



American Culinary Federation
Harrisburg Chapter

MISE EN PLACE

January 2017

President's Greeting: :

Hello Everyone,

I hope that you are all settling in to the new year with ease. I know that everyone has a busy schedule and I appreciate you taking the time to read the newsletter.

Thank you to everyone at the Hilton for hosting our last meeting. The space that we were in was beautiful and the food was outstanding. Thank you Chef Reis for hosting us. A Special Thank you to Chef Jason Clark for the very cool educational demonstration about molecular gastronomy and a few uses for liquid nitrogen and tapioca maltodextrin. Has anyone put these new skills into practice? That is the main goal of the education that Chef Clark will be coordinating over the next 2 years. If you have ideas for education or skills that you would like to share, please reach out to Chef Clark. Also thank you to Laser Leaf for providing the beautiful gifts for Chef Reis and the Hilton.

Our next meeting will be hosted by Chef Richard Blythe at SYSCO. It will be on February 20th at 7pm. Details are on the website and in the yellow box below.

Chef Thad Campbell is always updating the website. If you haven't searched it in a while, you may want to check it out www.acfharrisburg.org. Thank you Chef Campbell for doing such a great job with our social media. Please reach out to Chef Campbell if you have any news or information that you would like communicated through our social media.

I am excited about what the next 2 years will bring, and I look forward to working with you all and serving you as chapter president.

Sincerely,

-Chef David T. Mills III

Next Meeting:

Monday: February 20th, 2017

Sysco of Central Pennsylvania

3905 Corey Road, Harrisburg, Pa 17109

7:00 PM

VP Corner

February 2017

Chefs, Students and Guests

I wanted to say congratulations again to all our award winners at the Hilton last month. I would also like to thank everyone that came to see our demo on modern gastronomy and I will be emailing out the copies of the packets to anyone that still needs the information about the ingredients and there uses for modern gastronomy techniques. My email again is Jason.clark@pngaming.com reach out to me if you are looking for any more info on this topic. Our next meeting is going to be held at Sysco in Harrisburg and they will be doing an educational piece on sustainable seafood and how to know where your seafood comes from as our guests our more interested as they should be at where there food comes from. Chef Richard Blythe and Seafood Specialist John Heck will be doing a demo for us.

Our Ingredient of the month is Pineapple, for Hawaiian pineapples, the peak season generally comes in April and May, but they're available year round. Caribbean pineapples have two seasons: December through February and August through September. Find more info on this at our website this month.

I am looking into some of the yearly cooking competitions and would like to get involved with our chapter and looking into local apprentice programs to try to create in central pa. We will also be updating the calendar and educational events for the rest of the year over the next month. If any questions or want to help in any way reach out to me.

Thank you ,

Chef Jason Clark

Check out the next page for an awesome recipe using Pineapple!

RED CURRY OF LOBSTER AND PINEAPPLE

Serves 4

One 14-ounce can unsweetened coconut milk
2 tablespoons red curry paste
1 1/2 tablespoons fish sauce (*nam pla*)
1 (packed) tablespoon grated palm sugar (jaggery) or light brown sugar
8 ounces Chinese long beans or green beans, ends trimmed
4 slices peeled fresh ginger
2 kaffir lime leaves or grated zest of 1 lime
1 1/2 teaspoons tamarind paste
1 1/2 cups bite-size cubes peeled fresh pineapple (about 1/4 of a pineapple)
Two 8-ounce uncooked lobster tails in the shell, split lengthwise
1/2 cup fresh basil leaves
Salt
Hot steamed rice, for serving

PREPARATION

Simmer 1/4 cup of the coconut milk in a heavy large saucepan over medium heat for 5 minutes, or until the oil separates from the milk. Stir in the curry paste and cook for 1 minute.

Add the fish sauce and sugar and cook for 2 minutes, stirring constantly, or until the mixture darkens and thickens. Add the green beans and stir to coat. Add the remaining coconut milk and stir to scrape up the browned bits on the bottom of the pan. Stir in the ginger, lime leaves, and tamarind paste. Add the pineapple and simmer for 3 minutes, stirring occasionally, or until the sauce reduces and thickens slightly and the beans are crisp-tender.

Add the lobster and basil leaves and cook for 4 minutes, or until the lobster is just cooked through.

Discard the ginger and lime leaves. Season the curry with salt to taste. Transfer one half lobster tail to each warmed serving bowl, and spoon the curry over it. Serve the steamed rice on the side.

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 JANUARY 1/16/2017:

7:00- – Board in attendance: Chef Mills, Chef Clark, Chef Patti and Chef McGrath

7:09- — Chef Mills Greeted Chapter and Guests that came to the Hilton

7:12 Pledge By Chef Mills and Prayer by Chef Gipe

7:15 pm Introduced our host for the evening—Chef John Reis, who described the evenings menu which featured Menu Items from ADLIB, 1700, Ciao Bakery and Bricco. What a great meal and educational component we had. Thanks to all! The food was Fantastic was donated by Sysco of Central Pa, US FOODS, John Gross and Company and Ambrosia Produce. Thank You Hilton Staff for excellent food and service!

