



American Culinary Federation
Harrisburg Chapter

MISE EN PLACE

August 2018

President's Greeting:

Hello Everyone,

I would like to take a moment to remember Chef Ed Byrem. Chef Byrem has been an important part of our chapter for many years. He was a mentor to so many, and always willing to give of his time and talents. His remembrance services are planned for September 22nd. More information will be available at our September meeting. If you are able to join us for the services, please wear your chef whites in honor of Chef Byrem.

A special thanks to Chef Kurt Wewer for opening up Little Bird Craft Kitchen to us for our meeting. Also thank you to Will Brown for providing us with so much information about wild mushrooms and doing it with such enthusiasm! Also Thank you to Samantha Snyder from ToJo Mushrooms for donating some of the mushrooms that Chef Wewer put on the menu.

September's Meeting is at HACC in the Cooper Student Center. We hope to see you there. The education will be on Aquaponics and Hydroponics. Chef Chad Brumbaugh is taking the lead on this month's education.

If you are interested in a Board position for the next term, Please reach out to me before the meeting. Also, Chef Robert Corle is chairing the Nomination Committee for this year's Chapter Awards. Please reach out to Chef Corle with any nominations.

Next Meeting:

Monday: September 17th

Harrisburg Area Community College

1 HACC Drive

Harrisburg, Pa

17110

7:00pm

VP Corner

August 2018

Chefs, Students and Guests

I wanted to say thank you to Kurt Wewer and everyone at Little Bird Craft Kitchen for hosting the last month's meeting and preparing the education piece on foraged mushrooms. Great Job!

I am excited about our next meeting on September 17, 2018 at Harrisburg Area Community with the Culinary Staff and Chad Brumbaugh will be talking about. The Educational piece which is going to focus on Aquaponic Gardening a step by step guide to raising vegetables and fish together.

Aquaponics is a completely natural process that mimics all lakes, ponds, rivers and waterways on Earth. The only input into an aquaponics system is fish food. The fish eat the food and excrete waste, which is converted by beneficial bacteria to nutrients that the plants can use. In consuming these nutrients, the plants help to purify the water. You cannot use herbicides, pesticides or other harsh chemicals in an aquaponics system, making the fish and plants healthful and safe to eat. Some of the benefits of aquaponics is using 1/6th of the water to grow 8 times more food per acre compared to traditional agriculture. All-natural fertilizer source from fish waste, no reliance on mined and manufactured fertilizers, efficient sustainable and highly productive, produces free pesticides and herbicides, fish are free of growth hormones and antibiotics, allows continuous production of food. This produces both a protein and vegetable crop, integrated system is sustainable and earth friendly. When combined with controlled environment agriculture you can grow year around in any climate. This will be exciting topic that I am a strong advocate of. Looking forward to it.

The rest of the year meetings have some exciting educational pieces, here is some of the following topics. Art of Seasoning Blending, Geometry of Pasta. I am always interested to hear other ideas if someone think we are missing something important to talk about this year in the food industry.

Please email me at Jason.clark@pngaming.com.

2018 MEETING LOCATIONS

Please mark your calendars

2018 Meeting Schedule

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 David Mills know and we will put you on the schedule.

January 16th, Hilton Hotel

February 19th, Sysco of Central Pa

March 19th YTI

April 16th Greystone

May 21st Cumberland Perry Area Vocational Technical School

June Giant Center in Hershey

July—Kegal's Produce

August 20th- Evergrain

September 17th HACC

October 15th Hershey Country Club



November 19th Hollywood Casino

December 17th John Gross and Co.

MEETING MINUTES FROM AUGUST 20TH 2018:

7:06pm- – Board in attendance: Chef Mills, Chef Patti, and Chef McGrath

7:08pm – — Chef Mills greeted Members and introduced Chef Kurt Wewer from Evergrain Brewing Company

8:05pm meeting called to order Chef Mills thanked our Presenters on Mushroom Foraging

8:08pm Reading or Posting of Minutes approved Chef Corle CEC CCE made a motion Chef Gurdis CEC 2nd

8:10pm Treasurer's Report Motion to approve Chef Corle CEC CCE, Chef Long CEC AAC 2nd

Treasures Report: July 1st to August 1st 2018 Chef Autumn Patti

Checking Account current balance: \$3621.72

Savings Account balance: \$7732.64

The New Professional Member rate for ACF is \$190.00

Associate Member fee is now \$226.00

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Presidents Report: -

Correspondence:

Chef McGrath – nothing at this time

Education:

Chef Brumbaugh will discuss Hydroponics and Aqua Ponics

Newsletter:

Chair: Chef Tim Durgey

Please contact Tim or David if you would like any information posted (Upcoming events, recipes, job postings etc.) tmcgrath@cpavts.org or dtmills@HACC.edu

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 graduated a personal email is needed to ensure you receive the newsletter.

Social Media and Website: Chair: Chef Durgey

Please forward any ideas to Chef Durgey @ 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. Also available positions in your kitchens can be posted.

Academy of Chefs: Chef Bob Roebuck CEC, AAC

Chef Roebuck CEC ACC –no report at this time



Ronald McDonald House: : Thank You Chef John Reis CFBE and the Harrisburg Hilton for donating the August meal.

Blood bank: Chairperson: Chef Michael Harants CEC AAC CCE

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-

Meeting with Heidi Howard August 28th at the ABC Brewery at 5pm to discuss details.

PA Flavors: : Chef Blythe and Chef Mills Nothing at this time.

Food Bank: Chef Roebuck CEC AAC- see Bob if you are interested

Call Chef Roebuck @ 717-566-1062

Fund Raising Committee: Chef Roebuck CEC AAC we are looking for ideas to raise funds for the chapter send us your ideas!

Medical Nutrition Committee– Chef Gurdus CEC Chef says that The Culinary Medicine Program will meet at the Central Pa Food Bank September 10th from 2-6pm, this is an 8 day course with four hour modules.

Contact Chef Dave Gurdus if interested.

CHEFS MOVE TO SCHOOL: CHEF ROEBUCK HAVE NOTHING TO REPORT AT THIS TIME

OLD BUSINESS: A BIG CONGRATULATIONS TO CHEF BRIAN PFEFLEY CEPC CCE AAC FOR RECEIVING THE PRESIDENTIAL MEDALLION FROM NATIONAL PRESIDENT STAFFORD T. DECAMBRA CEC CCE AAC AT THE NATIONAL CONFERENCE IN NEW ORLEANS, LOUISIANA

NEW BUSINESS: .OUR TEAM OF LEBANON APPRENTICES ARE HOSTING A 6 COURSE FALL THEMED DINNER FOR \$75. EACH ON OCT. 3RD AND 4TH SUPPORT YOUR LOCAL APPRENTICES!

MOTION TO CLOSE MEETING: – 8:41 PM Chef Bob Roebuck CEC AAC made a motion to adjourn the meeting. Chef Cher Corle CEC CCE 2nd the motion

ACF Harrisburg Chapter PA 181

2017 Officers

President:

Chef David T. Mills III

Chef Instructor, Culinary Arts

HACC, Central Pennsylvania's Community College

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Vice President:

Jason Clark

Sous Chef ,Hollywood Casino

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Treasurer:

Chef Autumn Patti

Program Director, Chef Instructor

Culinary Arts and Baking & Pastry Arts Programs

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HACC, Central Pennsylvania's Community College

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Secretary:

Chef Tim McGrath CCC

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Chairman of the Board:

Brian Pfeffley CEPC, CCE, AAC

Pastry Instructor

Lebanon CTC

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.



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