



**American Culinary Federation
Harrisburg Chapter- PA 181**

MISE EN PLACE

January 2020

Presidents Greeting:

Congratulations to our talented and dedicated Chefs who won in the election. Congratulations as well to all Nominee's. Win or lose we all learn something from being a Chef in today's society nothing is wasted in this economy. Thank You Chef John Reis for hosting our January Meeting the food was excellent as always. Our next meeting will be with Chef Richard Blythe at Sysco of Central Pa on February 17th at 7pm. Sysco is located at 3905 Corey Road, Harrisburg, PA 17109. I hope you all can make it, bundle up, stay warm and Keep On Cooking! I do owe the Members an apology for not doing a good job with the Award Ceremony. I would like to sincerely apologize to everyone for any mistakes that were made. If you attend the February meeting we will make it right. Thank You all for your continued patience. I want to acknowledge the Students and Volunteer Chefs who supported the PA Preferred Culinary Connection event at the Farm Show in January. Well Done Everyone and thanks Chef Autumn Patti for organizing this event!

Tim McGrath CCC
McGrath_101@comcast.net
717-514-6803

VP Corner



Chefs, Students and Guests:

Thank You to all who attended our meeting and give this a try:

Recipe of the Day

Queso Mashed Potatoes



Ingredients

10 lbs. red potatoes
1 lb. unsalted butter
6 oz. heavy cream
3 cups Mexican cheese mix blend
Chorizo Potato Croquettes
3 T. kosher salt
1 T. black pepper
2 cups chopped green onion

Instructions

Method: Boil potatoes until just past fork tender; put in mixing bowl. In saucepan, heat butter and cream until butter is melted. Add butter/cream and cheese to potatoes. Mix with wire whisk until all ingredients are incorporated. Season with salt, pepper and green onion.

Meeting Locations

Please mark your calendars

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 Tim McGrath know and we will put you on the schedule.

2020 MEETING LOCATIONS

January 20, 2020	Hilton Harrisburg – Chapter Awards
February 17, 2020	Sysco of Central Pa
March 16, 2020	Messiah College
April 20, 2020	HACC
May 18, 2020	Camp Hill Giant Cooking School
June 15, 2020	Hersheypark Location TBD
July 20, 2020	No Meeting The American Culinary Federation will head to the Lone Star State, July 19-23, for the 2020 ACF National Convention.
August 17, 2020	On Hold for Hershey Hotel
September 21, 2020	Host Needed
October 19, 2020 Chapter award nominations	HCC—Golf outing
November 16, 2020 Chapter award voting begins	Host Needed
December 21, 2020	John Gross – Cookies for Ronald McDonald house

2021 MEETING LOCATION

If you're able to host a meeting please contact the Chapter President.
Thank You

Meeting Minutes from January 20th:

7:00pm- – Board in attendance: Present— Chef Tim / excused, Chef Richard, Chef Autumn, Chef T. Durgey

7:03pm- — Chef Autumn greeted Chapter and Guests that came to the meeting

7:05 Pledge by: Chef Autumn Prayer by: Chef Gipe

7:30pm Introduced our Educational Component: Chef John Reis introduced two vendors for our educational piece.

Sandi Breads - www.sandisbreads.com Offered presentation on how they make all the items they sell at the Farmstead Farmer's Market in Palmyra Pa. They grind all the wheat they use in all the baking that they offer. Established in 2006. Sandi started in our home kitchen, milling the grain and baking at home while homeschooling our four children. It wasn't long before we realized it was time to move out of the kitchen! We moved to a commercial location and took our wholesome, whole-grain baked goods on the road. After years of maintaining stands at seasonal markets, Tom and Sandi now work together every day in our bakery located in the Farmstead Farmer's Market - a year-round, indoor market.

Eleven Oaks Farms
elevenoaksfarms.com

Often called, "American Kobe," the Wagyu breed produces beef that is legendary for its superior flavor profile, buttery texture, extreme tenderness, and perfect marbling as well as its health benefits. We pride ourselves on raising Wagyu cattle in an open pasture, low-stress environment.



Aging the meat for 28 days allows the moisture to escape the cut, concentrating the flavor as the meat softens. The proteins and fats that create the gorgeous marbling, transform into the flavor and texture for which Wagyu beef is known.

Reading or Posting and approval of minutes:

Minutes were approved by Chef Gipe, 2nd Chef Gurdus—All in favor

Treasurer's Report:

Chef Autumn Patti

Beginning balance: checking account	\$2434.58
Beginning balance: savings account	\$6743.85

Note: 11-18-19 \$3000.00 transferred to Checking from Savings
The New Rate for Professional Membership to ACF is \$190.00

Correspondence:

Thank You letter form Ronald McDonald house for the donation of cookies from December.

Old Business:

No old business to report on

New Business:

Thank You to all from HACC and Chef Autumn for all the help at the Farm Show this year.
Thank You to the Chapter from Chef Notter for the donation. Team is getting ready for the upcoming competition.

Opportunity for employment:

West Shore Elks Club is looking for a Manager for the kitchen operation.
PM Line cook available the Harrisburg Hilton contact Chef Reis

Thank You:

To Chris Ditlow from Laser Leaf for his wood carvings for the Vendors presented educational pieces for the Chapters meeting.

Committees

Certification: Chairperson Chef Tim Harris CEC

Chapter is need of a new Chairperson - Chef Michael Harants will be taking over this chair. No other report at this time

Newsletter: Chairperson: Chef T. Durgey

Looking at creating a new format for the newsletter – This will be a work in progress over the next couple of meetings.

Social Media and Website: Chairperson (open)

Chef Durgey will be contacting the Web Master as we have issues in getting information to upload in the web site presently do to upgrade in the system.

Academy of Chefs: Chairperson Chef Bob Roebuck CEC, AAC

30+ Applications inquiries

AAC Dinner will be held at The Sheraton Music City Hotel will host **ChefConnect: Nashville**, March 22-24.

AAC 65th Annual Dinner Work in progress

Ronald McDonald House: Chairperson Chef Bob Roebuck CEC, AAC Contact: 717-566-1062

We are looking for Chef's to provide a meal for the house the first weekend of the month for approximately 50 people. Please contact Chef Roebuck if you're able to help.
HACC provided meal for February.

Blood Bank: Chef Michael Harants

ACF PA Chapter 181 goal is 16 pints per year – If you roll up your sleeve please let them know you are donating for the chapter – Thank You

Golf Outing: Chairperson: Chef Miller Cumberland Vo-Tech

No report

PA Flavors: Chairperson Chef Richard Blythe Jr.

Event will be held on April 18, 2020

VIP service from 1:00pm to 2:00pm Open to the Public from 2:00pm to 5:00pm

Food Bank: Chairperson Chef Bob Roebuck CEC, AAC
Chapter 181 donation of \$500.00 to assist with Thanksgiving Day meals. Chapter purchased 24 turkeys from Sysco for \$302.87 and the balance was donated to the Food Bank.

Motion to close the meeting: by Chef Gipe, 2nd Chef Corle all approved

Next Meeting to be held at Sysco on February 17th at 7pm.

President

Chef Tim McGrath CCC

McGrath_101@comcast.net

1-717-514-6803

Vice President:

Chef Richard Blythe Jr.

Sysco Central Pennsylvania

717-561-4000 Ext 4574

blythe.richard@centralpa.sysco.com

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:

Chef T. Durgey

HERCO—Entertainment Complex

717-508-1560

tdurgey@hersheypa.com

Chairman of the Board:

Chef David T. Mills III Telephone: 717-221-1737

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.