

# American Culinary Federation Harrisburg Chapter- PA 181



## MISE EN PLACE October 2021



### President's Greeting

What an incredible meeting we had at The Hotel Hershey in October! Thank you to all that attended and were able to enjoy the amazing dishes prepared by Chef Nicholas and his culinary team. What a phenomenal display of culinary artistry! Dishes featuring the awesome products from Foley seafood, beautiful cheese tastings, enticing action stations, and over the top



hors d'oeuvres and desserts. The entire team at the Hotel really outdid themselves and provided a stellar reception for our chapter! And, what a fantastic presentation by Laura Foley from Foley Fish. Be sure to watch the recording if you missed it! Thank you to The Hotel Hershey, Chef Nicholas Arnold, and all those involved in hosting our chapter this month!



Please join me in a round of applause for the phenomenal job our chapter did on Monday supporting the PRLA Golf Outing! Thank you to Executive Chef Tim Cook and his team at the Hershey Country Club for their generous hospitality, opening their kitchen to us! Thank you to the students of Cumberland Perry Area Votech and Chef Bobbie Miller.

Thank you to our chapter members- Renee, Donald, Tom, and Michael. And to Chef John Reis, thank you for your tremendous leadership!

The Education Committee needs your feedback! *Are you interested in hosting a meeting or presenting the education at a meeting? Or do you have a great idea for an educational topic?* Please click on this [link](#) to complete a short survey regarding the 2022 ACF Harrisburg Chapter Meeting locations and educational presentations.

Look for an email coming to your inbox by November 1<sup>st</sup> with the link to cast your ballot for the 2021 ACF Harrisburg Chapter Awards.

I look forward to seeing many of you at our November 15<sup>th</sup> meeting, with David Santucci from Country Fresh Mushrooms joining us. He will be bringing a plethora of mushrooms for a show and tell, as well as a live demo! Our meeting will be held at Greystone Public House (2120 Colonial Rd, Harrisburg, PA 17112), starting at 7pm. Join us starting at 6:30 for some great conversations with friends and mushrooms!

Be well, stay healthy and happy.

*Chef Autumn Patti*

ACF Harrisburg Chapter President

**7pm EDUCATION: Guest Presenter from Laura Foley of Foley Fish**

**FOR FOUR GENERATIONS, THE FOLEY FAMILY HAS CONSISTENTLY SET THE INDUSTRY STANDARD FOR THE FRESHEST, MOST FLAVORFUL SEAFOOD AVAILABLE. FOLEY FISH IS SUSTAINABLY SOURCED, METICULOUSLY PROCESSED, AND HANDLED WITH CARE FROM DOCK TO PLATE. AS THE NATION'S MOST DISCRIMINATING CHEFS WILL TELL YOU – IF YOU LOVE FISH, YOU'LL LOVE FOLEY.**



**Look for Laura's presentation on our website under Education!**



<https://www.foleyfish.com/>

# Ingredient of the Month- Broccoli

**Broccoli** is a universal vegetable used in all types of cuisines throughout the world. Broccoli is a member of the Brassicaceae family which also includes cabbage, kale, and cauliflower. Broccoli is native to the Mediterranean and has been popular in Italy since the Roman Empire. In fact, it gets its name from the Italian word for “cabbage sprout,” and when first introduced in England, broccoli was referred to as “Italian asparagus.”



Today, broccoli is grown in temperate climates in many parts of the world, particularly in the cooler regions. Like its cousin, the cauliflower, it is made up of unopened flower heads arranged in a tree-like structure branching out from a thick stalk. Broccoli comes in a variety of colors, ranging from deep sage to dark green and purplish green. Although commercial cultivation of broccoli dates back to the 1500s, it did not become popular in the United States until the early 1920s. It is available year-round, but its peak season is October through April. There is no machine to harvest

the vegetable so it must be hand harvested. A knife is commonly used to cut the stem when harvesting.

## Health

The human immune system is complex and requires a multitude of nutrients to function properly. One cup of raw broccoli contains just 25 calories, less than 5 grams of carbohydrate, no fat and many nutrients. Raw broccoli supports good digestive health and feeds beneficial bacteria in the gut tied to anti-inflammation, immunity, and mood.

Raw broccoli contains even more vitamin C than oranges. Vitamin C is arguably the most essential nutrient for immune function. Research indicates that vitamin C plays a role in both the prevention and treatment of various illnesses.

Cooking broccoli can cause a loss of some nutrients. To retain the nutrients in broccoli, either steam it, stir-fry it, or boil it in a very small amount of water. Most other methods will cause a nutrient loss of about 25 to 35 percent. Varieties and uses.

**BROCCOLINI:** Broccolini is the trademarked name for a cross between broccoli and Chinese broccoli. It is a smaller version of sprouting broccoli only with thinner, delicate stems and smaller florets—thus, the name broccolini (baby broccoli). The flavor is sweet with a subtle, peppery taste. Generally, it is used as a garnish on dishes but can be used in salads and soups.

**BROCCOLI RABE:** More leafy than regular broccoli, broccoli rabe is the least sweet of the broccoli types and has a slightly bitter, zesty bite. It's good for frying, steaming and braising and can be used in soups and salads.



**CHINESE BROCCOLI:** Also called Chinese kale, this broccoli sometimes has small white flowers. The stalk, thick leaf and buds can be eaten, traditionally in stir-fries.

