



MISE EN PLACE

November 2021



President's Greeting

Good day to you all!

Thank you to all that were able to attend our chapter's November meeting at Greystone Public House. It was a great night of fellowship and mushrooms! Thank you to Chef Jason Viscount and his team for hosting us!

Thank you to our Executive Board members for preparing an awesome mushroom spread featuring varieties from Country Fresh Mushrooms, *including the mushroom meringues from Rasheeda that I just can't stop talking about!!* David Santucci joined us with his plethora of mushrooms to share, and his endless knowledge and appreciation for mushrooms. Be sure to view the presentation on our chapter's YouTube page if you missed it! And, thank you to Chris Ditlow from LaserLeaf, for the generous gifts for our hosts and presenter!



Next month, we will gather for our holiday party at John Gross and Company once again this year. Mark your calendars for Monday, December 20th at 7pm. We will gather to share in holiday cheer as we honor our 2021 ACF Harrisburg Chapter Award recipients and share our Chopped Challenge. *This gathering will be both in person and connected via zoom for all to join!* If you are interested in helping to prepare the meal, please reach out to Michael Harants.

This time of year brings Thanksgiving, a custom of gathering to celebrate the harvest and other blessings of the past year. A time to focus on the good. Enjoy the time this week as you gather with those you are thankful for!

Be well, stay healthy and happy.

Chef Autumn Patti

ACF Harrisburg Chapter President

7pm EDUCATION: Guest Presenter David Santucci of Country Fresh Mushrooms

This month's educational program featured PA Mushrooms with David Santucci from Country Fresh Mushrooms. Dave is bringing a spread of mushrooms to show and tell... and share! Thanks to his generosity, our board members are receiving a variety of fresh mushrooms to prepare a tasting menu for our meeting! Pom Pom Cakes, Florentine Creminis, Mushroom Soup, Assorted Mushroom Flatbreads, Blended Burgers with fresh rolls, and even a mushroom treat!

At CF Fresh, LLC d/b/a Country Fresh Mushrooms, our customers come first. Our MGAP-certified growers and Level 3 SQF Certification of our packing facility mean that we are committed to delivering excellence every day.

<http://cfmushroom.com/>



Ingredient of the Month: Lavender

Lavandula angustifolia, a member of the Lamiaceae family, is often referred to as lavender. There is a color named for the shade of the flowers of this species. A relative of mint, the lavender plant is adorned with pale violet flowers and silver-green leaves. Both the flowers and leaves can be eaten and have a pleasant yet slightly bitter flavor.

Many members of the genus are cultivated extensively in temperate climates as ornamental plants for gardens, for use as culinary herbs, or commercially for the extraction of essential oils. Bushes grow up to a meter tall and like well-drained soil and plenty of sun.

Lavender is believed to be native to the countries bordering the western European part of the Mediterranean region with a history dating as far back as 2,500 years. Biblical references to lavender are found in the gospel of Luke by the name used at that time, spikenard. Lavender was also used in ancient Egypt for mummification, and the Romans scented their public bathhouses with it. The lavender plant spread rapidly throughout world, and by the sixteenth century lavender was already a favored plant in English gardens. The first lavender plants were found in America shortly after the first European settlers.

Dried lavender has only a few calories per tablespoon and is free of fat and cholesterol. Throughout history it has been used to remedy various ailments including insomnia, anxiety, depression, and fatigue. The antioxidant activity of lavender has also been shown to contribute to wound healing.

Types and Varieties

According to the U.S. Lavender Growers Association, there are over 45 species of lavender and more than 450 different varieties. English lavender is extremely popular as a culinary lavender. This species is normally sold as *Lavandula angustifolia*, but it's sometimes sold as *Lavandula officinalis* or *Lavandula vera*. Occasionally it is listed as "true English lavender." Popular varieties of English lavender include Hidcote and Munstead, Rosea and White Ice.

Lavandins (*Lavandula x intermedia*) which are hybrids of English lavender, also make wonderful culinary lavenders. Popular hybrids include Grosso and Provence lavender.

Selecting and Storing

Fresh lavender can be found at the farmers' market, or you can grow your own. Dried lavender can be found in specialty stores and health food stores.

When harvesting fresh edible lavender, pick the flowers when blooms are fully opened but haven't turned brown. Try to harvest blossoms as soon as they open because the flavor degrades quickly.



Presented by American Culinary Federation Education Foundation

When purchasing lavender, be sure to buy lavender for cooking as opposed to lavender sold at craft shops. This is often labeled as "culinary lavender".

