dinner with friends, learned about Beta 5 crystallization and discovered some opportunities to do community service. I never knew what was involved with tempering chocolate or some of its applications. Chef Notter painted some molds with colored tempered chocolate then made a shell which she filled with a delightful chocolate coffee and blueberry filling. Chef topped the molds off and let them set while we conducted the business part of our meeting. After the meeting adjourned we tasted the chocolates and I must say Felchlin of Switzerland has many wonderful products. The chocolates were delicious and Chef actually treated us to a tasting of some products. Who knew that the grass Cattle eat would affect the milk and butter which creates a Meadow Milk note in the white chocolate?

We need You! Members who are interested in hosting a Chapter meeting for September and November please respond to me or the board members. Our calendar is getting filled up for meeting locations and we also have plenty of educational opportunities like the upcoming Pa Flavor Event of 2019 at the Farm Show in Harrisburg on April 27th. So if you are a Business, Vocational Program, Non Profit or even a Catering Business we have something just for you or your staff. Our Blood Bank could use your donations, or the Food Bank would love to have your help. The Shalom House or the Ronald MacDonald House would love your help. Thank You for all that You do !

Tim McGrath CCC

McGrath_101@comcast.net

717-514-6803

Next Meeting:

Monday May 20th

Millworks

340 Verbeke St, Harrisburg, PA 17102

7:00pm

VP Corner

April 2019

Chefs, Students, and Guests,

Thank you all, who attended our last meeting held at YTI, hosted by Chef Tim Harris and wonderful demonstration and education by Chef Susan Notter.

Our next meeting is to be held at The Millworks in Harrisburg on Monday may 21st beginning promptly at 7pm. This is a very nice location with innovative food offerings.

The Leaf Project may speak to us of the benefits, our investments in the past have made.

As always, please forward and queries or suggestions about a culinary related subject you are curious about or on which you would like more information. If you are wondering, you should be sure others are as well!

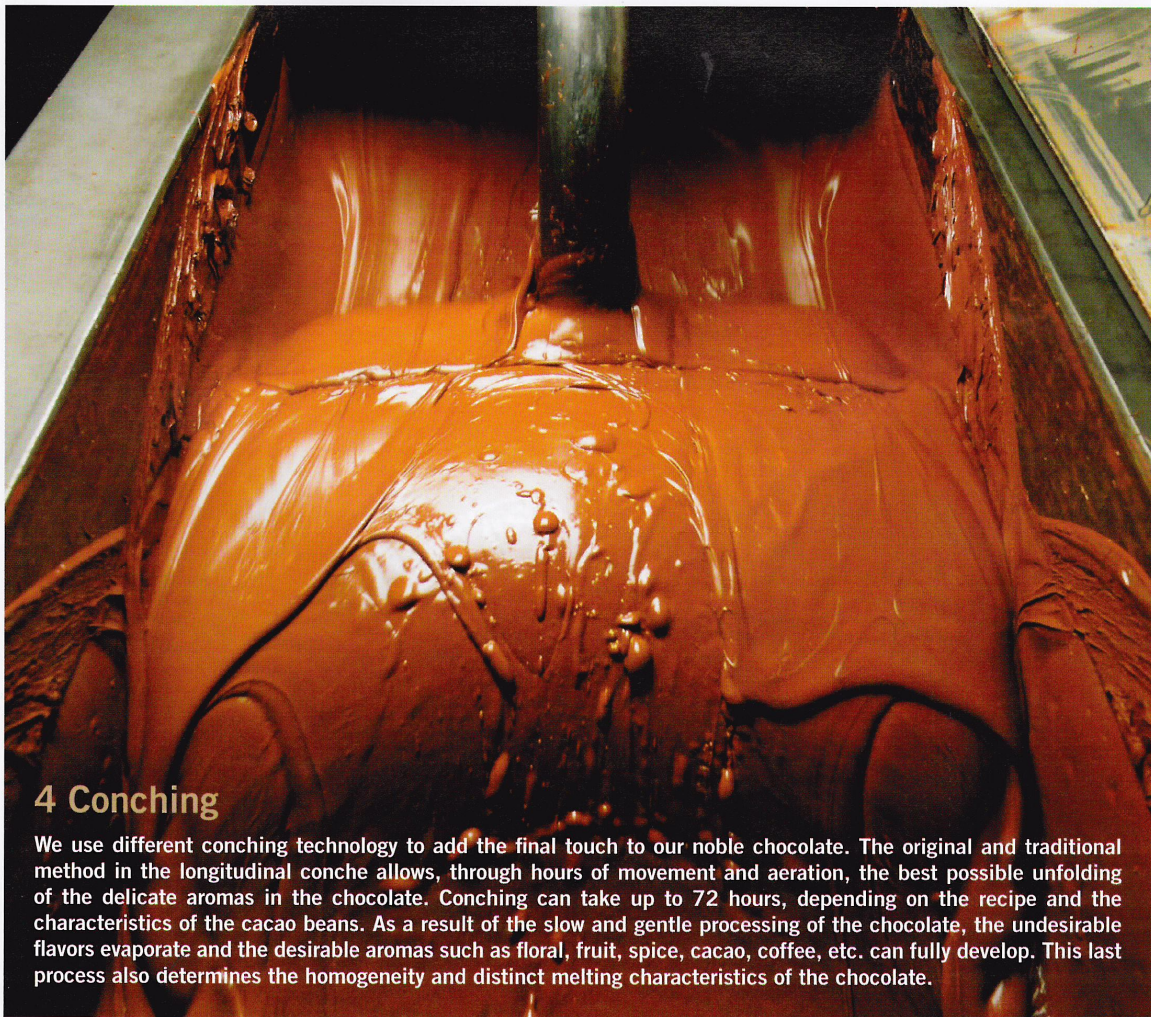
Thank you for all your support.