**PURPLE SPROUTING BROCCOLI:** The purple variety is the oldest kind of broccoli and is considered the ancestor of all broccoli varieties. It was the most widely used cultivar throughout Europe before the green broccoli came along. Used in stir-fry to make it more colorful, as well as health uses. The spears have a chewy texture and full-bodied flavor. In Italy, it is served the same way as asparagus.

**ROMANESCO:** Admired for its intriguing spiral flower heads, Romanesco looks more like a cauliflower but tastes like a broccoli. It has these characteristics because it's a cross between a broccoli and a cauliflower. It's also the reason it is sometimes called "broccoflower." It has a nutty, slightly sweet taste, and a soft, creamy texture.

**SPROUTING BROCCOLI:** This variety is the one most people are familiar with. Sprouting broccoli is characterized by small stems sprouting out from the main stem with green clusters on top.

**Selecting and Storage** • Look for a head of broccoli with firm, dark-green crowns of tightly-closed buds. • The stalks should be green and fresh-looking with no browning or yellowing. At the tips, a small amount of yellow flowering is ok if the rest of the florets look vibrant, green and fresh • Store fresh broccoli in an airtight bag in the refrigerator for up to four days.

**Culinary** • Enjoy raw broccoli by dipping it in hummus, sauces, or guacamole. • Finely chopped or shredded, broccoli can be added to garden salads or slaw. • Blend raw or frozen broccoli into smoothies, add finely chopped or pureed broccoli into baked goods, homemade pesto, and other sauces. • Broccoli can be roasted, sauteed, steamed, blanched, boiled or stir-fried. • Cooked broccoli can be eaten as a side dish or added to numerous dishes such as soups, stews, frittata, fajitas, pasta and casserole.

**Fun Facts** • California produces almost all the broccoli sold in the United States. • The United States ranks 3rd in the world for production of broccoli. China is ranked 1st and India ranks 2nd. • In the United States, the average person consumes over 5 pounds of broccoli annually. • According to the Guinness World Records, the heaviest broccoli on record weighed 35 pounds. This record was set by John and Mary Evans in 1993 in the United States of America

**To Take the Quiz-**

[https://www.acfchefs.org/ACF/Partnerships/Chef\\_and\\_Child/Ingredients/ACF/Partnerships/CCF/Ingredients/](https://www.acfchefs.org/ACF/Partnerships/Chef_and_Child/Ingredients/ACF/Partnerships/CCF/Ingredients/)

**Presented by American Culinary Federation Education Foundation**

## Recipe of the Month

*From the Kitchen of your Vice President*

Chef Thomas J Long CEC AAC



## Wings of Harvest

*This recipe was submitted for a Tyson College food service competition & was selected for their E-cookbook; The dipping sauce recipe follows.*

### Sauce Ingredients

- 4 oz whole butter
- 1 cup (5 oz) ¼" diced onion
- 1 cup light brown sugar
- 1 tbsp Worcestershire sauce
- 1-tea cayenne pepper
- 2 tea tabasco
- 1 cup BBQ sauce

### Wings

- 1 cup- all- purpose flour
- ¼ cup pumpkin pie spice
- 3 lb. Disjointed chicken wing



### Directions

Melt butter in 4 qt saucepan. Add onions & sauté until transparent. Add remaining sauce ingredients & mix well Simmer for 10 minutes. Combine flour & pumpkin spice together. Toss wings in flour to coat evenly. Deep fry 3-4 minutes at 350 until crispy. Toss in sauce. Serve with Applesauce Sour Cream Ranch Dipping sauce.

### Applesauce Sour Cream Ranch Dip:

- ½ cup unsweetened apple sauce
- 1/3 cup sour cream
- 1 tablespoon dry ranch dressing

## Meeting Minutes from Oct. 18, 2021:

President Chef Patti thanked Chef Nicholas Arnold for hosting and presented him with an engraved wood cutting board.

### Meeting began at 7:45pm –

- ❖ **President Chef Patti** requested the meeting be brought to order, Motion: Chef Bob Corle 2<sup>nd</sup>: P Chef Padamonsky - Accepted by all, Motion passed.
- ❖ **Pledge of Allegiance:** Chef Long led the membership in the Pledge of Allegiance.
- ❖ **Culinarian Code:** Chef Nicholas Arnold
- ❖ **Board in attendance:** Present— Chef Autumn Patti, Chef Thomas J Long, Chef Cher Harris and Renee Nasta.
- ❖ **Number of participants in attendance:** 85
- ❖ President Chef Patti greeted the Chapter and welcomed everyone to the meeting including guests. She acknowledged Chef Bobby Miller and the students of Cumberland Perry Vocational School and the Golf Outing Committee for their help and thanked them for an awesome job at the PRLA Golf outing today.

### Secretary's Report-September Meeting Minutes

President Chef Patti requested a Motion to accept the September Minutes as presented in the September Mise en Place.

- ❖ Motion made by Chef Harants, 2<sup>nd</sup> by Joe Padamonsky - Accepted by all, Motion passed.

### Treasurer's Report- Chef Cher Harris, CEPC: September report

#### **General ACF Harrisburg Financial Account Info:**

PSECU Account- "ACF Harrisburg"

#### **Savings Account:**

Interest	credit:	<u>.22</u>
ending balance:	\$5,349.95	

#### **Checking Account:**

Previous balance:	\$3319.67
Reimburse Patti for Nationals	\$ 507.19
Interest credit	\$ .19
Ending balance:	\$3972.64

**Scholarship Fund:**

Interest	\$ .05
Ending balance	\$ 1900.11

**TOTAL ACCOUNT BALANCES: \$11,222.70**

- ❖ Motion to accept Treasurer's report as presented made by Chef Reis 2<sup>nd</sup>: Chef Durgey - Accepted by all, Motion passed.

