

American Culinary Federation Harrisburg Chapter- PA181



MISE EN PLACE February 2023



President's Greeting



Good day to you all!

What a great meeting at Cumberland Perry Area Career & Technical Center in February. Thank you to Chef Bobby Miller and the students for hosting us. The food was delicious! Be sure to continue reading to view pictures of their creations and our meeting.

A Membership Drive Contest is underway! Now is the time to encourage that fellow chef to join. Chef Jay Varga started us off! Michael Gustin and Chef Anthony Bianco recently joined. I hear talk of several more future members ready to sign-up. *Could we be in the running for the competition????!!!* For those of us nearing our renewal times, please make sure your dues are current by March 31st to participate in the National Election coming in April.

Your help is needed for our chapter's annual fundraiser, a joint effort with the PRLA and PA Breweries: PA Flavor, April 15th at the PA Farm Show Complex, 1-5pm. Thank you to all our local schools for help in preparing and executing the event. Many members have already volunteered as well- thank you. Reach out today to sign up!

I look forward to seeing many of you at our upcoming March gathering on Monday, March 20th. Starting at 5:30pm, join us for an ACF Harrisburg Open House event. Tour HACC's Cooper Student Center and watch demos, participate in your own creation, learn about our chapter, hear about upcoming opportunities and get involved! At 7pm David Goldstein will be back from Smithfield Culinary presenting on Dry-aged Sausages. I look forward to seeing many of you there!

Be well, stay healthy and happy.

Chef Autumn Patti, ACF Harrisburg Chapter President



February 2023 Ingredient of the Month~ **HORSERADISH**

In Greek mythology, it's considered to be worth its weight in gold and horseradish loving chefs agree! Originating in Eastern Europe, horseradish is a hardy, herbaceous member of the Brassicaceae family that has been cultivated for hundreds of years for both medicinal and culinary uses.

With its pungent taste, horseradish can be used in many creative ways to pack in flavor without the worries of unnecessary fat and calories.

Download the PowerPoint presentation and complete the quiz by logging on to the [ACF Online Learning Center](#) to earn one hour of continuing-education credits toward ACF certification.

[Presentation](#)

[Handout](#)

[Quiz](#)

Get Education Credits! Take the Quiz at -

https://www.acfchefs.org/ACF/Education/ProDev/ACF/Education/Learning/ACF_Online_Learning_Center.aspx

Welcome to the Vice President's Corner

Recipe of the Month



Steak Salad with a Horseradish Dijon dressing and Fresh Horseradish chips

Servings: 2

Ingredients

- 2 ea 4 oz flat iron steaks or sirloin steaks
- 6 slices fresh Horseradish
- 1 TBSP fresh shredded horseradish
- 4 oz buttermilk
- 2 TBSP Flour
- 2 TBSP cornstarch
- 6 oz Horseradish Dressing (see below)
- 4 cups mixed greens
- ¼ diced cucumbers
- ¼ carrots sliced thin
- 6 ea pear tomatoes, cut in half



1. Season steak with salt and pepper and sear or grill until your doneness
2. Tossed greens with dressing and place on bowl, slice steak and put over greens, top steak with the fried and shredded chips.

For the Chips and shredded fried horseradish

Place sliced and shredded horseradish in the buttermilk and soak for 5 minutes. Drain through colander and toss in the flour/cornstarch mix and fry in oil until crisp. Drain in paper towels

Horseradish Dressing

- 1 egg
- 1 TBSP prepared horseradish
- 1 tsp fresh shredded horseradish
- 2 TBSP Dijon mustard
- 1 tsp chopped garlic
- 6 oz olive oil

Combine all the ingredients except the oil in a bowl. Add the oil to the mix as you whip slowly until incorporated. Adjust with salt and pepper and let stand for 30 minutes

Watch Chef Reis create this dish!

<https://www.youtube.com/watch?v=rAQHDs7f1I4&t=12s>

Roasted Salmon with Horseradish Crust and a Caper Butter Sauce

Servings: 2

Ingredients

- 2 tablespoons prepared horseradish
- 2 tablespoons Dijon mustard
- 1 tablespoon finely chopped flat-leaf parsley
- 1 tablespoon onions finely chopped
- 1 Teaspoon chopped garlic
- 1 tablespoon extra-virgin olive oil
- ½ cup breadcrumbs
- 2 ea 5-6 oz skinless salmon fillet (about 1" thick)
- ¼ teaspoon salt
- ¼ teaspoon ground pepper