Chef Richard Blythe blythe.richard@centralpa.sysco.com

P.S. A special shout out to our three pa flavor prep volunteers from Cumberland-Perry Vo-Tech. Josie, Hailey, Tyler, and Hailey's Mother. LCCT did their usual excellent performance of butlering the hors d'oeuvres under the guidance of Chef Peffley. Chef Roebuck, Joe, Joes daughter and Richard were big helps prepping, and serving as well! Thank you one and all!

3 Kneading and Rolling

Liquid cacao mass, liquid cacao butter granulated sugar and if the recipe calls, a little natural vanilla from Madagascar are mixed in the kneading machine to create the recipe for dark chocolate. The process for milk chocolate is the same with the addition of milk powder and / or powdered cream. The kneaded mass then passes through the pre-refiner to the 5-roll refiner. The result is a powdery cacao mass that feels **smooth on the tongue**, without any grittiness.



4 Conching

We use different conching technology to add the final touch to our noble chocolate. The original and traditional method in the longitudinal conche allows, through hours of movement and aeration, the best possible unfolding of the delicate aromas in the chocolate. Conching can take up to 72 hours, depending on the recipe and the characteristics of the cacao beans. As a result of the slow and gentle processing of the chocolate, the undesirable flavors evaporate and the desirable aromas such as floral, fruit, spice, cacao, coffee, etc. can fully develop. This last process also determines the homogeneity and distinct melting characteristics of the chocolate.

