

# American Culinary Federation Harrisburg Chapter- PA 181



## MISE EN PLACE MAY 2021



### President's Greeting

Good day to each of you!

The time has finally come... after 15 monthly chapter meetings on zoom, our June gathering will be in-person at Hersheypark! I personally, am really looking forward to seeing each of you off the computer screen and in person! Look for important updates coming via email leading up to Monday, June 21<sup>st</sup>. Remember, bring your dinner and join us in the Trailblazer Pavilion around 5pm to once again *break bread with friends*.

As a chapter, we continue our mission

- ★ *To create an alliance where area professionals can unite with the purpose of furthering the Culinary Profession and the skills of the individual.*
- ★ *To present a forum where the knowledge and experience of the region's chefs and apprentices can be shared.*
- ★ *To develop a network of comrades who share our commitment to the craft.*
- ★ *To further education in both regional and international cookery techniques.*
- ★ *To assist in the pursuit of professional culinary certification.*
- ★ *To enhance the fixture of the profession by participating as a mentor for those who will one day represent us.*
- ★ *To break bread with friends.*

Although we are not having a formal meeting this month, we still have an educational program for you! **Yields Part 2: Sirloin Tutorial** by Chef Michael Harants, CEC, CCE, AAC, can be viewed [here](#). After reviewing this 15 minute video, visit our website at <https://acfharrisburg.com/> to complete the Sirloin Cutting/Costing Assignment. Email your completed exercise to [acfharrisburg@gmail.com](mailto:acfharrisburg@gmail.com) to receive a 1 hour CEH certificate. In addition, *the first member to successfully complete the exercise will receive a special gift!*

Many more exciting developments are coming our way. Please look for important communications coming via email to keep our chapter's involvement thriving. There is much we can do before meeting again via zoom on July 19<sup>th</sup>. With many members traveling, we will maintain our planned zoom session in July, yet we plan to meet in person again in August for a potluck style meeting. Save the date- August 16<sup>th</sup>!

I look forward to seeing many of you at Hersheypark on the 21<sup>st</sup>!

*Chef Autumn Patti*

ACF Harrisburg Chapter President

# Ingredient of the Month **DURIAN**



Durian is the fruit of several tree species belonging to the genus *Durio*. A Durian is a large, oval tropical fruit with a thorn covered husk. The fruit's husk is green to brown and the flesh is most commonly yellow or cream, but can also be red or green. Durian can grow as large as 12 inches long and 6 inches in diameter. A typical durian fruit weighs 2 to 7 pounds and has about 2 cups of edible pulp.

The sweet and savory flavor of durian is wholly unique and has prompted extremely diverse opinions. Anthony Bourdain once called it “indescribable, something you will either love or despise... Your breath will smell as if you'd been French-kissing your dead grandmother.” Durian's flavor has been described as having hints of vanilla, sherry, cream cheese, onion, and almond. Whether pleasant or terrible, everyone seems to agree that the fruit's odor is uncommonly potent. The strong and persistent smell has led to its ban from some public transit and hotels. Durian trees have one or two flowering and fruiting periods per year. Although the timing varies depending on the species, cultivars, and localities.

When durian is harvested early, the flesh is hard, easy to handle and bitter, rather than sweet. The fruit is often eaten when over-ripe and the citrus and sweet flavors are much more prominent. When the fruit is overripe the texture becomes messier with a consistency that is comparable to sour cream. Traditionally, durians are eaten after they have fallen to the ground on their own accord, however, durian farms often harvest the fruit earlier in order to ship them overseas. Strong nylon or woven rope netting is often strung between durian trees in orchards, serving a threefold purpose: the nets aid in the collection of the mature fruits, deter ground-level scavengers, and prevent the durians from falling onto people.