Directions

1. Sauté the onions and garlic in oil until translucent.
2. Add the breadcrumbs, mustard, horseradish and parsley and mix well
3. Place the salmon skin down in a medium sauté pan with 2 oz oil and sauté for 2 minutes. Turn over. Top with the crumb topping and bake in a 425-degree oven for 6-8 minutes

Caper Butter Sauce

- ½ cup dry white wine (such as Sauvignon Blanc)
- 2 tablespoons lemon juice
- 2 tablespoons heavy cream
- 2 teaspoons very finely minced shallots
- 4 ounces cold unsalted butter, cut into 1-inch cubes
- 2 Tbsp capers
- salt to taste

Directions

1. Place wine, lemon juice, cream, and shallots in a saucepan. Bring to a simmer over medium-high heat. Reduce heat to medium and let simmer until liquid is reduced by about 75%, 4 to 5 minutes.
2. Reduce heat to the lowest setting and whisk in 2 cubes butter. Keep butter moving until it completely melts. Add a few more cubes, whisking continuously so butter emulsifies into wine-lemon juice mixture. Continue to add remaining butter, a few cubes at a time, until sauce has a thick, luxurious texture, 4 to 6 minutes.
3. Remove the saucepan from heat. Add the capers

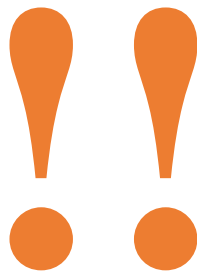
Watch Chef Reis create this dish!

<https://www.youtube.com/watch?v=39h55xh0u9l&t=41s>

Student Corner!

From Nanishka Carlson
ACF Harrisburg Student Representative
HACC Culinary Arts student

nbc40746@hawkmail.hacc.edu



What inspire you to make your dish?

What made you wanna study culinary arts?

I've always had a passion for baking and customer service, and that's what initially sparked my interest in culinary arts. I love experimenting with different flavors and ingredients in my home baking, and I wanted to expand my knowledge and skills in the culinary world. I hope to create delicious and memorable experiences for my customers and continue to pursue my love of baking.

Emily Johnson
HACC Culinary Arts student

What inspire you to make your dish?

What made you wanna study culinary arts?

What's your favorite dish to make?

What would you like to achieve with your culinary degree?

Name of dish:

Short bio of yourself:

What's your favorite dish to make?

My favorite dish to make would have to be lemon marinated chicken with rosemary risotto. The rice can be a challenge to cook, but when the side dish finally comes together, the final plating and flavor palate is delicious and satisfying!

What would you like to achieve with your culinary degree?

I would like to explore the culinary industry as a chef more, as well as work towards opening my own café bakery one day.

Name of dish: Lavender Shortbread Cookies



Minutes from February 20, 2023:

- ❖ **President Chef Autumn Patti** requested the meeting be brought to order at 7:00 pm. Motion to approve made Chef Smith, Chef Padamonsky seconded.
- ❖ **Welcome & Introductions** Chef Patti welcomed all and thanked the students and chefs at Cumberland Perry Votech for hosting our chapter and in preparing an awesome meal tonight.
- ❖ **Pledge of Allegiance:** VP John Reis led the membership in the Pledge of Allegiance.
- ❖ **Culinarian Code:** CPAVTS students, Isaiah and Bryson, read the Culinarian Code.
- ❖ **Board in attendance:** Present: President Autumn Patti, VP John Reis, Treasurer Cher Harris, Secretary Anna Smith, Student Rep Nanishka Carlson,
- ❖ **Number of participants in attendance:** 27



**Thank YOU
Chef Bobby
Miller and the
students from
Cumberland
Perry VoTech!**

Our Student Representative Nanishka Carlson gave an education on ACF Student Membership. She talked about student competitions, scholarships, and asked the students “What do they want to see?”.

Secretary's Report- January Mise en Place

- ❖ Motion to approve without changes made by Chef Marolf, 2nd by Chef Long- Accepted by all, Motion passed.

Treasurer's Report- February 2023 : as reported by Treasurer Cher Harris

Checking Account	\$931.80
Saving Account	\$7,229.81
Scholarship Fund	\$4,209.40
Total	\$12,371.39

- ❖ Motion to approve made by Chef Long, 2nd by Chef Gipe- Accepted by all, Motion passed.
- ❖ **If you would like to donate to our student scholarship fund**, please make checks payable to Harrisburg ACF Chapter PA 181 and give to a member of the Board or through Venmo- use Cher Harris/pastry-queen-14

Attention Students!

Did you know you have access to FREE membership to the PA Restaurant & Lodging Association? YOU DO! Christine Preuss joined us to speak about it. [Click here to join the PRLA for FREE!](#) "High school and college students enrolled in programs focused on culinary arts, hospitality management, or tourism promotion are eligible for complimentary membership in PRLA." *That's YOU!!!*

Welcome New Members!