Store dried lavender in an airtight container in a cold, dry place. Fresh lavender can be wrapped in a moist paper towel and placed in the fridge for several days.

Culinary

For culinary purposes, lavender is usually added as an infusion in butter, sugar, cream or syrup. An infusion ensures a nice lavender flavor without a chalky or leafy mouthfeel.

- To create a butter infusion, use 7 tablespoons of chopped lavender blooms to a half pound of softened butter.
- To create lavender sugar, seal whole flowers into several cups of sugar in an airtight container for at least one week.
- Create lavender honey by adding four teaspoons of chopped lavender blossoms to one cup of warmed honey. Add one tablespoon of lime or lemon juice. Steep for one hour, then reheat and strain to remove blooms.

Lavender Tea is a calming beverage that may help ease anxiety and promote sleep. You can purchase lavender tea or make your own by steeping fresh lavender buds in boiling water for about 20 minutes.

Lavender has a strong flavor, and a little goes a long way. Lavender's flavor can easily overwhelm baked goods so pair it accordingly with other assertive flavors. In baking, use a light touch or balance its low notes with something bright like lemon juice and zest.

Culinary lavender can stand in for fresh rosemary in most recipes. It is recommended to use twice as much lavender as rosemary.

Dried lavender can be used in savory dishes and desserts like rubs, marinades, sauces, cookies, scones, and sorbet. It can also be added to a simple syrup mixture and used to flavor summer drinks like cocktails, lemonade or iced tea.

Facts

The name lavender comes from the Latin verb "to wash"

The scent of lavender is said to deter mice, flies, mosquitoes and other pests from the area.

When it comes to plant symbolism, lavender represents purity, devotion, serenity, grace, and calmness.

Queen Elizabeth I of England had fresh lavender in vases at her table every day.

Lavender has long been considered an herb of love, and Cleopatra supposedly used it to seduce Julius Caesar and Mark Antony.

In Tudor times, a lavender brew was taken by maidens on St. Luke's Day to discover the identity of their true loves.

In Spain and Portugal, lavender was traditionally strewn on the floor of churches or thrown into bonfires to avert evil spirits on St. John's Day.

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To Take the Quiz-

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

Andouille Succotash

Serves 4-6



This recipe was demonstrated on our **Native American Tribute** edition of “**Live form the Chef’s Apprentice**” This dish could be served as a side dish for the upcoming holiday or as an entrée for a weeknight dinner.



Ingredients

- 2 oz- whole unsalted butter
- 1 medium white ¼ inch diced
- 2 cloves Garlic chopped fine
- 12 oz cooked Andouille sausage links cut into ¼ inch thick coins
- 1 red bell pepper ¼ inch diced
- 3 cups yellow corn (can be fresh or frozen)
- 1 12 oz package shelled edamame beans
- 1 cup heavy cream
- Kosher Salt & fresh ground pepper to taste

Directions:

Melt butter in 8 qt stock pot over medium heat. Add onions & sauté until transparent. Add garlic and andouille sausage. Stir and sauté for 1 to 2 minutes. Add remaining ingredients and simmer for 10-15 minutes until cream is reduced to make a natural sauce.

To Present:

Serve immediately as a side dish with your favorite holiday protein or as a main entree

Meeting Minutes from November 16, 2021:

Business Meeting began at 7:58pm –

- ❖ **President Chef Patti** requested the meeting be brought to order,
Motion: Chef Durgey 2nd by: Chef Padamonsky - Accepted by all, Motion passed.
- ❖ **Pledge of Allegiance:** VP Chef Long led the membership in the Pledge of Allegiance.
- ❖ **Culinarian Code:** President Chef Patti joined by all
- ❖ **Board in attendance:** Present— Chef Autumn Patti, Chef Thomas J Long, Chef Cher Harris and Renee Nasta, Rasheeda Carter *via FaceTime*.
- ❖ **Number of participants in attendance:** 26
- ❖ **Greeting:** President Chef Patti greeted the Chapter and welcomed everyone to the meeting including guests.



President Chef Patti asked Chef Gipe to share a *new initiative* called

“From the Old Chef’s Office”

This initiative will share treasures from member Chef’s culinary libraries, which will be donated to raise funds towards our Scholarship Fund.

In Chef Gipe’s words, “take old Chef’s books and turn into a new Chef’s future!”

Raffle tickets will be sold to win the featured book(s) at each meeting.

Raffle items will be offered as a “buy now” option on social media up until the meeting starts.