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Durian is considered the “king of fruits” throughout Southeast Asia where the fruit originated. Malaysia is one of the dominating durian fruit exporters in the world. It exports the fruit to countries like China, Singapore and even the United States. Among the thirty known species of *Durio*, nine of them have been identified as producing edible fruits. *Durio zibethinus* is the only species commercially cultivated and available in the international market while others are sold locally. Naturally rich in iron, vitamin C and potassium, durian improves muscle strength, skin health and even lowers blood pressure. One small durian may contain 23 grams of dietary fiber which is nearly all of your daily nutritional requirement.

## **SELECTING AND STORING**

- Fresh durian are available in the United States and select supermarkets and Asian markets. To ensure that the durian has ripened enough, choose one that has a small split somewhere in the peel.
- Avoid a durian full of large splits all around the peel as it is likely to be overripe. Although even overripe fruit are eaten or used in dishes.
- Durians don't store well. It is best to eat them as soon as possible.

## **CULINARY USES**

- Durian is most often eaten fresh when the fruit is ripe or overripe and the texture is creamy.
- Over-ripe durian is cooked and used in savory dishes like curries.
- Young leaves and shoots of the durian tree are occasionally cooked as greens.
- Durian seeds are eaten boiled, roasted, baked or fried.
- Durian fruit is used to flavor a wide variety of sweet edibles such as candy, biscuits, ice cream, jams and cakes.
- The Malay community favors tempoyak or a condiment made from fermented durian.
- Pulut Durian or ketan durian is sticky rice steamed with coconut milk and served with ripened durian.

## **INTERESTING FACTS**

- Many animals including elephants and tigers are known to consume durians.
- Singapore's official fruit is the durian.
- Durian gets its name from "duri", the Malay word for spike.
- A saying in Malay and Indonesian, durian runtuh, which translates to "getting hit by a durian", is the equivalent of the English phrase "windfall gain".
- To help remove the smell of durian from your hands, run hot water through the durian flesh. This will create a very mild lye solution, which, when combined with soap, helps get rid of the smell.
- According to a 2009 Japanese study, durian extract strongly inhibits the enzyme aldehyde dehydrogenase (ALDH), used by the liver to break down alcohol. This might account for a piece of traditional Asian folklore: that getting intoxicated while eating durians can lead to death.

### **To Take the Quiz-**

[https://www.acfchefs.org/ACF/Partnerships/Chef and Child/Ingredients/ACF/Partnerships/CCF/Ingredients/](https://www.acfchefs.org/ACF/Partnerships/Chef%20and%20Child/Ingredients/ACF/Partnerships/CCF/Ingredients/)

**Presented by American Culinary Federation Education Foundation**

## Recipe of the Month

*From the Kitchen of your Vice President*

Chef Thomas J Long, CEC AAC



## Deviled Egg Sushi

*In honor of Asian American & Pacific Island Heritage Month, I present you with a twist on sushi and a traditional American appetizer.*

**Yield: Six rolls / 48 portions**

### Ingredients

12	Hard boiled eggs peeled.
8 oz	Cream Cheese softened
1 ½ Tbsp	Soy sauce
1 cup (1 oz)	¼ inch diced Green onion tops.
¼ cup	Mayonnaise
1 Tbsp	Dry Mustard
1 ½ Tbsp	Wasabi Paste
6 oz.	Sliced Smoked Salmon
6 each	8" x 7" Nori Sheets

### Directions:

Cut eggs in half. Separate whites & yolks. Dice egg whites into 1/4-inch size. Place cream cheese & soy in mixer & blend for 1 minute. Fold diced egg whites, & green onions into cream cheese. Separately, blend egg yolks, mayonnaise, dry mustard, and Wasabi to form yolk spread.

**To make rolls:** Place a Sheet of Nori on a bamboo sushi mat. Spread 3/4 cup of egg white mixture onto Nori leaving a 1-inch border. Place 1 oz of sliced smoked salmon in the center lengthwise. Top salmon with 1/4 cup of egg yolk mixture spread lengthwise. Wrap finished roll in plastic & chill before slicing each roll into eight 1-inch pieces.

## *Student Spotlight-* *by Faith Brenneman*

We all have been hearing about it, seeing it on social media, and attending parties, but for the person who has not heard it yet...

