



American Culinary Federation
Harrisburg Chapter

MISE EN PLACE

February 2016



Congratulations to our 2015 Chapter Awards Winners:

Pictured Left to Right:

Chef Robert Roebuck CEC, AAC- Chapter Community Service Award

Chef Thad Campbell- Chapter President Award

Chef Tim McGrath CCC- Chapter Chef Educator of the Year

Chef Michael Harants CEC, AAC- Chapter Professionalism Award

Dylan Small- Chapter Student of the Year

Chef Scott Levy CEC- Chapter Chef of the Year

Kathy Fuller- Chapter Associate of the Year- Kegel's Produce of Lancaster

Not Pictured: Chef Amanda Scott CEPC- Chapter Pastry Chef of the Year.

Hello ACF Harrisburg Chapter PA-181,

Happy New Year to you and your families. I hope you had a great holiday season. As we enter the thick of winter, please be safe as you travel to and from work and recreational events. I hope you are able to enjoy the beauty that winter will show us, and is If you are outside, dress warm and pace yourself if you have to move snow.

This month we held our January meeting at The Harrisburg Hilton and Tower hosted by Chef John Reis CFBE. The meal and educational component was centered on Gluten-free and sustainability foods. Thank you to Chef Reis all your staff at The Harrisburg Hilton for hosting our meeting, we had save such a great time. Thank you Chef Reis for all that you have done and continue to do for the chapter! Thanks to our presenters Danny Ricci from John O Foods Inc., Woody Anselmo from KeyImpact and Tom Perry from White Stone Oyster Co. We learned a lot for your presentations.

We presented a beautiful cutting board to Chef John Reis CFBE to show our appreciation for hosting January's meeting. And I presented a decorative wood sculpture to Chef Dwayne Spencer at The Foundry that Chris Ditlow provided as well. Chris Ditlow's company is "Laser Leaf", he has been a true friend to our chapter and our chefs. Please help support his business. On behalf of the Harrisburg Chapter we presented him with an associate membership for 1 year to the ACF. Thanks Chris!

Prayers go out to our Chapter Vice President Chef Charlie Gipe CEC, AAC as he recovers from his surgery. I dearly miss him at the meetings. Prayers to Chef Cher and Chef Tim Harris as they travel to Italy for The Pastry Queen competition.

If you are interested in hosting a meeting for 2016, we do have one month available: November. 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 the Sysco of Central PA hosted by Chef Richard Blythe. This will also be our February monthly chapter. Hope to see you there.

Cheers to a Blessed and prosperous new year!

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: February 15th, 2016

SYSCO Food Service

P.O. Box 3641

3905 Corey Road

Harrisburg, PA 17105

2015 MEETING LOCATIONS

Please mark your calendars

2016 Meeting Schedule

February 15th– SYSCO

March 21st– YTI/ The Pennsylvania School of Culinary Arts

April 18th– KTI/ Keystone Technical Institute

May 16th– Cumberland Perry Area Vocational Technical School

June 20th– City Island

July 18th– Kegel's Produce

August 15th– TBD

September 19th– HACC

October 17th– Hotel Hershey

November 21st– TBD

December 19th– John Gross

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

MEETING MINUTES FROM NOVEMBER:

6:50-7:00– BOARD IN ATTENDANCE: CHEF PEFFLEY, CHEF CORLE, CHEF REIS, CHEF TIM HARRIS

ABSENT: CHEF GIPE .

7:00– 7:05 – CHEF PEFFLEY GREETED CHAPTER AND GUESTS

7:05 - PLEDGE AND PRAYER– CHEF ROEBUCK

INTRODUCED CHEF JOHN REIS, EXECUTIVE CHEF AND FOOD & BEVERAGE DIRECTOR OF THE HARRISBURG HILTON AND HIS STAFF. CHEF INTRODUCED OUR GLUTEN FREE MEAL THAT THEY PREPARED.

7:40– 8:30– CHEF REIS DISCUSSED HOW A GLUTEN FREE DIET IS MORE THAN A LIFESTYLE CHOICE! WE WERE ABLE TO SAMPLE SEVERAL ITEMS THAT WERE GLUTEN FREE FROM WOODY ANSELMO FROM KEYIMACT AND MEMBERS OF OUR CHAPTER GAVE HELPFUL INSIGHT TO COELIAC DISEASE.

DANNY RICCI OF JOHN O FOODS INC. SHOWED US HOW TASTY ORGANIC SALMON IS GROWN AND TOM PERRY OF WHITE STONE OYSTER COMPANY GAVE US A PEEK AT HOW HE IS RAISING OYSTERS ALONG THE VIRGINIA COAST.

WHAT AN EVENING OF TASTING AND LEARNING HOW PRODUCTS ARE PRODUCED FOR OUR SPECIFIC NEEDS IN THE INDUSTRY.