Tickets: 1 for \$2, 3 for \$5, 7 for \$10 or the Gipe arm \$20 plus Holder ticket.

The Holder ticket will go into a bi-monthly drawing to win a prize!

December’s prize: \$50 gift card to Another Round.

Secretary's Report-September Meeting Minutes

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

- ❖ Motion made by Chef Gipe, 2nd by Chef Gotshall - Accepted by all, Motion passed.
- ❖ National Convention- Las Vegas, NV. July 25-28, BOG July 24th, Early registration \$775.00 by Dec. 1st.
 - ★ Motion to Approve to pay for Educational pass for President Patti by Brandon Mullins, 2nd by Chef Gipe. Chef Long called for vote, Accepted by all, Motion passed.

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

General ACF Harrisburg Financial Account Info:

PSECU Account- "ACF Harrisburg"

Savings Account:

Interest credit:	.23
ending balance:	\$5,350.18

Checking Account:

Previous balance:	\$ 3397.81
Bank fee rebate	\$ 40.00
Interest credit	\$.15
Chef/Proctors Hotel	\$ 574.98
Chef/Proctors Hotel	\$ 574.98
Reimburse Renee for PR/Copies	\$ 433.52
Ending balance:	\$ 1854.48

Scholarship Fund:

Donation	\$ 10.00
Interest	\$.10
Ending balance	\$ 1946.06

TOTAL ACCOUNT BALANCES: \$9150.72

- ❖ Motion to accept Treasurer's report as presented made by Chef Gipe 2nd: 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 Chef Autumn Patti:

★ Membership in the Community (Old Business)

- PA Flavor \$3600.00 income will be forthcoming.
- Live from the Chef's Apprentice with VP Chef Tom Long: 11/19/2021 "Thanksgiving with a Twist."

Certification Committee Update: Chef Michael Harants, Chair

Submitted in writing, read by President Chef Patti

"Harrisburg ACF chapter hosted a certification training program at Lebanon County Career and Technology Center on 05/06NOV. Four of our members participated as apprentice evaluators in the event, Tom Long, Cher Harris, Ben Bedard, Nicholas Arnold and one Navy Culinary Specialist joined us from Newport, RI. Brian Peffley and Bob Corle, we're terrific hosts. Training program was provided by the incoming Certification Chair, David Voelz joined by a longtime friend of the chapter, Sam Glass from Toronto, Canada.

The two candidates were both successful: Connor Woodburn took his CSC practical exam; W. Clarke Hammond took the CCC exam to meet his CCE practical requirements. Congratulations to them both and good luck to Connor as he moves to a new job at the end of November in Nashville, TN.

We'll look to schedule another certification event in the 1st quarter of 2022, open to all who want to take it. All of us that are examiners are available to mentor you through it as well as those apprentice candidates listed above, having seen the practical process."

- Awards Voting: 26 members voted. A better response rate would have been preferred. Would like to discuss in the future the value of Student and Junior member votes.
Awards will be presented at the December Holiday Meeting held in person and via Zoom.

- ★ Other Old Business
 - Shalom House Dinner for 50th wedding anniversary catered by Chef Gipe, Roebuck and Chick Zull. A \$500 donation was made to the Shalom House in our Chapter's name.

 - Link for ACF National Convention Registration: EARLY Registration deadline is DECEMBER 1ST!

https://www.acfchefs.org/Shared_Content/Events/ACF_Event_Display.aspx?EventKey=nat_con_22&hkey=4b25c80f-4797-450f-8bed-491e80969344

 - BOG Budget Vote, Oct. 29th.
Chef Michael Moench and the Accreditation committee have continued to operate profitably and are instrumental in the National organization's overall profitability. 170 Chapters, 123 eligible and 54 on the call to approve the budget. The 2022 budget was passed unanimously.

 - NE Regional Conference Call, Oct. 20th, 3rd Wed. of each month.
 - May apply for a 2022 National Award if you receive a Chapter Award in 2021.
 - ACFEF Student Scholarship
 - Membership
 - Competitions

 - Town Hall with Chef Kimberly Brock Brown, Tues. 11/16 at 7pm EST.
 - Submitted questions by President Patti and Chef Harants.

- ★ Chapter Presidents' Meeting- Jan. 24th
How to secure Sponsors and Partners as income and resources.

New Business:

- ★ December 20th Gathering at John Gross & Co.
 - Chef Harants taking the lead on food for this gathering. President Patti will focus on Zoom setup and programming.
 - President Chef Patti will be featured in The GIANT Company's Table Talk via their website on 11/17/21 at noon.

