

MISE EN PLACE

American Culinary Federation Harrisburg Chapter October 2016

Hello ACF Harrisburg Chapter PA-181,

Dear ACF Members and Friends,

Finally, the humidity has broken and the cool fall air has blown into the central Pennsylvania area. Hope you are able to take some time and enjoy this time of the year.

What a great meeting we had in September hosted by Chef Jason Viscount at Greystone Public House. The food and educational component were exceptional! Thanks Chef Viscount for organizing such a great night. Thank you to our presenters Loriene Scheckler from R.M. Heagy Foods in Lancaster, Ari Miller from 1732 Meats, and Dalton Tonkin from Treogs Brewery. Delicious meats and excellent brews, can't ask for much more than that! Thank you for an excellent and informative meeting. Blessed to have you as chapter partners.

Our next gathering will be October 17^{th} at 6:00PM reception at The Hotel Hershey follow by a meal and presentations at 7:00PM. Chef Gladysz CEC and his staff always do an excellent job and it is such a beautiful place to host our October meeting.

I am happy to announce my selection for the nomination committee. Chef Thomas Long CEC, Chef Ed Byrem CC, and Chef Paul Deiana-Molnar CEC, If you are interested in running for a 2017 Chapter office please contact these individuals. Also our awards committee chaired by Chef Scott Levy CEC will be working on the ballot for the 2017 Chapter Awards please let Chef Levy know if you would like to be considered.

If you are interested in being a host for one of our chapter meetings for the 2017 calendar year we still have the <u>JUNE</u> spot open if you can host. Also if any member would like to take part of the meetings but can't host we are looking for educational session for each of next year's meetings. Please let me know at <u>bpeffley@lcctc.edu</u>.

I want to thank Chris Ditlow for another beautiful cutting boards for Chef Jason Viscount and Greystone House. Thanks again Chris! We greatly appreciate all you do for our chapter!

Our next gathering is at The Hotel Hershey on Monday October 17th, 2016. Reception at 6:00 meeting and meal at 7:00Pm.

Hope to see you there.

Remember at every meeting you will.......

Gather with friends

Be nourished with a great meal

Educated with a great presentation

And leave knowing that your time was well spent!

P.A.W. - Professionalism, Attitude, and Work Ethic...... It's everything!

Chef Brian D. Peffley, CEPC, CCE, AAC, CE Harrisburg Chapter President- PA-181

Next Meeting:

Monday: October 17th, 2016

Hotel Hershey

Hotel Rd

Hershey, PA 17033

<u>6:00 PM</u>

2016 MEETING LOCATIONS

Please mark your calendars

2016 Meeting Schedule

October 17th - Hotel Hershey - 6:00 Start

November 21st- Hollywood Casino

December 19th- John Gross

January 16th 2017 - Hilton

February 20th 2017—SYSCO

March 20th 2017-YTI

April 17th 2017-KTI

May 15th 2017—CPAVTS

June 19th 2017-TBD

July 17th 2017-Kegel's

August 21st-City Island

September 18th- HACC

October 16th— Hotel Hershev

November 20th—Hollywood Casino

December 18th-John Gross

All meetings start at 7:00 pm (Unless Noted!) and are also found on our website: www.acfharrisburg.org



7:00- - BOARD IN ATTENDANCE: CHEF PEFFLEY, CHEF REIS & CHEF CORLE

ABSENT: CHEF GIPE,

7:05— - CHEF PEFFLEY GREETED CHAPTER AND GUESTS THAT CAME TO THE GREYSTONE PUBLIC HOUSE

7:05 - PLEDGE AND PRAYER BY CHEF ROEBUCK

INTRODUCED OUR HOST FOR THE EVENING—JASON VISCOUNT WHO INTRODUCED THE SPONSORS FOR SOME OF THE EVENING MEAL. LORIENE SCHECKLER FORM R. M. HEAGY FOODS, ARI MILLER FROM 1732 MEATS AND DALTON TONKIN FROM TREOGS BREWERY. WHAT A GREAT MEAL AND EDUCATIONAL COMPONENT WE HAD. THANKS TO ALL!!