7:55pm- Chef Mills brought the meeting back to order and we watched Chef Jason Clark do a Molecular Gastronomy Demonstration on plated Desserts using Liquid Nitrogen. Chef made a fresh Instant Strawberry Sorbet using the Nitrogen and the Puree. He used Maltodextrin to turn Nutella into a Powder and made a Cocoa Quenelle using a foam and spraying it into a nitrogen bath

Treasurer's Report: Chef Autumn Patti

Checking Account Balance: \$9,714.90 (includes rebates)

Savings Account Balance: \$15,213.01 (includes Interest)

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

Presidents Report: Chef David Mills—

Chef Charlie Gipe CEC, AAC swore in the new Officers.

We then celebrated the New Chapter Chef Winners:

Chapter Associate of the Year-Chris Ditlow from Laser Leaf

Chapter Student Chef of the Year-Anna Smith from HACC

Chapter Chef Educator of the Year-Chef Autumn Patti

Chapter Professionalism Award– Chef John Reis

Chapter Chef of the Year-Chef Paul Deiana -Molnar CEC

Correspondence:

Chef McGrath -I spoke with Heidi Howard at the PRLA and she said the PA Flavor Event at the Farm Show Main Building is April 22nd, 2017 if any restaurants are interested in participating contact Heidi at hhoward@prla.org the PRLA Central Chapter Golf Outing is October 16th, 2017 at the Hershey Country Club.

COMMITTEES

Certification: Chairperson: Chef Harris CEC

The CJC & CJPC are now recognized on the certification ladder. Changes to CEC test will come into play in the new year. CMC will have changes coming by Nov-2017

Education: Chairperson: Chef Jason Clark

The next meeting will be at Sysco of Central Pa and will be on Seafood and Sustainability

Calling all chefs!!! Please share your skills with the chapter at our monthly meeting. Keep track of your CEH for certification

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 Roebuck said that Chef Hubert Schmieder was awarded the President's Special Award at this past year's Culinary Olympics in Erfurt, Germany. Chef Hubert was a competitor in the very first Olympic year for the US in Germany.

There is an American Academy of Chefs Dinner at the Meadowbrook Country Club on Monday March 13th more details to follow.

New deadlines for the AAC applications in 2017. The deadline will be December 1st, 2017(not the 31st of December) for induction to the Academy of Chefs in 2018

Ronald McDonald House: :

Chef Roebuck -thank you Cumberland Perry for January, we are looking for 60-65 meals fully cooked and chilled in disposable pans to feed family members at the Hershey Ronald McDonald house. Thank You to HACC's Culinary & Pastry Club for February's meal.

Taste: Chef Reis- Chef Reis said it has not been as busy as in the past .

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 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 calenders with each day marked what food day it is (example Fig Newton Day) created by HACC Students 1 calender for \$12.00 or 2 for \$20.00

NEW BUSINESS: Chef Charlie Gipe CEC, AAC received donated bags with the ACF logo and Harrisburg Chapter printed on the side from Stella Koltzan from New Chef Fashions, Inc. you can also find her at www.newchef.com Stella is a big ACF supporter check out her stuff
Chef Bob Roebuck CEC, AAC will receive a rebate check for our chapter at Chef Connect in New York.

Chef John Reis mentioned that Chef Autumn did an awesome job setting up with PA Preferred, and thanked Lebanon CTC Students and HACC for their awesome mise en place and assistance at the Farm Show.

Chef Gipe CEC, AAC also noted that Chef Autumn is making it better each time. They had local ingredients for mystery baskets . Chef John Reis also received Laser Work from Chris Ditlow 1700 and ADLIB in wood laser work.

Finally 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: 8:21pm Motion by Chef Paul Deiana Molner CEC, 2nd by Chef Scott levy CEC

ACF Harrisburg Chapter PA 181

2017 Officers

President:

Chef David T. Mills III

Chef Instructor, Culinary Arts

HACC, Central Pennsylvania's Community College

Email: dtmills@hacc.edu

Telephone: 717-221-1737

Vice President:

Jason Clark

Sous Chef ,Hollywood Casino

Jason.clark@pngaming.org

Treasurer:

Chef Autumn Patti

Program Director, Chef Instructor

Culinary Arts and Baking & Pastry Arts Programs

Culinary & Pastry Arts Club Advisor

HACC, Central Pennsylvania's Community College

arpatti@hacc.edu

Secretary:

Tim McGrath CCC

tmcgrath@cpavts.org

1-717-697-0354 ext. 170

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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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