Student Representative Message- Rasheeda Carter

Chopped Challenge collaboration with PRLA, LIVE Webinar 12/9 at 6pm!

Webcast across NE region schools CHOPPED, ACF Harrisburg-style!

From recipe concept to execution.



Participants:

Rasheeda Carter, Brandon Mullins, Chef Claire Dacko and Chef John Fabian

Ingredients: Beef Sirloin, Sweet Potato, Chocolate and Daikon radish

2022 Host Sites:

Please communicate your thoughts and ideas. We want to hear your suggestions! Where would you like to go?

**Raffle Winners- Chef Tim Hoover and Chef Tracie Gotshall!
Congratulations and Thank you for supporting our Scholarship fund!**

Motion to adjourn the meeting: Chef Gipe; 2nd by Chef Padamonsky - Accepted by all, motion passed.

The meeting adjourned at 9:09pm.

Committee Reports submitted outside of meeting:

Junior Membership Committee- Chair Faith Brenneman:

Junior Membership Committee Report-

ACFEF Scholarships are closed for 2021. Once new dates are released for 2022, information will be shared.

NEW Scholarship opportunities are available! The ACFEF and American Academy of Chefs have partnered together to award 2 students (2 awards per scholarship) \$2500 per year for 4 years. Both scholarships require applicants to fill out a form, answer questionnaires, complete short essay(s), and provide 2 letters of referral. Current scholarships accepting applications for Students who have been accepted into the following institutions-

- Johnson & Wales University
- Culinary Institute of America

ACF has updated their Student Benefits page with new and verified sources for students who are looking for scholarship help. They have provided links to websites to help build, search, and answer any questions regarding scholarships in general.

Any questions or help with the applications contact Faith- faithbrenneman97@gmail.com

The link to find the scholarships and resources use the link below:

<https://www.acfcchefs.org/ACF/Education/Scholarships/ACF/Education/Scholarships/default.aspx?section=education&hkey=a17bcc07-e6ee-47e2-be39-e0630de13e54>

Faith M. Brenneman CPC

***Mark your calendars* for our
Holiday Chapter Gathering: Monday,
December 20th
John Gross & Co, 7-8:30pm
400 Cheryl Ave, Mechanicsburg, PA 17055**



2021 Meeting Locations & Education

Links and information are also found on our website: www.acfharrisburg.org

January 18, 2021	<i>Via Zoom</i> Guest Speaker: Jon Bellem, Another Round, Support 717 Recording: https://youtu.be/9JbOWgcwGUg
February 15, 2021	<i>Via Zoom</i> Guest Speaker: Kurt Wewer, LEAF Project Recording: https://youtu.be/GLM0LnO0RxA
March 15, 2021	<i>Via Zoom</i> Guest Speaker: Andrea Grove of Elementary Coffee Co Recording: https://youtu.be/VOZEImnrs-I
April 19, 2021	<i>Via Zoom</i> Tour of new Hershey E&R operations, Ice Cream Making Demo (TBC) Recording: https://youtu.be/L8RfuitvO3E
May 17, 2021	<i>Via Zoom</i> Virtual Tour of Crostwater Distilled Spirits in Lewisberry, PA. https://www.crostwater.com/
June 21, 2021	HERSHEYPARK!!! IN PERSON!
July 19, 2021	<i>Via Zoom</i> Chapter Membership Meeting, Yield Educational Series Part 3 Recording: https://youtu.be/xININlatJA
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 https://youtu.be/sNjufBv_PxI
October 18, 2021	6pm Meeting at the Hotel Hershey Hershey Country Club—Golf Outing Education link: https://youtu.be/d9xlWG9ioGE
November 15, 2021	6pm at Greystone Public House More about Mushrooms! https://youtu.be/bI7EZ7pMAHU
December 20, 2021	Holiday Gathering at John Gross & Co.

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 or 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

Vice President:

Chef Thomas J Long CEC AAC
Director of Dining Services
HACC, Central Pennsylvania's Community College
icechef257@aol.com

Secretary:

Renee Nasta
NJ Nasta, Inc.
Rj_nasta@yahoo.com

Treasurer:

Chef Cher Harris CEPC
Corporate Pastry Chef
Hershey Entertainment & Resorts
cdharris@hersheypa.com

Student Representative:

Rasheeda Carter
HACC Culinary, Baking & Pastry Arts student
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

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.