Chef Jay Varga, Michael Gustin and Chef Anthony Bianco

Do you know someone that wants to join the ACF Harrisburg Chapter? *Help us grow our membership!* **The Membership Drive is going on thru the end of March!** Please share this direct [link](#) to join the ACF and PA181 chapter specifically. There are several membership categories to select from.

National Updates

- **Northeast Regional Symposium- April 1st in Baltimore. *More info to come!***
- **2023 National Convention in New Orleans, July 16-19th**
Board of Governor's July 16th, AAC
Induction Dinner July 18th
- **National Elections Timeline**
 - **3/31- Dues must be current to receive voting ballot**
 - 4/24 – Electronic ballots mailed to members
 - 5/07 – Ballots must be cast by Midnight Eastern Time
 - **Town Halls schedule- see below**

Save the Date for
The Northeast Regional Symposium:
"A Taste of the Chesapeake"

April 1, 2023

8-10 CEH \$100

Hotel Reservations
Westin BWI
1110 Old Elkridge Landing Road
Linthicum Heights, MD 21090
PH: 443.577.2723 Res: 866.225.0511

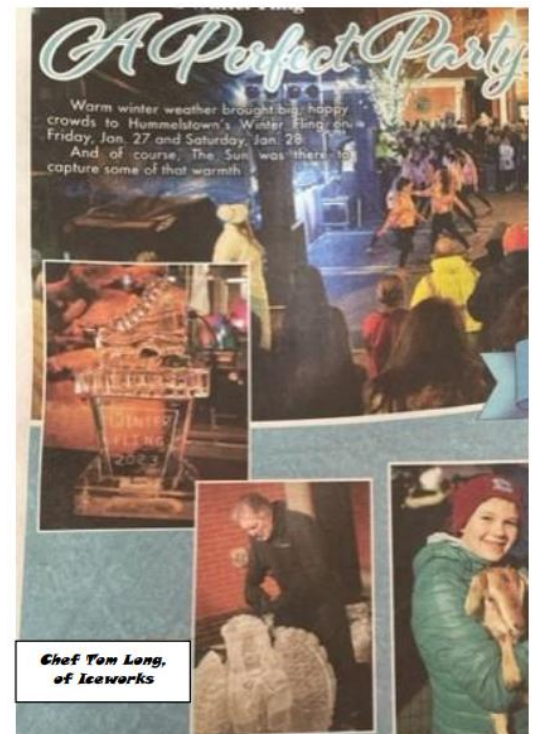
Join us at **US Foods**
7830 Coca Cola Drive
Hanover, MD 21076

PRESENTORS:
Chef Julia Spodtke - Allergens & Living Gluten Free
Chef Rich Hoffman Jr., CEC, CCA, AAC -
"Fish of the Chesapeake"
CAre Collective and Lost Ark Distillery
"Mixing it Up" local cocktail mixers and small batch runs
And So Much More to be Announced!!!

Event/Hotel Registrations: www.greaterbaltimoreacf.com

Chapter Updates

- ❖ PA Prostart competitions were on 3/01. Congratulations to all the students that participated.
- ❖ PA Flavors will be April 15th this year. So far they have 43 booths and 200 tickets have been sold. *see more info below.
- ❖ A big shout out to Chef Long for participating in the Winter Fling, on 7/27. His ice sculpture was beautiful!
- ❖ Chef Cher talked about our Chapter Student Scholarship and it was decided we would only offer it to students in our area. We will change the wording in the requirement.
- ❖ Our Chapter is also participating in the Membership Drive ACF United Grant Contest. Out of 130 Chapters only 22 are participating. So far, we are up one new member. #ACFUnitedGrant
- ❖ June 20th – August 4th we will be providing meals to St. Paul's Church is handing out lunches for kids and volunteers, Monday – Friday, about 50-60 meals a day. For doing this they will donate \$2500 to our scholarship fund. If you want to participate contact Chef Gipe at chefcharlie@comcast.net



Other Committee & Member Reports (New Business)

- ❖ Chef Gipe asked about our chapter hosting a Kansas City BBQ and/or a State Cookoff to raise money for our scholarship. More discussion for a Spring 24 target.
- ❖ During the meeting, we raised \$87 for the scholarship fund.

PA FLAVOR <http://paflavor.com/>

- ❖ **April 15, 2023** at the Farm Show Complex
- ❖ Booths still available. Link to register on website above.
- ❖ Volunteers needed! We will have a booth for the chapter, do 3 demonstrations, and provide the food for the event. Thank you to LCCTC students for already volunteering. Please see the email sent out with the full information.