7:30— CHEF PEFFLEY BROUGHT THE MEETING BACK TO ORDER AND PRESENTED A DITLOW / LASER LEAF SPECIAL CUTTING BOARD TO CHEF VISCOUNT. THANKS AGAIN CHRIS FOR YOUR DONATIONS OF ARTISAN WOOD WORKS!

THE CHARCUTERIE AND BEER SAMPLES WERE SPECTACULAR AND THANKS TO HACC FOR PROVIDING PEACH COBBLER AND THE ROLLS FOR THE SHRIMP SALAD !!!!

8:25- CHEF PEFFLEY CALLED THE MEETING BACK TO ORDER AND ASKED FOR APPROVAL OF LAST MONTHS MINUTES —APPROVAL OF MINUTES

MOTION: CHEF BOB ROEBUCK SECOND: CHEF JOE PADAMONSKY

ALL IN FAVOR



TREASURES REPORT: PRESIDENTS REPORT: AUGUST 1ST TO AUGUST 31ST 2016

CHECKING ACCOUNT BEGINNING BALANCE: \$5,671.84

CHECKING ACCOUNT DEPOSITS: \$40

CHECKING ACCOUNT EXPENDITURES: \$1.99 SERVICE CHARGE

CHECKING ACCOUNT ENDING BALANCE: \$5,709.85

SAVINGS ACCOUNT BEGINNING BALANCE: \$15,205.34

SAVINGS ACCOUNT INTEREST: \$1.30

SAVINGS ACCOUNT ENDING BALANCE: \$15,206.64

APPROVAL OF TREASURER'S REPORT"

MOTION: BARB BYREM SECOND: CHEF RICHARD BLYTHE

ALL IN FAVOR

PRESIDENTS REPORT: CHEF PEFFLEY

CHEF PEFFLEY INFORMED THE CHAPTER THAT BALLET FOR NEXT YEARS CHAPTER AWARDS WILL BE GOING OUT SOON TO THOSE WHO ARE MEMBERS AND A REMINDER THAT STUDENT MEMBERS HAVE A HALF VOTE.

ALSO IF YOU ARE INTERESTED IN RUNNING FOR ANY BOARD POSITIONS PLEASE CONTACT CHEF PEFFLEY OR CHEF CORLE SO WE CAN CREATE A BALLET FOR THOSE OFFICES AS WELL!!

AT THIS TIME WE ONLY HAVE JUNE OF 2017 OPEN FOR HOSTING AN ACF MEETING. PLEASE CONTACT CHEF PEFFLEY IF YOU WOULD LIKE TO HOST.

CORRESPONDENCE: CHEF CORLE

THE RONALD McDonald House will be holding a Moonlight Gala on October 15, 2016 see the hous web-site for more details!! http://www.rmhc-centralpa.org/

COMMITTEES

CERTIFICATION: CHAIRPERSON: CHEF HARRIS CO-CHAIR: CHEF FINCH

THE LEBANON CTC IS WORKING ON HOSTING A CERTIFICATION TEST IN EARLY FALL. MORE INFO TO COME. REMEMBER CHAPTER MEMBERS WILL RECEIVE THE FIRST OPPORTUNITY TO CERTIFY!

EDUCATION: CHAIRPERSON: CHEF CORLE CO-CHAIR: CHEF GIPE

THE OCTOBER MEETING WILL FEATURE THE PRODUCTION OF DUCKS!!!

CALLING ALL CHEFS!!! PLEASE SHARE YOUR SKILLS WITH THE CHAPTER AT OUR MONTHLY MEETING. KEEP TRACK OF YOUR CEH FOR CERTIFICATION!!!

NEWSLETTER: CHAIRPERSON: CHEF CORLE CO-CHAIR: CHEF CAMPBELL

PLEASE CONTACT BOB OR THAD IF YOU WOULD LIKE ANY INFORMATION POSTED (UPCOMING EVENTS, RECIPES, JOB POSTINGS ETC.) RCORLE@LCCTC.EDU OR TJCAMPBELL@HERSHEYPA.COM

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 GRAD-UATED 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. 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.

ACADEMY OF CHEFS: CHEF ROEBUCK & CHEF LONG

NOVEMBER 5TH THE ACF CHEFS AND CULINARY PROFESSIONALS OF CHICAGO WILL BE HOSTING A DINNER HONORING CHEF JOHN KAUFFMAN CEC, AAC.