Felchlin

Produced in the heart of Switzerland

#Felchlin

More Than Just Origin

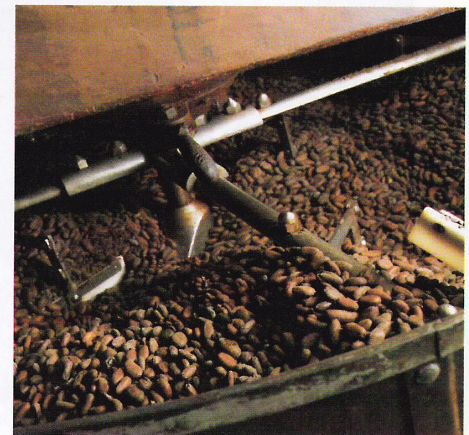
SWISS MADE

- Traditional and impeccable
- Consistent and precise
- Transparent



1 Cleaning, Debacterization and Roasting

When the selected cacao beans arrive at Felchlin, they go through a very **extensive sampling and testing quality procedure**. The cleaning of the cacao is the first step in the production process. They undergo a cleaning process removing foreign material such as stones, pieces of wood and metals. After cleaning, reliable debacterization of the cacao beans to kill bacteria and germs is indispensable. Our cacao beans are **sterilized** using steam heated to a temperature of 127°C/261°F. This process does not influence the flavor of the chocolate. Next is our traditional roasting of the cacao beans which is carried out slowly and gently in small batches. The roasting temperature and roasting time depends on the characteristics of the cacao beans and the **desired roast flavor** of the chocolate. The process takes place without time pressure, until the optimum taste is achieved allowing the uniqueness of each cacao bean to unfold.



2 Cracking and Grinding

The cooled cacao beans proceed to the winnower, where they are broken into pieces and the shells are removed through suction. These pieces, called nibs, are then ground in the triple mill to a fineness of 25 to 30 microns (~1mil).

2019 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.

January - Hilton Harrisburg

February 18th, Sysco of Central Pa

March 18th, HACC

April 15th at TBD

May 20th, at The Mill Works—Harrisburg

June 17th, at Hersheypark— (Member + 1)

See Chef Doogie for additional information

July 15th, at TBD

August 19st at TBD

September 16th, at TBD

October 21st, at TBD

November 18th, at TBD

December 15th, at TBD



MEETING MINUTES FROM APRIL 15TH:

7:00pm- – Board in attendance: Chef Tim Mc Grath, Chef Doogie

Chef Rich and Chef Autumn excused

7:03pm– — Chef McGrath greeted Chapter and Guests that came to the YTI.

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

7:30pm Introduced our Educational Component—

Chef Susan Notter Candy Demo with Felchlin Chocolate from Switzerland. See Pictures

Reading or Posting and approval of minutes / Minutes were approved

Thank You to Chris Ditlow from Laser Leaf for his presentation to Chef Tim Harris.

Treasurer's Report: April 2019

2019 Chef Autumn Patti

Beginning balance: checking account \$

Beginning balance: savings account balance is \$

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

Presidents Report: Chef Tim McGrath CCC

We are in need of meeting location for this year. Please consider hosting a meeting and contact Chef McGrath. Thank You for your help with Skill's USA.

Correspondence:

Chef Doogie – no report at this time

COMMITTEES

Certification: Chairperson: Chef Harris CEC

Nothing to report at this time

Education: Chef Jason Clark thanked the chapter for his opportunity to present educational materials to the chapter for the past two years. Chef received a round of applause Great Job Jason!

Newsletter: Chairperson : Chef Doogie

Please contact Doogie 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.

CHEFS MOVE TO SCHOOL: CHEF ROEBUCK HAS NO REPORT AT THIS TIME

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

OLD BUSINESS:

Dreamers—Shallom House - Looking for Chef's to do demo for kids through the summer. Demos should be 1.5 to 2hrs—food bank will supplies all product available. Program is to help kids to understand how to make simple healthy items.

PSU Culinary Nutrition— this a yearly program for the doctors. More Information to follow

NEW BUSINESS:

ACF Regional Conference will be in Atlantic City .

Atlantic City, NJ | February 24-26, 2019

Social Media and Website: Chair: Chef Campbell

Chef Campbell will be 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

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. Bill needs to be paid for the Web Site, \$45.00 is due asap

Academy of Chefs: Chef Bob Roebuck CEC, AAC

No Report

**Ronald McDonald House: :**

Thank You for your support - Chef John will take care of April

Looking to post a schedule with in the newsletter.

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 Tim McGrath-

No Report

PA Flavors: :

Saturday, April 27 in the EXPO HALL at the Farm Show complex

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: – 8:33PM

NEXT MEETING TO BE HELD AT: MILLWORKS IN HARRISBURG

ACF Harrisburg Chapter PA 181

2019 Officers

President:

Chef Tim McGrath CCC

tmcgrath@cpavts.org

1-717-697-0354 ext. 170

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 Doogie

HERCO—Entertainment Complex

717-508-1560

tdurgey@hersheypa.com

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**