



American Culinary Federation
Harrisburg Chapter

MISE EN PLACE

February 2017

President's Greeting:

Hello everyone,

I want to first communicate how deeply saddened we all are by the passing of John Gross. Mr. Gross was an integral part of helping to start this chapter of the ACF and has unwaveringly supported us through the years. At our March meeting, I would like to discuss a few ideas on how we can celebrate all he has done for the community.

I had an opportunity this month to take a group of culinary and pastry students to France for a study abroad class. It really gave me the chance to see how the Harrisburg /Hershey Food scene compared to Paris, Burgundy, and Champagne. We ate at a Michelin Starred restaurant and enjoyed a 5 course meal with wines. I have to say that I have eaten in many of the restaurants in our area, and this was a meal that I feel confident that we could have had here at home.

We are a group of greatly talented chefs and managers. Sometimes it is nice to take a step back and reflect on the positive things that we are doing. This month I would like each of you to take the time to go out for a nice meal and enjoy the talent in our community, share ideas with one another, and remember we are all mentors to someone. If you have a unique skill or talent, share it with someone. Each time we do these things, it makes us collectively better at our craft. This Chapter has such great talent within it, don't let it go unrecognized.

Our next meeting is Monday March 20th, 7:00pm at YTI.

The address is 3050 Hempland Rd, Lancaster, PA 17601

We will be giving away 3 sets of 2 tickets each for the Central PA Super Chef Competition thanks to our friends at Eye Candy!

Next Meeting:

Monday: March 20th

YTI Career Institute

3050 Hempland Rd.

Lancaster, Pa. 17601

7:00 PM

VP Corner

February 2017

Chefs, Students and Guests

I wanted to first give my deepest condolences to the Gross family and for John, rest in peace. The Gross family had a great impact on community building and that is what the ACF Harrisburg Chapter is all about. I would also like to thank Sysco for holding our meeting last month and special thanks to Chef Richard Blythe for the amazing food and John Heck for his information on purchasing seafood and where it comes from.

I am excited about our next meeting at YTI with Tim Harris and we will be doing a hands on demonstration on BBQ. We will be discussing the aspects to this great tradition that America is known for. The topics that will be discussed will be regions of BBQ and how they are different, the types of smokers used and what works best for you, choosing your wood is key and what types are best to use. The balance of fire and smoke is another important topic in BBQ cooking. Last is choosing your favorite cut of meat. Let's Cook!!

The rest of the year meetings have some exciting educational pieces, here is some of the following topics. Food & beer pairing, street foods, the art of fermentation, the next generation of cooks and how we adapt. I am always interested to hear other ideas if someone thinks we are missing something important to talk about this year in the food industry. Please email me at

Jason.clark@pngaming.com.

Our ingredient of the month is Blood Orange it is a variety of orange with crimson, almost blood colored flesh as it gets its name. The distinctive dark flesh is due to the presence of anthocyanins, a family of antioxidant pigments common to many flowers and fruit, but uncommon in citrus fruits. The flesh develops its characteristic maroon color when the fruit develops with low temperatures during the night. Blood oranges have unique flavor profile compared to other oranges, being distinctly raspberry like in addition to the usual citrus notes.

If any questions or want to help in any way reach out to me as usual.

Thank you,

Chef Jason Clark

Seared Duck Breast with Blood Oranges

2 medium duck breasts

Kosher salt, fresh ground black pepper

4 blood oranges

1 shallot, chopped

2 tablespoons sherry vinegar or red wine vinegar

Frisee lettuce for serving

Directions:

Score skin of duck breast: season with salt & pepper. Place skin side down in a cold medium skillet. Cook over low heat until fat is rendered and skin is dark golden, 12-15 minutes. Turn duck, increase the heat to medium, and cook 2 minutes. Transfer to plate

Meanwhile, cut peel and white pith from oranges, cut along sides of the membranes release segments into a medium bowl.

Pour off all but 2 tablespoons fat from skillet. Add the shallot, vinegar and half of orange segments. Season with salt and simmer until thick, about 4 minutes. Thinly slice the duck breast and serve over frisee with pan sauce and remaining segments.

2017 MEETING LOCATIONS

Please mark your calendars

2017 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 20th, Sysco of Central Pa

March 20th, YTI

April 17th at KTI

May 15th, Cumberland Perry Area Vo Tech

June- 19th to be announced

July 17th at Kegel's Produce

August 21st at City Island Harrisburg

September 18th at HACC

October 16th at the Hotel Hershey

November 20th at the Hollywood Casino

December 18th John Gross and Company



MEETING MINUTES FROM FEBRUARY 20TH 2017:

7:03pm- – Board in attendance: Chef Mills, Chef Clark, Chef Patti and Chef McGrath

7:05pm- — Chef Mills Greeted Chapter and Guests

7:1 Pledge By Chef Mills, and Prayer by Chef Roebuck

7:15 pm Introduced our host for the evening— Chef Mills introduced and thanked Chef Richard Blythe from Sysco and Chris Ditlow presented Chef Blythe with a beautiful hand crafted LaserLeaf Cutting Board Nice Work! Chef Blythe and Sysco treated us to Nova Scotia Haddock Cakes with Tomato Chutney, Seared Scallops atop Kale Salad with chick peas and beets in a lemon vinaigrette. We enjoyed Crème Brulee and Sticky Bun Bread Pudding..