SEATING IS LIMITED TO 125 MORE INFO CAN BE FOUND IN THE SEPTEMBER AAC NEWSLETTER

RONALD MCDONALD HOUSE: CHEF ROEBUCK

A BIG THANK YOU TO CHEF SCOTT LEVY FOR SUPPLYING THE MEALS FOR 2016

THIS IS ONE OF THE MANY REASONS WHY ARE CHAPTER IS GREAT!!!

TASTE: CHEF REIS, CHEF GIPE & CHEF PEFFLEY

OCTOBER 30TH THE EVENT IS SET TO GO BUT PARTICIPANTS ARE AT AN ALL TIME LOW!! HELP GET THE WORD OUT FOR THIS WORTHY CAUSE!

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

THIS YEARS EVENT WILL BE ON OCTOBER 17TH 2016 AND RUN BY CHEF TIM MCGRATH AND HIS STUDENT FROM CUMBERLAND-PERRY. THE OCTOBER MEETING WILL BE AT THE HOTEL HERSHEY NOT THE COUNTRY CLUB!

PA FLAVORS:

NO REPORT.

FOOD BANK: CHEF ROEBUCK

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 OPPORTUNITY'S

CALL CHEF ROEBUCK @ 717-566-1062

CHEFS MOVE TO SCHOOL: CHEF ROEBUCK & CHEF BYREM

PINNACLE HEALTH IS LOOKING TO TEACH NUTRITION TO SCHOOLS AND HELP STUDENTS UNDERSTAND FOOD BETTER. MORE INFO COMING.

OLD BUSINESS:

CHEF TIM HARRIS CEC, IS RUNNING FOR ACF NATIONAL NORTHEAST VICE PRESIDENT. GOOD LUCK CHEF HARRIS!

NEW BUSINESS:

CHEF DAVID MILLS REPORTED THAT THE LEAF PROJECT FINISHED UP ITS YEAR ON A HIGH NOTE AND RECEIVED \$6,500.00 ON THE YEAR END EVENT! CONGRATULATIONS!

CHEF LARRY BROWN IS LOOKING FOR SOME CHEF ADVISORS FOR THE MINERSVILLE PENITENTIARY CULINARY INMATE PROGRAM. (SORRY, I DON'T HAVE HIS NUMBER!)

WELCOME CHEF CURT WITWORTH FROM LANCASTER COMPASS GROUP.

CONGRATULATIONS TO DENISE FOR HERE SUCCESS OF THE ISLAND BREAD RECIPE

THERE WILL BE A BENEFIT RIDE ON OCTOBER 15TH AT THE HUMMELSTOWN BOROUGH PARK TO HELP RAISE MONEY FOR TIM DURGEY'S GRANDSON. ALSO IF ANYONE HAS ACCESS TO A LARGER CONVERSION VAN OR VEHICLE TO TRANSPORT TIM'S GRANDSON AND SOME FAMILY MEMBERS TO MORGANTOWN WVA FOR TREATMENTS PLEASE CONTACT HIM AT <a href="mailto:thors-numbers-rows-

A MOTION WAS MADE TO SEND A CHEF GIPE A GET-WELL BASKET.

MOTION- ED BYREM SECOND-TINM DURGEY / ALL IN FAVOR

MOTION TO CLOSE MEETING: - CHEF KING SECOND: CHEF JOE PADAMONSKY

ACF Harrisburg Chapter PA 181 2016 Officers

President:

Brian D. Peffley CEPC, CCE, AAC, CE bpeffley@lcctc.edu (717)273-8551 ext.2140 (717)813-1984 Cell

Vice President:

Charlie Gipe CEC, AAC, CE cgipe@hersheypa.com (717) 648-9942 Cell Number

Treasurer:

John Reis CFBE

John.Reis@hilton.com

(717)579-1724 Cell Number

Secretary:

Robert Corle Jr. CEC, CCE, CE rcorle@lcctc.edu (717)273-8551 ext. 2144 Work Number (717) 228-9643 Cell Number

Chairman of the Board:

Tim Harris CEC inkwooddesigns@verizon.net (717) 329-9572 Cell Number

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