**\$\$\$ If you would like to donate, please make checks payable to Harrisburg ACF Chapter PA 181 and give to a member of the Board.**  
**Scholarship Fund is set up to accept donations through Venmo- use Cher Harris/pastry-queen-14**

**President's Message- President Autumn Patti:**

- ★ Committee Reports- See email that was sent out to all members. (Included in the newsletter for your review as well.)
- ★ 53 brand new Student members!
- ★ Introduction to our ACF Chapter- Please take home the packets about our Chapter for more information and how to get involved.
  - ❖ What is the ACF? It is THE Chef club of America- where chefs come together network and learn from each other.
  - ❖ **ACF Mission Statement:** *We are the standard excellence for the culinary industry, advancing and promoting professionalism, leadership and collaboration.*
- ★ Introduction to Board and Committee Chairs
  - ❖ Board- President: Chef Autumn Patti, VP: Chef Tom Long, Treasurer: Chef Cher Harris, Secretary: Renee J Nasta and Student Representative: Rasheeda Carter.
  - ❖ Committee Chairs:

- Certification: Chef Michael Harants
- Apprenticeship: Chef Bob Corle & Chef Nicholas Arnold
- Education: Anna Smith
- Awards: Chef Nicholas Arnold
- Academy of Chefs: Chef Bob Roebuck
- Accreditation: Chef Brian Peffley
- Marketing: Renee Nasta
- Scholarship: Chef Cher Harris
- Junior Membership: Faith Brenneman
- Mentorship: Renee Nasta
- Competition: Chef Ben Bedard & Chef Susan Notter
- Budget/Finance: Chef John Reis

★ Education is our primary focus and we offer as much opportunity as possible for our members. We will be sending out a survey soon to find out more about what you want.

★ Affiliated with ACFEF Accredited programs- Harrisburg Area Community College, Lebanon County Career & Technical School, Cumber Perry Vocational School, Dauphin County Career and Technical, Carlisle Technical School and Lancaster County Technical School.

❖ YOU can be a STUDENT MEMBER! Primary- FREE! Secondary-\$50 per year.

★ Apprenticeship Program- Chef Nicholas Arnold and Chef Bob Corle

★ Certifications

★ Competitions- Knowledge Bowl and Olympics

### Nominations Committee-Chef Nicholas Arnold

Chef Arnold and President Chef Patti asked for a motion to begin the Chapter Award Nominations.

*Motion was made by Chef Corle, 2<sup>nd</sup> by Chef Padamonsky. Accepted by all, Motion passed.*

### Chef of the Year:

Nominated - Chef John Reis, CFBE

- Chef Thomas Long, CEC, AAC

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*Nominations closed- Motion by Chef Harants, 2<sup>nd</sup> by Chef Peffley. Accepted by all, Motion passed.*

Chef Arnold requested a motion to open nominations for Pastry Chef of the Year. *Motion made by Chef Hoover, 2<sup>nd</sup> by Chef Durgey.*

### Pastry Chef of the Year:



Nominated- Julie Marloff, CC, CPC

*No other nominations came from the floor. Motion was made to approve the nomination and close by Anna Smith, 2<sup>nd</sup> by Faith Brenneman. Accepted by all, Motion passed.*

Chef Arnold requested a motion to open nominations for Educator of the Year and amend the requirement to serve on a committee, *Motion made by Chef Harants, 2<sup>nd</sup> by Anna Smith.*

**Educator of the Year:**

Nominated- Chef Tracie Gotshall  
- Chef Claire Dacko

*No other nominations came from the floor. Motion was made to approve the nomination and close by Chef Peffley, 2<sup>nd</sup> by Chef Corle. Accepted by all, Motion passed.*

Chef Arnold requested a motion to open nominations for Student Chef of the Year, *Motion made by Chef Durgey, 2<sup>nd</sup> by Chef Harants.*

**Student Chef of the Year:**

Nominated-Donald Barch  
- Terry Wright

*No other nominations came from the floor. Motion was made to approve the nominations and close by Chef Corle, 2<sup>nd</sup> by Chef Hoover. Accepted by all, Motion passed.*

Chef Arnold requested a motion to open nominations for Partner of the Year, *Motion made by Chef Bedard, 2<sup>nd</sup> by Chef Padamonsky.*

**Partner of the Year:**

Nominated- NJ Nasta Provisions

*No other nominations came from the floor. Motion was made to approve the nominations and close by Chef Corle, 2<sup>nd</sup> by Chef Peffley. Accepted by all, Motion passed.*

Chef Arnold requested a motion to open nominations for Volunteer of the Year, *Motion made by Chef Harants, 2<sup>nd</sup> by Anna Smith.*

**Chef Ed Byrem Volunteer Award:**

Nominated – Donald Barch  
- Chef John Reis, CFBE

*No other nominations came from the floor. Motion was made to approve the nominations and close by Chef Harants, 2<sup>nd</sup> by Chef Gotshall. Accepted by all, Motion passed.*

Chef Arnold requested a motion to open nominations for Chef Professionalism of the Year, *Motion made by Anna Smith, 2nd by Chef Durgey.*

**Chef Professionalism:**

- Nominated- Chef Michael Harants, CEC, CCE, AAC
- Chef Cher Harris, CEPC

*No other nominations came from the floor. Motion was made to approve the nominations and close by Chef Peffley, 2nd by Chef Gotshall. Accepted by all, Motion passed.*

Chef Arnold requested a motion to open nominations for Chef Hermann Rusch Award, *Motion made by Chef Gotshall, 2nd by Terry Wright.*

**Chef Hermann Rusch Award:**

- Nominated- Chef Michael Harants, CEC, CCE, AAC
- Chef Nicholas Arnold, CEC
- Chef Cher Harris, CEPC \*nominated from the floor by Chef Tim Hoover, Chef Cher Harris accepted the nomination.