8:30– 9:00 CHEF PEFFLEY CALLED THE MEETING TO ORDER AND ASKED FOR APPROVAL OF LAST MONTHS MINUTES –APPROVAL OF MINUTES MOTION: CHEF BOB ROEBUCK SECOND: CHEF TOM LONG

ALL IN FAVOR

TREASURES REPORT: PRESIDENTS REPORT: CHEF REIS 12/01/15 TO 12/31/15

CHECKING ACCOUNT BEGINNING BALANCE: \$9,953.79

CHECKING ACCOUNT DEPOSITS: \$35

CHECKING ACCOUNT EXPENDITURES: \$390. & \$1.99 SERVICE CHARGE

CHECKING ACCOUNT ENDING BALANCE: \$9,595.87

SAVINGS ACCOUNT BEGINNING BALANCE: \$15,195.18

SAVINGS ACCOUNT INTEREST: \$1.29

SAVINGS ACCOUNT ENDING BALANCE: \$15,196.47

APPROVAL OF TREASURER'S REPORT" MOTION: CHEF MICHAEL HARANTS SECOND: CHEF TIM HOOVER
ALL IN FAVOR

PRESIDENTS REPORT: CHEF PEFFLEY

CHEF PEFFLEY ONCE AGAIN IS HONORED TO BE THE CHAPTERS PRESIDENT. TO SEE ALL THE GREAT ACCOMPLISHMENTS AND PARTICIPATION OF THE CHAPTER THIS PAST YEAR IS JUST AWE INSPIRING. THANKS TO ALL THAT HELPED WITH THE PA 100TH ANNIVERSARY FARM SHOW.

CHEF PRESENTED A BEAUTIFUL CUTTING BOARD TO CHEF REIS FROM OUR WOOD MASTER CHRIS DITLOW OF LASER LEAF AND HE ALSO MADE A GREAT TABLE PIECE FOR THE FOUNDRY IN LEBANON. THANKS CHRIS!!! CHRIS WAS GIVEN A YEAR MEMBERSHIP TO THE ACF FOR ALL HIS CONTRIBUTIONS THIS PAST YEAR.

CORRESPONDENCE: CHEF CORLE

WE RECEIVED A NICE CARD FROM THE RONALD McDONALD HOUSE, THANKING US FOR THE HOLIDAY COOKIES.

COMMITTEES

CERTIFICATION: CHAIRPERSON: CHEF HARRIS CO-CHAIR: CHEF FINCH

FORT LEE VIRGINIA WILL BE HOSTING A CERTIFICATION TEST. SEE NATIONAL PAGE FOR MORE INFO.

EDUCATION: CHAIRPERSON: CHEF CORLE CO-CHAIR: CHEF GIPE

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

LOOKING FOR AN EDUCATION COMPONENT FOR JUNE & AUGUST!!!

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.) RORLE@LCCTC.EDU OR TJCAMPBELL@HERSHEYPA.COM

WE ARE WORKING ON A TOTAL TRANSITION OF THE NEWSLETTER TO BE VIEWED FROM OUR WEBSITE ONLY AND NOT SENT OUT INDIVIDUALLY.

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 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

CLOSE TO 500 LIKES ON OUR FACEBOOK PAGE!!!

ACADEMY OF CHEFS: CHEF ROEBUCK & CHEF LONG

NOTHING TO REPORT AT THIS TIME

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

THE TASTE WAS A SUCCESS AND THANKS TO ALL THE SUPPORTED THE CENTRAL FOOD BANK. THE TOTALS FOR THE EVENT WILL BE POSTED SOON! FEBRUARY 2ND WILL BE THE WRAP-UP MEETING.

BLOOD BANK: CHAIRPERSON: CHEF HARANTS

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 GIPE CO-CHAIR: CHEF PEFFLEY

N/A

PA FLAVORS: THE CHAPTER RECEIVED OVER \$6,000 FOR OUR PARTICIPATION IN LAST APRILS EVENT!!!

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" APRIL, MAY & JUNE HAVE OPEN DATES

CALL CHEF ROEBUCK @ 717-566-1062

CHEFS MOVE TO SCHOOL: CHEF ROEBUCK & CHEF BYREM

THE WEST SHORE SCHOOL DISTRICT IS LOOKING FOR HELP FROM FEBRUARY 3RD TILL MARCH!!!

OLD BUSINESS:

NORTHEAST PROFESSIONAL COMPETITIONS ARE COMING UP FEBRUARY 19TH THRU THE 21ST AT YTI. PROFESSIONAL COMPETITION WILL BE ON SATURDAY THE 20TH IN THE AM

STUDENT COMPETITION WILL BE ON SATURDAY THE 20TH AS WELL IN THE PM

TEAM COMPETITION WILL BE ON SUNDAY THE 21ST ALL DAY



NEW BUSINESS:

CHAPTER AWARDS WERE GIVEN OUT. SEE THE FRONT PAGE FOR THE RECIPIENTS.

CHEF CHER HARRIS WILL BE CROWNING THE NEW PASTRY QUEEN IN ITALY ON JAN

MOTION TO CLOSE MEETING: 9:00 – CHEF SCOTT LEVY SECOND: CHEF JOE PADAMONSKY



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WHITE STONE
OYSTER CO.

ACF Harrisburg Chapter PA 181

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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.



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