7:30pm- Chef Mills brought the meeting back to order and we watched John Heck discuss Portico Fresh Seafood they have over 1,000 Boats and the Red's Best Traceability Labels of their Seafood. The Haddock we enjoyed was from Nova Scotia and the Salmon from the Faroe Islands. John mentioned that their Seafood is anywhere from 24-48 hours out of the Ocean. Portico Seafood Traceability goes to the Day Boat, Captain, Vessel name, Waters harvested from, Area of Origin, type of Seafood, written specs for all items. The presentation was very nice and informative. See John or Chef Blythe if interested (or your Sysco Rep).

We also met Abeer Allen and Tania Srouji from Event by Eye Candy they are promoting the UnCork Community Event on 3/24/17 , the Central Pennsylvania SuperChef Event on 5/11/17 It was nice to meet them and learn about Events By Eye Candy (www.eventsbyeyecandy.com)

Treasures Report: January 1st to February 1st 2017 Chef Autumn Patti

Beginning balance: checking account \$9,646.89 after rebates and PRLA rebates plus interest \$9684.95

Beginning balance: savings account \$15,211.72 + \$1.29 interest total of \$15,213.01

The New Rate for Professional Membership to ACF is \$190.00

Associate Member fee is now \$226.00

"

Motion: Chef Mills Second: Chef Tim McGrath
all in Favor

Presidents Report: Chef David Mills—

Chef Patti, Chef Mills along with Chef Nick Webb and 2 current students were on ABC 27 this morning to Promote their upcoming Gala March 24th.

KTI will be having their ACEF Re- Accreditation review in March for their Culinary Program and an initial review for their Baking and Pastry Program.

HACC Culinary and Pastry Arts Club took \$240 of their own money and donated 2 full meals to the Ronald McDonald house.

Correspondence:

Chef McGrath -I spoke with Heidi Howard at the PRLA they had a meeting at Troegs Brewery in Hershey and a PA Flavor Event meeting at ABC Brewery in Harrisburg to discuss details. We will announce details at March meeting. .

COMMITTEES

Certification: Chairperson: Chef Harris CEC

ACF is rewording tests for Savory, check out the new Practical Exam changes for CEC changes in ingredients. They are working on making the pathway for CEC to the CMC more obtainable. The Pass Rate is only 6%. \$12,000 for an 8 Day exam. Trying to create stepping stones for CEC to CMC by having modules currently there are 22 Chef's interested in the CMC exam.

Education: chair: Chef Jason Clark Chef de Cuisine is working with Pairing Foods and Beers with some of the local Breweries. Chef Clark also talked about the Fast Casual Concepts on the West Coast as a trend we might soon see.

Newsletter: Chairperson Chef Tim McGrath Co-Chair: Chef Campbell

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 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 Bob Roebuck CEC, AAC

15 New Fellows were inducted into the American Academy of Chefs. The St. Louis Chapter is having an AAC Dinner on Monday March 13th, 2017 at the meadowbrook Country Club the Host Chef is Michael Bush CEC.

**AAC Donations****ACF Culinary Team**

Scholarship **these are all Tax Deductible**

Memorial Fund

Effective Jan. 1st 2017 deadline for applications for induction to AAC will be 12/1/2017 for Induction in 2018

Ronald McDonald House: : Thank You to HACCC Culinary and Pastry Arts Club for taking \$240.00 of their own money and donating two full meals to the Ronald McDonald House.

Taste: Chef Reis– no news yet.

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. Total of 6 donations for 2016

Our account number is 0775

Golf Outing: Chairperson: Chef Tim McGrath-

I talked with the PRLA no golf meetings yet, hang in there!

PA Flavors: : Chef Charlie Gipe CEC, AAC-it is still happening on April 22nd, 2017 Charlie will be the liaison between the ACF and the PRLA.

Food Bank: Chef Roebuck -the schedule is set until march, see Bob if you are interested

Chef Roebuck is need of help, please see the dates that are Listed on the ACF Website under the calendar as "food bank assistance" Look for January Opportunity's

Call Chef Roebuck @ 717-566-1062

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

OLD BUSINESS: Chef Autumn has HACC calendars with each day marked what food day it is (example Fig Newton Day) created by HACC Students 1 calendar for \$12.00 or 2 for \$20.00

NEW BUSINESS: Chef Paul Deiana Molnar CEC wants to host a Leaf Program charity event on the deck at City Island overlooking the river. It could initially cost \$2,00 for the building. We could have a VIP hour from 12-1 pm, 1-3 pm could be the tasting event, Beer , Wine and Soda. Possible dates could be June 4th or July 16th. No motions were made

Chefs Deiana-Molnar, Harrants, Gurdus and Patti have formed a committee to work with Eye Candy on a September fundraising event to benefit the LEAF Project.

Chef Autumn Patti mentioned the HACC's 50 Years of Excellence in Hospitality Education Black Tie Gala and fundraising dinner to support HACC students of the next 50 years. The event is March 24th 2017 at 6pm at the Hilton in Harrisburg. For more information and to purchase tickets please visit hacc.edu/HospitablyYOURS. HACC allumna Cher D. Harris ,CEPC ,Executive Pastry Chef at the Hotel Hershey and 2016 ACF National Pastry Chef of the Year will be joined by fellow local Chefs paired with current HACC students to prepare a seven course dinner featuring American regional cuisine inspired by each Chefs culinary journey. Proceeds will benefit student scholarships.

MOTION TO CLOSE MEETING: — Meeting Adjournment: 8:18pm Motion by Chef Michael HarrantsCEC, 2nd by Chef Dave Gurtis CEC

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:

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Treasurer:

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Program Director, Chef Instructor
Culinary Arts and Baking & Pastry Arts Programs
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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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