*No other nominations came from the floor. Motion was made to approve the nominations and close by Chef Peffley, 2nd by Chef Durgeyl. Accepted by all, Motion passed.*

Chef Arnold requested a motion to close all nominations, Motion was made by Chef Durgey, 2<sup>nd</sup> by Anna Smith.

**Voting will occur via Google forms from 11/1-11/8.**  
**Awards will be presented at our December meeting.**

**New Business:**

None.

**Motion to adjourn the meeting:** *Chef Harants ; 2<sup>nd</sup> by Chef Padamonsky - Accepted by all, motion passed.*

The meeting adjourned at 9:02pm.

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American Culinary Federation  
Harrisburg Chapter

## ACF PA181 Harrisburg Chapter Committee Reports October 2021

**Executive Committee:** Chair Autumn Patti, President; Tom Long, VP; Cher Harris, Treasurer; Renee Nasta, Secretary; Rasheeda Carter, Student Representative; Brian Peffley, Chairman of the Board

### Membership in the Community

Chef Tom Long, CEC, AAC and Chef Steve Gump present Live from the Chef's Apprentice

"Fruits of the Harvest" aired Friday, Oct. 15<sup>th</sup>: <https://youtu.be/SyIXVKd864>

Learn to create Dutch Apple Granola Fritters, Pumpkin Chili, Ginger Snap Chicken dippers and more.



Our chapter was awarded 2<sup>nd</sup> place at the *Alexander W.*

*Smith Chili Cook-off for a Cause* at Greystone Public House on Oct. 2<sup>nd</sup>. Devon's won 1<sup>st</sup> place with their

Chocolate Chipotle Chili, and the Hilton Harrisburg won 3<sup>rd</sup> place with a Korean BBQ Chili.

Unfortunately, the **Top Taste at the Central PA**

**Food Bank** event involving Chef Reis on September 23<sup>rd</sup> had to be canceled this year. "It has been another extraordinary year and the weather didn't cooperate for us to hold a safe outdoor event. We appreciate your understanding of our need to cancel the Top Taste. However, thanks to our committee members, chefs, and sponsors the event will still be able to provide over 1.3 million meals to people in our communities who are facing hunger. That is a huge accomplishment – thank you for your support." ~Central PA Food Bank

**Top Taste CHEFS**

**Sam Para**  
Cornerstone Coffeehouse  
2113 Market Street, Camp Hill, PA  
717-737-5026  
Thecornerstonecoffeehouse.com

**Chef John Reis**  
Hilton Harrisburg  
1700 Degrees Steakhouse & A.I. LD  
150 2<sup>nd</sup> St Harrisburg, PA 17101  
717-237-6400 • 106 Degrees Health House  
717-237-6449 • Vici  
170Restaurant.com  
JohnReis@hilton.com

**Sophia and Chef AnnMarie Neils**  
**Sophia's at Walden** THEA  
129 Walden Way 1303 Sarton Way  
Mechanicburg, PA 17050 Mechanicburg, PA 17055  
717-794-0180 717-799-8600  
Sophiasatwalden.com Thepa-dining.com

**Chef Qui Qui Musarra**  
**Mangia Qui** **Rubicon** **Subo**  
272 North Street 270 North Street 222 North Street  
Harrisburg, PA 17102 Harrisburg, PA 17102 Harrisburg, PA 17102  
717-333-7358 717-311-9922 717-333-7358  
Mangiaqui.com Rubiconnj.com Suboblog.com

**Chef Darmayno & Willard**  
**Robertson**  
**Sweet Confections Cakes**  
4702 Fritchey Street  
Harrisburg, PA 17109  
717-671-7111  
Sweetconfectioncakes.com

### National Updates

Northeast Regional Conference Call, Sept. 21<sup>st</sup> at 7pm.

- Barry Young greeted the members on the call. He noted his outreach for agenda items and intentions to continue to do so. I did respond with several agenda items to mention.
- The Board of Governors Budget Meeting is scheduled for Friday, October 29 @ 4:00 pm EDT. The 2022 ACF Budget will be voted on for approval during the meeting. Dial in information will be sent out closer to the meeting date.
- National Committees are up and running. Thank you to those serving on the new committees.
- Competitions are starting to come back. Oct. 10- Columbus, Oct. 23<sup>rd</sup>- Cleveland. Barry is looking to organize a Regional competition perhaps in the spring, but looking for a location and no confirmed plans yet.
- Certification Exams are listed on the website. I noted our upcoming Train the Trainer course and exam session on Nov. 5/6<sup>th</sup>.
- National Apprenticeship Week is Nov. 15<sup>th</sup>-21<sup>st</sup>
- National Childhood Hunger Day- Oct. 16<sup>th</sup>
- National Convention, July 10-14<sup>th</sup> in Las Vegas, Nevada at Caesar's Palace. Board of Governors Budget Meeting is scheduled for July 9<sup>th</sup>.
- I spoke to the group regarding our PA Flavor event, the September meeting the night prior, the upcoming PRLA Golf Outing, and the before mentioned Evaluator Training session.
- *Next call is scheduled for Oct. 20<sup>th</sup> at 7pm.*

Chapter Presidents Gathering, Sept. 29<sup>th</sup> at 5pm.