Join us
**Monday, March. 20th at HACC f
or our March Chapter gathering!**
We will be partnering with
Affinity Group and Smithfield Culinary once again!



Motion to adjourn the meeting: VP Chef Gipe; 2nd by Chef Long- Accepted by all, Motion passed. The meeting adjourned at 8:32pm.

2023–2025 ACF National Office Candidates

ACF National President



Kimberly Brock Brown, CEPC, CCA, AAC

- [Bio](#)
- [Statement](#)
- [Recorded Statement](#)



Rene Marquis, CEC, CCE, CCA, AAC

- [Bio](#)
- [Statement](#)
- [Recorded Statement](#)

ACF National Secretary

Jeff Bacon, CEC, CCA, AAC



- [Bio](#)
- [Statement](#)

ACF National Treasurer

Kent L. Andersen, CEC, CCA, AAC



- [Bio](#)
- [Statement](#)
- [Recorded Statement](#)

Kyle Richardson, CEC, CCE, AAC



- [Bio](#)
- [Statement](#)
- [Recorded Statement](#)

Central Region Vice-President

Scott Parks, CC



- [Bio](#)
- [Statement](#)
- [Recorded Statement](#)

Rajeev Patgaonkar, CEC, AAC



- [Bio](#)
- [Statement](#)
- [Recorded Statement](#)

Northeast Region Vice-President



Ray McCue, CEC, AAC

- [Bio](#)
- [Statement](#)
- [Recorded Statement](#)



John Selick, CEC, CCA, AAC

- [Bio](#)
- [Statement](#)
- [Recorded Statement](#)

Southeast Region Vice-President



Bryan Frick, CEC, AAC

- [Bio](#)
- [Statement](#)
- [Recorded Statement](#)



Peter F. Vossenbergh, CEC, CCE, CCA, AAC

- [Bio](#)
- [Statement](#)
- [Recorded Statement](#)

Western Region Vice-President



Jerald "LJ" Klinkenberg, CEC, CCA, AAC

- [Bio](#)
- [Statement](#)
- [Recorded Statement](#)



Greg Matchett, CEC, AAC

- [Bio](#)
- [Statement](#)
- [Recorded Statement](#)

ACF National Elections

Town Hall Meetings

Register to attend the upcoming Town Hall Meetings by clicking on the link for the Town Hall Meetings you wish to attend.

Tuesday, March 7, 2023, at 7 p.m. EST - Southeast Region Vice President

[Register](#)

Thursday, March 9, 2023, at 7 p.m. EST – Northeast Region Vice President

[Register](#)

Thursday, March 16, 2023, at 7 p.m. EDT - Western Region Vice President

[Register](#)

Tuesday, March 21, 2023, at 7 p.m. EDT - Central Region Vice President

[Register](#)

Thursday, March 23, 2023, at 7 p.m. EDT - ACF National Treasurer

[Register](#)

Thursday, March 30, 2023, at 7 p.m. EDT - ACF National President

[Register](#)

2023 Meeting Locations & Education

In person meetings begin at 7pm

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

January 23, 2023	JDK Catering Group, “Chafer-Cooking” with Chef Anna Smith
February 20, 2023	Cumberland Perry Area VoTech, “ACF Student Membership with Nanishka Carlson, 6:30 Social hour https://hacc.zoom.us/j/92509122679?pwd=Mkc4THJ6VkdUN0pIbEMwUFJjUTBNdz09
March 20, 2023	HACC, Cooper Student Center 6-7pm Tour and Demos, 7pm Business Meeting
April 18, 2023	Greystone Brewhouse
May 16, 2023	TBD
June 20, 2023	HERSHEYPARK! (Confirmed!)
July 18, 2023	TBD
August 15, 2023	TBD
September 19, 2023	Dauphin County Technical School (TBC)
October 17, 2023	Hershey Country Club
November 21, 2023	TBD
December 19, 2023	John Gross & Co. (TBC)

2023 MEETING HOSTS & EDUCATION PRESENTERS NEEDED

Interested in hosting a meeting or providing an educational component?

Click on [this link](#) to submit your information.

Thank YOU!!

ACF Harrisburg Chapter PA181

2023-2024 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 John Reis
fdcfbe@yahoo.com

Secretary:

Chef Anna Smith
Supervising Chef at JDK Catering Group
annansmith1984@gmail.com

Treasurer:

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

Student Representative:

Nanishka Carlson
HACC Culinary Arts student
nbc40746@hawkmil.hacc.edu

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.