

MISE EN PLACE

July 2016

Hello ACF Harrisburg Chapter PA-181,

Harrisburg Chapter

Unfortunately I was unable to attend this month's meeting as it conflicted with the SkillsUSA National Competition in Louisville Kentucky. I want to thank the chapter for their continued support of all secondary schools and their competitors. Your emotional and financial support allows our students to compete at the National level.

This month we held our June chapter meeting at City Island hosted by Chef Paul Deiana Molnar CEC and his staff. Our chapter is extremely grateful for all the support Chef Paul provides for our chapter and continue to look forward to all his support and contributions.

Thank you to Chef Charlie Gipe for running the meeting in my absence. He has taken the time to provide details from the meeting and thank those that were involved in making it a successful meeting. Chef Paul was presented a beautiful cutting board to show our appreciation for hosting June's meeting that Chris Ditlow created for us. Chris Ditlow's company is "Laser Leaf", he has been a true friend to our chapter and our chefs, Chris also presented myself with a hand carved wood handled knife that is absolutely beautiful. Please help support his business. Thanks Chris!

If you are interested in hosting a meeting for 2017 and it is wide open! Please contact me at bpeffley@lcctc.edu if you are interested. Also if you are interested in presenting an educational lesson or know someone who is, please contact me about that as well.

Our next meeting is at Kegel's Produce on Monday July 18th, 2016. 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: June 18th, 2016

KEGEL'S PRODUCE

2851 OLD TREE DRIVE

LANCASTER, PA 17603

7:00 PM

THE V.P. CORNER

SUBMITTED BY: CHEF CHARLIE GIPE CEC, AAC,ACE

Well Spring is almost over and by the time you receive this Summer will be here. We had a great turnout on City Island hosted by Chef Paul Deiana-Molnar CEC and his staff at Metro Bank Park.

After the Pledge of Allegiance and a moment of prayer and reflection we all enjoyed a wonderful buffet based on the charcuterie that would be next on the program.

Chef Paul introduced Robert Zoll from Kesslers quality food products.

Bob told us about the rich heritage of Kesslers and this being there hundredth year in business. He continued by explaining the fresh sausage process, natural and organic products, talked about casings, USDA and auditing serve, variety of franks and smoke sausages and explain the display of the many products that he brought along. I would like to thank Bob for his presentation and the many years of contributions to our chapter from Kesslers.

I had the honor of presenting Chef Paul with a Laser Leaf Custom Cutting Board provided by Chris Ditlow.

Our next meeting will be <u>July 18</u> at Kegels Produce. We will have a picnic setting so please dress casual. You will need to read the information in this newsletter to find out details about this meeting.

Good Cookin'! Chef Gipe





2016 MEETING LOCATIONS

Please mark your calendars

2016 Meeting Schedule

July 18th- Kegel's Produce

August 15th- Seltzer's Bologna Lebanon (1:00 PM Tour)

September 19th- HACC

October 17th- Hotel Hershey

November 21st- Hollywood Casino

December 19th- John Gross

January 16th 2017 -TBD

February 20th 2017—TBD

March 20th 2017-TBD

April 17th 2017-TBD

May 15th 2017—TBD

June 19th 2017-TBD

All meetings start at 7:00 pm and are also found on our website: www.acfharrisburg.org

MEETING MINUTES FROM MAY:

6:00- - BOARD IN ATTENDANCE: CHEF GIPE, ROBERT CORLE, JOHN REIS & CHEF TIM HARRIS

ABSENT: CHEF PEFFLEY

6:05-- CHEF GIPE GREETED CHAPTER AND GUESTS

6:05 - PLEDGE AND PRAYER BY CHEF GIPE

INTRODUCED CHEF PAUL DEIANA MOLNAR, WHO INTRODUCED HIS STAFF AND THE EVENING MEAL PROVIDED BY KESSLER'S QUALITY FOOD PRODUCTS. GREAT JOB TO ALL!!!

6:50- CHEF GIPE BROUGHT THE MEETING BACK TO ORDER AND PRESENTED A DITLOW / LASER LEAF SPECIAL CUTTING BOARD TO CHEF DEIANA MOLNAR.

CHEF DEIANA MOLNAR INTRODUCED THE EVENINGS GUEST SPEAKERS— ROBERT ZOLL WHO SPOKE ABOUT KESSLER'S AND THEIR PRODUCT LINE AND THE 100 YEAR OLD COMPANY'S HERITAGE AND HOW THEY HAVE EVOLVED TO MEET THE NEW DEMANDS OF OUR INDUSTRY.

7:35- CHEF GIPE CALLED ASKED FOR APPROVAL OF LAST MONTHS MINUTES -APPROVAL OF MINUTES

MOTION: CHEF MICHAEL HARANTS SECOND: CHEF JOE PADAMONSKY

ALL IN FAVOR

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

CHECKING ACCOUNT BEGINNING BALANCE: \$8,243.74

CHECKING ACCOUNT DEPOSITS: \$149.99

CHECKING ACCOUNT EXPENDITURES: \$1.99 SERVICE CHARGE

CHECKING ACCOUNT ENDING BALANCE: \$8,388.74

SAVINGS ACCOUNT BEGINNING BALANCE: \$15,201.51

SAVINGS ACCOUNT INTEREST: \$1.29

SAVINGS ACCOUNT ENDING BALANCE: \$15,202.80

APPROVAL OF TREASURER'S REPORT" MOTION: CHEF TIM HARRIS SECOND: CHEF TIM DURGEY

ALL IN FAVOR

PRESIDENTS REPORT: CHEF PEFFLEY

CHEF PEFFLEY EXTENDED HIS GREETINGS FROM SKILLS USA NATIONALS IN LOUISVILLE KEN-TUCKY AND HOPES TO BRING BACK A GOOD REPORT FOR THE STUDENTS WHO ARE COMPETING THERE. LOOK FORWARD TO YOUR FOLLOW UP REPORT AT OUR NEXT MEETING CHEF!