The meeting opened with a greeting by Chef John Selik, President of the Columbus Chapter. He stated the purpose of the gathering: Chapters helping Chapters. He asked for future meeting ideas. Autumn requested Nick Barrington to show his approach to potential sponsoring partners. What info do you prepare for the pitch? What tactics do you use to seal the deal?

The main focus of the meeting was on creating dynamic fliers for meetings and events. Polly Barrington, Executive Director of the Atlanta chapter presented for the group. She used "PosterMyWall", yet there are several other great sites for creating fliers. These provide templates and tools for you to easily create awesome looking promotional fliers. You do need to sign up for an account, but it is absolutely free unless you want to upgrade for certain features. She spent the majority of the meeting demonstrating live in the site.

John announced a friendly competition among chapters. By October 31<sup>st</sup>, he challenge chapters to create a flier featuring Farmer Lee Jones. The winner will receive an autographed copy of his book.

*Next meeting is scheduled for Jan. 24<sup>th</sup> with Chef Nick Barrington, President of the Atlanta chapter presenting on how to prepare for and approach potential sponsoring partners.*

## New Chapter Updates

*Welcome* to our new student members joining our chapter this month!

18 new student members from Carlisle Area VTS

34 new student members from Lebanon Co. CTC

Chopped will return for the month of December for a special Holiday tradition edition. Volunteers will be secured at the November meeting.

PRLA- Autumn had a brainstorming session with Hope Sterner regarding another collaboration for an online presentation. Autumn pitched the chapter's Chopped concept as a great entertainment and learning aspect for students. We could collaborate for our December competition and have the students across the state weigh in on the ingredients. The presenting chefs can attend the zoom live to answer questions and discuss their dishes. More to come!

Our November meeting will be at Greystone Public House with an educational focus on Mushrooms. More to come!

**Certification Committee:** *Chair Michael Harants, Bob Corle*

### Certification Evaluator Training

*This is a training event for local qualified members to become certification evaluators.*

New Certification Evaluator Training Date: Friday, November 5, 2021

Location: Lebanon County Career and Technology Center

Address: 833 Metro Drive, Lebanon, PA 17042

Date of Exam: Saturday, November 6, 2021

Administrator: Brian Peffley, CEPC, CCE, AAC

Certification Evaluator Trainer: David Voelz, CEC, CWPC, CCA

The ACF Harrisburg Chapter will be hosting a certification exam on November 6, 2021 at Lebanon County Career and Technology Center located in Lebanon, PA. There are 10 spots available, the test fee is \$20 to go directly to our scholarship fund (Students and apprentices are exempt from the test fee). This exam will also be an opportunity for those that need to complete their apprentice evaluations.

View the ACF Website for the official posting under [Upcoming Certification Exams](#)



**Apprenticeship Committee:** *Co-chairs Bob Corle and Nicholas Arnold, Cher Harris*

Connor Woodburn is testing for his CSC certification on November 6<sup>th</sup> at Lebanon Co. CTC. *Good luck Connor!*

**Education Committee:** *Chair Anna Smith, Autumn Patti*

- Upcoming webinars:

ACF ChefsForum Webinar: A Celebration of Seasonal Cuisine: Fall Flavors & Menus October 26th - 11am EST [Register](#)

[Here](#)

*The ACF invites you on a virtual trip to New England to celebrate the flavors of Fall! Join Chef Nick Calias CEC, CCA, Director of Food and Beverage at The Colonnade Hotel in Boston, for a taste of autumn and discussion about what menu items are HOT as the weather cools down. Chefs demonstration will include a delicious fall entree; Long bone pork chop, sweet potato purée, grains of paradise glaze, Brussels sprouts and lardons. Chef will take your Q&A about seasonal menus and the discussion will also include guidance for those who are emerging professionals the foodservice industry.*

*Presented in collaboration with: ACF Young Chefs Club, NH ProStart/NLRAEF, MA ProStart/MRAEF*

- Special Pricing on Culinary Nutrition Courses: Take advantage of discounted prices through the month of October on the Culinary Nutrition courses in celebration of Childhood Nutrition Day. [Visit the ACF Online Learning Center to purchase.](#)
- November's education- Mushrooms, David Santucci, Country Fresh Mushrooms
- December- Holiday Chopped
- Expect a Google Form, "2022 ACF Harrisburg Chapter Education" coming to your email box by the end of October. We need your help in planning our educational presentations for next year. What do you want to learn about??

**Awards Committee:** *2021 Chair Nicholas Arnold, Autumn Patti, Susan Notter, Rasheeda Carter, Anna Smith, Renee Nasta, John Reis*

A live presentation of the 2021 ACF Harrisburg Chapter Award Nominations will be presented at the October meeting. A ballot will be sent out electronically to all chapter members by November 1st and close on November 8th. The 2021 Chapter Awards will be presented at the December 15th meeting.

**Academy of Chefs:** *Chair Bob Roebuck, Tom Long*

**AAC Application Deadline:** The deadline to submit an application for review for acceptance into the American Academy of Chefs is December 1, 2021. You can view the full application and requirements by [clicking here.](#)

**Accreditation Committee:** *Chair Brian Peffley*

Brian has a brief statement to include at the meeting about working with South Carolina Department of Education (DOE) on secondary accreditation.

**Marketing Committee:** *Renee Nasta, Autumn Patti*

Renee is sharing updates and pictures from school Facebook and Instagram pages. We need more student pictures!! Please share your pictures on social media or directly with her to post.

Email Renee directly with content to post on our Chapter's Website and Social Media pages at [rj\\_nasta@yahoo.com](mailto:rj_nasta@yahoo.com) or text her pictures at 1-717-821-3531.

**Scholarship Committee:** *Chair Cher Harris, John Reis, Renee Nasta, Rasheeda Carter, Michael Harants, Autumn Patti*

If you would like to donate, please make checks payable to *Harrisburg ACF Chapter PA 181* and submit it to a member of the Board. Or, the

Scholarship Fund is set up to accept donations through Venmo- use **Cher Harris/pastry-queen-14**

**Junior Membership Committee:** *Chair Faith Brenneman, Rasheeda Carter*

The ACFEF & AAC scholarship application is **DUE October 31st**. Awards for 7 scholarships will be awarded with more than 1 recipient per award- *Katlyn Nissley won last year!* I attached the link from the website. Award amounts ranging from \$1,500-2,000. Application is doable within an hour! I will be at the meeting early if anyone wants some help filling it out or has questions!

<https://www.acfchefs.org/ACF/Education/Scholarships/ACF/Education/Scholarships/>

## ACF Youth Team USA Applications

The ACF Culinary Team USA is currently accepting applications for the ACF Culinary Team USA Youth Team. The application deadline is December 1, 2021. [Click here.](#)

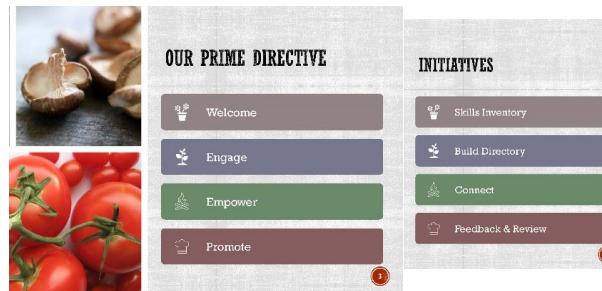
*Presentation for new and future student members:*

**Mentorship Committee:** *Chair Renee Nasta, Rasheeda Carter, Julie Marolf, Faith Brenneman, Brian Peffley, Autumn Patti*

**Mission Statement:** It is the purpose of the Mentorship committee to Welcome new and current members, to Engage members in mentorship to create a strong and thriving membership, to Empower members to create, serve and support our club and each other and to Promote our Chapter and all those with whom we serve.

## Next Steps:

- Complete a Skills Inventory of membership via SurveyMonkey
- Build a Mentorship Directory on our website
- Connect Mentors and Mentees
- Periodically collect feedback and input from Mentors and Mentees \* Schedule next meeting to implement strategies.



**Competition Committee:** Co-chairs Susan Notter and Ben Bedard, Cher Harris

### Where to find information?

The ACF website – [www.acfchefs.org](http://www.acfchefs.org) The best resource for upcoming competitions, student manual outlining the categories and judging requirements for professional and student Culinary Competitions.

The committee requests time on an upcoming meeting agenda to briefly discuss live competition categories: SK – Hot Food and SP – Pastry. Want to plan a workshop in January to review the requirements and even demo a live completion: show set up, move in, planned and focused work, judge's feedback. Perhaps a monthly meeting education/presentation?

### Is there an interest in holding a local student competition in Spring 2022?

Anne Arundel community college hosted the Chesapeake Cup for many years, included a school team but each participant medaled individually. A local competition could help with the schools in the area. Location?

### Current scheduled competitions from the national website:

## November 5–6, 2021- West Coast Culinary Competition

Show Site: Los Angeles Trade Technical College/ West Coast S, Los Angeles, CA 90015

Show Chair: Martin Gilligan - [Gilligma@lattc.edu](mailto:Gilligma@lattc.edu) Phone: 213-763-7332

Categories: A1, A2, A3, A4, A5, A6, B1, B2, B3, B4, C1, C2, C3, C4, C5, D1, D2, D3, D4, F1, F2, F3, F4, F5, FP1, FP2, FHM, SA, SB, SC, SD, AK1, SK2, SK3, SK4, SK5, SK6, SK7, SK8, SK9. To sign up, please go to [www.westcoast-culinary.com](http://www.westcoast-culinary.com)

Lead Judge: Kevin Gawronski

## November 5, 2021- ACF Greater Kansas City Chefs/ Johnson College

Show Site: Johnson County Community College, Shawnee Mission, KS 66210

Show Chair: Edward Adel, CEC - [eadel@jccc.edu](mailto:eadel@jccc.edu) Phone: 816-714-6047

Categories: A1-A6, B1-B4, C1-C4, KC, KP1-KP2, KG,W,SA, SB, SC, SD, SK1-SK9, SK1-SK2, Lead Judge: Randy Torres - 408-364-6328

## November 6, 2021- ACF West Michigan Lakeshore Chapter

Show Site: Culinary Institute of Michigan, Muskegon, MI 49440

Show Chair: Christopher Sowa, CEC - [csowa03@baker.edu](mailto:csowa03@baker.edu) Phone: 231-777-6601

Categories: A1-A6, B1-B4, C1-C5, D1-D4, F1-F5, FP1-FP2, KC, KP1-KP2, SA, SB, SC, SD, SK1-SK9, SP1-SP2, SW

Lead Judge: Tim Bucci CCE, CMC - [tbucci@jc.edu](mailto:tbucci@jc.edu)

## Community Outreach Subcommittees

**PA Flavors:** *Chair Autumn Patti, Nicholas Arnold, Richard Blythe*

No new information to report for October. We are still waiting to hear how the 2021 event did financially.