CORRESPONDENCE: CHEF CORLE

SYDNEE WOLFE A PASTRY ARTS STUDENT AT THE LEBANON COUNTY CTC SENT A THANK YOU LETTER FOR THE MONETARY AND EMOTIONAL SUPPORT FOR HER UP-COMING COMPETITION AT SKILLS USA NATIONAL COMPETITION. GOOD LUCK SYDNEE!

WE RECEIVED THE MONTHLY NEWSLETTER FROM SUSQUEHANNA ACF CHAPTER.

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

KEGELS WILL BE BRINGING BACK BRENT AND JEN FROM COUNTRY CREEK PRODUCE TO SPEAK ON THEIR GROWTH SINCE LAST YEAR.

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

REMEMBER THAT THE AUGUST MEETING WILL BE HELD AT 1:00 SELTZER'S BOLOGNA IN PALMYRA

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.

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

STUDENTS NEED TO CHECK THE WEBSITE (HTTP://www.acfchefs.org/ACF/Partnerships/AAC/ACF/Partnerships/AAC/) for more info.

THE 45TH INDUCTION MEETING WILL BE ON JULY 17TH WITH THE RECEPTION AT 6 PM AND DINNER AT 7PM AT THE MARRIOT PHOENIX. THE SPOUSES LUNCHEON WILL BE ON JULY 19TH.

THE ACADEMY WILL HAVE 14 NEW INDUCTEES THIS YEAR

8-NE/4-SE/C-1/W-1

HONORARY— RICHARD A ALFORD CEC, CCE, JOHN A BEAUDRIE, GRAHAM ELLIOT, NICHOLAS S SCHIARIZZL, JEFF L SIMS, AND HAROLD S SMALL

HALL OF FAME— WOLFGANED D GECHELLER CEC, AAC, WALTER W LEIBLE CMC, AAC, LOUIS VENEZIA CEC, AAC, ROBERT M FORQUER CEC, (POSTHUMOUS)

STUDENT TEAM GRANT (FROM NE) ACF LONG ISLAND CHAPTER & THE CULINARY INSTITUTE OF NEW YORK & AT MONROE COLLEGE.

2016 AAC AWARDS-6 / CHAIRS MEDAL-DAVID L BANKS CEC, AAC,

JOSEPH AMENDOLA- JAN M BANDULA CMPC, CEC, AAC

GOOD TASTE-PETER HODGSON CEC, AAC.

SHARING CULINARY TRADITIONS- CHRISTOPHER A DESENS CEC, CCA, AAC

LT GENERAL P McLaughlin-Robert M Sparks

CHAIRS ACHIEVEMENT-LAWRENCE A CONTI CEC, AAC, HOF, JOHN W ZENDER CEC, AAC

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

RE-CAPE MEETING COMING SOON!

BLOOD BANK: CHAIRPERSON: CHEF HARANTS (THANKS CHEF FOR YOUR BLOOD!!!)

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. WE HAVE ONLY 4 PINTS TO DATE!!!

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: Was held on April 23rd 2016. SYSCO helped with the VP hour with the students from Cumberland —Perry and Lebanon CTC's and HACC, YTI and KTI also booths. Great participation from the chapter all a round!

FOOD BANK: CHEF ROEBUCK

CHEF ROEBUCK IS NEED OF HELP, PLEASE SEE THE DATES THAT ARE LISTED ON THE ACF WEB-SITE 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

NOTHING TO REPORT AT THIS TIME.

OLD BUSINESS:

WE ARE STILL LOOKING FOR HOST SITES FOR 2017. SEE CHEF PEFFLEY IF YOU HAVE A DESIRED DATE IN MIND.

THE PA PORK PRODUCERS ARE HOLDING A TASTE OF ELEGANCE CHEF COMPETITION ON OCTOBER 24TH. SEE WEB SITE FOR MORE DETAILS

NEW BUSINESS:

CHEF HARANTS BROUGHT A MOTION THAT THE CHAPTER WOULD PAY FOR CHEF PEFFLEYS EXPENSES FOR NATIONALS NEXT MONTH. CHEF PAUL DEIANA MOLNAR SECONDED THE MOTION. ALL IN FAVOR.

CHEF CHER HARRIS CEPC IS PRACTICING BETWEEN HER WORK LOAD AT THE HOTEL HERSHEY FOR THE ACF PASTRY CHEF OF THE YEAR AT NATIONALS.

MOTION BY MIKE HARANTS AND SECOND BY BARB BYREM / ALL IN FAVOR

CHEF TIM HARRIS CEC ANNOUNCED HIS PLANS FOR ACF NORTH EAST VICE PRESIDENT AND ASKED THE CHAPTER FOR THEIR SUPPORT.

CHEF SUSAN NOTTER CEPC IS IN MONTHLY TRAINING SESSIONS WITH THE ACF CULINARY OLYMPIC TEAM IN TEXAS. CHEF NOTTER FEELS THINGS ARE COMING TOGETHER FOR THE TEAM AND THAT THEY WILL BE HAVING A FUNDRAISER COMING UP IN JULY.

CHEF GIPE THANKED CHEF DEIANA MOLNAR AND HIS STAFF FOR A WONDERFUL EVENING AND FOR HOSTING.

MOTION TO CLOSE MEETING: 7: 54- CHEF JOHN REIS SECOND: CHEF ED BYREM



ACF Harrisburg Chapter PA 181 2016 Officers

President:

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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