**PRLA Golf Outing:** *Chair John Reis, Tom Long, Donald Bartch, Renee Nasta, Autumn Patti*

A huge thank you to the students from Cumberland Perry and HACC that are signed up to help with the Golf Outing tomorrow! Early estimates are projected to raise close to \$8,000 in scholarship funds!

**Ronald McDonald House:** *Chair Bob Roebuck, Faith Brenneman*

Volunteers are always needed. Visit <https://www.rmhc-centralpa.org/volunteer/> for more information.

The Ronald McDonald House in Hershey is now accepting volunteers with their Guest Chef program. Maximum groups of 4, may sign up to prepare a meal for the guests on site. A menu must be submitted at the time of signing up for preapproval. All food must be purchased through PeaPod and delivered to the House for you to prepare. No outside food products may be brought in. Masks must be worn at all times.

## Central PA Foodbank: *Chair Bob Roebuck*

The Central PA Food Bank needs volunteers to assist in packing at their offsite location. Visit: <https://www.centralpafoodbank.org/ways-to-give/give-time/> to sign up.

**Sholom House:** *Chair Charlie Gipe*

**Budget/Finance Committee:** *Chair John Reis, Charlie Gipe, Bob Roebuck, Michael Harants, Cher Harris*

See the following statement of our yearly goals. Still need to accomplish yet.

### YTD fundraisers:

- \* Dinner at the Goodlings raised \$2300 (cost of \$162)
- \* 50/50 raffle that raised \$36
- \*Waiting on results from PA flavors
- \*Next fundraiser event is Monday October 18<sup>th</sup>- PRLA golf outing

### End of year:

- \*no new fundraisers in the near future
- \*if anyone has any ideas or individuals that would like to purchase a dinner at their home, let the committee know to get the planning started.



# ACF PA 181 Budget 2021

PROJECTED YEARLY INCOME		
memberships		\$500
PA flavors		\$2,000
Golf outing		\$600
private dinner		\$2,000
private dinner		\$2,000
SGSO		\$500
private dinner		\$1,500
private dinner		\$1,500
Total Yearly budget income		\$10,800
ACTUAL YEARLY INCOME		
memberships		
PA flavors		
Golf outing		
private dinner		2300
private dinner		0
other		0
SGSO		38
other		0
other		0
Total actual income income		\$2,338

<b>TOTAL PROJECTED EXPENSE</b>	(Projected income minus expenses)	\$10,800	
<b>TOTAL ACTUAL EXPENSE</b>	(Actual income minus expenses)	\$1162	
Total Expense Difference		\$11,600	
<b>PROJECTED BALANCE</b>		(Projected income minus expenses)	\$0
<b>ACTUAL BALANCE</b>		(Actual income minus expenses)	\$2,174
BALANCE DIFFERENCE (Actual minus projected)		\$2,174	

expenses	Projected Cost	Actual Cost	Difference
President trip to Nationals	\$2,500	\$0	\$2,500
certifications	\$1,600	\$0	\$1,600
competitions	\$2,000	\$0	\$2,000
awards	\$1,500	\$0	\$1,500
office supplies	\$500	\$0	\$500
charities	\$1,000	\$0	\$1,000
Ronald McDonald house	\$1,200	\$0	\$1,200
other	\$1,000	\$0	\$1,000
slush funds	\$500	\$0	\$500
webpage	\$500	\$0	\$500
private dinners 4@200	\$800	\$162	\$638
<b>Total</b>	<b>\$11,600</b>	<b>\$162</b>	<b>\$12,938</b>

ENTERTAINMENT	Projected Cost	Actual Cost	Difference
	\$0	\$0	\$0
			\$0
			\$0
			\$0
			\$0
			\$0
			\$0
			\$0
			\$0
			\$0
<b>Total</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>

certifications	Projected Cost	Actual Cost	Difference
	\$1,600	\$0	\$1,600
			\$0
			\$0
			\$0
			\$0
			\$0
			\$0
			\$0
			\$0
			\$0
<b>Total</b>	<b>\$1,600</b>	<b>\$0</b>	<b>\$1,600</b>

LOANS	Projected Cost	Actual Cost	Difference
			\$0
			\$0
			\$0
			\$0
			\$0
			\$0
<b>Total</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>

competitions	Projected Cost	Actual Cost	Difference
	\$2,000	\$0	\$2,000
			\$0
			\$0
			\$0
<b>Total</b>	<b>\$2,000</b>	<b>\$0</b>	<b>\$2,000</b>

TAXES	Projected Cost	Actual Cost	Difference
			\$0
			\$0
			\$0
			\$0
<b>Total</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>

awards	Projected Cost	Actual Cost	Difference
	\$0	\$0	\$0
	\$0	\$0	\$0
<b>Total</b>	<b>\$1,500</b>	<b>\$0</b>	<b>\$1,500</b>

SAVINGS OR INVESTMENTS	Projected Cost	Actual Cost	Difference
	\$11,055	\$0	\$11,055
			\$0
<b>Total</b>	<b>\$11,055</b>	<b>\$0</b>	<b>\$11,055</b>

office supplies	Projected Cost	Actual Cost	Difference
	\$500	\$0	\$500
			\$0
			\$0
			\$0
<b>Total</b>	<b>\$500</b>	<b>\$0</b>	<b>\$500</b>

GIFTS AND DONATIONS	Projected Cost	Actual Cost	Difference
Charity 1	\$1,000	\$0	\$1,000
Charity 2			\$0
Charity 3			\$0
Charity 4			\$0
<b>Total</b>	<b>\$1,000</b>	<b>\$0</b>	<b>\$1,000</b>

webpage	Projected Cost	Actual Cost	Difference
	\$500	\$0	\$500
			\$0
			\$0
			\$0
<b>Total</b>	<b>\$500</b>	<b>\$0</b>	<b>\$500</b>

LEGAL	Projected Cost	Actual Cost	Difference
Attorney			\$0
			\$0
			\$0
<b>Total</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>

**Mark your calendars for our November 15th Chapter meeting from 7-9pm hosted by Jason Viscount at the Greystone Public House!**



## 2021 Meeting Locations & Education

Links and information are also found on our website: [www.acfharrisburg.org](http://www.acfharrisburg.org)

January 18, 2021	<i>Via Zoom</i> Guest Speaker: Jon Bellem, Another Round, Support 717 Recording: <a href="https://youtu.be/9JbOWgcwGUg">https://youtu.be/9JbOWgcwGUg</a>
February 15, 2021	<i>Via Zoom</i> Guest Speaker: Kurt Wewer, LEAF Project Recording: <a href="https://youtu.be/GLM0LnO0RxA">https://youtu.be/GLM0LnO0RxA</a>
March 15, 2021	<i>Via Zoom</i> Guest Speaker: Andrea Grove of Elementary Coffee Co Recording: <a href="https://youtu.be/VQZEImnrs-I">https://youtu.be/VQZEImnrs-I</a>
April 19, 2021	<i>Via Zoom</i> Tour of new Hershey E&R operations, Ice Cream Making Demo (TBC) Recording: <a href="https://youtu.be/L8RfuitvO3E">https://youtu.be/L8RfuitvO3E</a>
May 17, 2021	<i>Via Zoom</i> Virtual Tour of Crostwater Distilled Spirits in Lewisberry, PA. <a href="https://www.crostwater.com/">https://www.crostwater.com/</a>
June 21, 2021	HERSHEYPARK!!! IN PERSON!
July 19, 2021	<i>Via Zoom</i> Chapter Membership Meeting, Yield Educational Series Part 3 Recording: <a href="https://youtu.be/_xININlatJA">https://youtu.be/_xININlatJA</a>
August 16, 2021	Membership Potluck
September 20, 2021	Live meeting at DCCTC and via Zoom with PA Beef Council, Beef Cutting demo & local beef farms <a href="https://youtu.be/sNjufBv_PxI">https://youtu.be/sNjufBv_PxI</a>
October 18, 2021	Meeting at The Hotel Hershey 6-7pm Reception, 7-9pm Meeting Presenter: Laura Foley from Foley Fish <i>Golf Outing at the Hershey Country Club</i>
<b>November 15, 2021</b>	<b>7-9pm at Greystone Public House, (2120 Colonial Rd, Harrisburg, 17112) David Santucci from Country Fresh Mushrooms</b>
December 20, 2021	Holiday Gathering at John Gross & Co. (TBC)

### 2022 MEETING HOSTS & EDUCATION PRESENTERS NEEDED

If you are interested in hosting a meeting or would like to provide an educational component, please contact Autumn Patti at [arpatti@hacc.edu](mailto:arpatti@hacc.edu) or [acfharrisburg@gmail.com](mailto:acfharrisburg@gmail.com)

## ACF Harrisburg Chapter PA 181

### 2021-2022 Officers

#### President:

**Chef Autumn Patti**  
*Program Director, Asst. Professor*  
*Culinary Arts, Baking & Pastry Arts Programs*  
*HACC, Central Pennsylvania's Community College*  
[arpatti@hacc.edu](mailto:arpatti@hacc.edu)

#### Vice President:

**Chef Thomas J Long CEC AAC**  
*Director of Dining Services*  
*HACC, Central Pennsylvania's Community College*  
[icechef257@aol.com](mailto:icechef257@aol.com)

#### Secretary:

**Renee Nasta**  
*NJ Nasta, Inc.*  
[Rj\\_nasta@yahoo.com](mailto:Rj_nasta@yahoo.com)

#### Treasurer:

**Chef Cher Harris CEPC**  
*Corporate Pastry Chef*  
*Hershey Entertainment & Resorts*  
[cdharris@hersheypa.com](mailto:cdharris@hersheypa.com)

#### Student Representative:

**Rasheeda Carter**  
*HACC Culinary, Baking & Pastry Arts student*  
[chamee1101@aol.com](mailto:chamee1101@aol.com)

#### Chairman of the Board:

**Chef Brian D. Peffley, CEPC CCE AAC**  
*Pastry Instructor*  
*Lebanon County C.T.C.*  
[BPeffley@lcctc.k12.pa.us](mailto:BPeffley@lcctc.k12.pa.us)

### 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.