### **CONGRATULATIONS to the Class of 2021!**

Between hybrid, virtual, and modified in-person classes, this school year was one for the books. Nevertheless, you have done it, and deserve one more congratulations from Chapter 181! Along with that, Instructors, Mentors, and Chapter Members, THANK YOU for sticking with our Chefs of tomorrow. Never giving up and being some of the best supporters to our students. *It has been one heck of a ride!*

Now with the big congratulations out of the way- For the past few weeks I have been in contact with the ACF Young Chefs Club (ACFYCC or YCC). For a real quick lowdown on this Club, it is simply a Club all ACF Members under the age of 25 are enrolled in (you are automatically enrolled in the Club upon your ACF (membership) who can come and participate in ACF educational events, attend professional development webinars, and a place on their social media accounts to collaborate on. Below are their Social Media platforms.

I have been communicating with a wonderful woman, Jacki, and she has directed me to their newly updated page on the ACF Website. There has been a great deal of Students who are interested in knowing what other culinary/baking-based careers are available out there than just the typical kitchen job. From the influx of requests YCC has posted an outstanding link for Students (well anyone who is interested!) on tips for “translating a passion for food into a profitable career”. I challenge everyone to take a minute and scroll through all the possible career paths our industry holds. Ever hear of microbial physiology? No? Okay, maybe mycology.

### **ACFYCC Social Media Platforms-**

*Web Page-*

[https://www.acfchefs.org/ACF/Partnerships/YoungChefs/ACF/Partnerships/YCC/  
Default.aspx](https://www.acfchefs.org/ACF/Partnerships/YoungChefs/ACF/Partnerships/YCC/Default.aspx)

*Facebook- ACF Young Chefs Club*

*Instagram- @ACFYCC*

*Snapchat- ACFYCC*

***Chefs, do you have a student that deserves to be featured here, in the Student Spotlight? [Email Faith at faithbrenneman97@gmail.com](mailto:faithbrenneman97@gmail.com) Please include a name, picture, and short bio on your nominee OR contact information for your nominee so they can be reached.***



## 2021 Meeting Locations & Education

All Zoom meetings will start at **6:30 pm**, until further noted. Links and information are also found on our website: [www.acfharrisburg.org](http://www.acfharrisburg.org)

January 18, 2021	<i>Via Zoom</i> Guest Speaker: Jon Bellem, Another Round, Support 717 Recording: <a href="https://youtu.be/9JbOWgcwGUg">https://youtu.be/9JbOWgcwGUg</a>
February 15, 2021	<i>Via Zoom</i> Guest Speaker: Kurt Wewer, LEAF Project Recording: <a href="https://youtu.be/GLM0LnO0RxA">https://youtu.be/GLM0LnO0RxA</a>
March 15, 2021	<i>Via Zoom</i> Guest Speaker: Andrea Grove of Elementary Coffee Co Recording: <a href="https://youtu.be/VOZEImnrs-I">https://youtu.be/VOZEImnrs-I</a>
April 19, 2021	<i>Via Zoom</i> Tour of new Hershey E&R operations, Ice Cream Making Demo (TBC) Recording: <a href="https://youtu.be/L8RfuitvO3E">https://youtu.be/L8RfuitvO3E</a>
May 17, 2021	<i>Via Zoom</i> Virtual Tour of Crostwater Distilled Spirits in Lewisberry, PA. <a href="https://www.crostwater.com/">https://www.crostwater.com/</a> Recording: <a href="https://youtu.be/hFAMmZKoEss">https://youtu.be/hFAMmZKoEss</a>
<b>June 21, 2021</b>	<b>HERSHEYPARK!!! IN PERSON!</b> Yields Part 2: Sirloin Tutorial can be viewed <a href="#">here</a> .
July 19, 2021	ZOOM at 6:30pm Yields Part 3: Product Yield Tests
August 16, 2021	In person Potluck with Jason Clark (TBC), Sous Vide Cooking
September 20, 2021	ZOOM at 6:30pm PA Beef Council, Beef Cutting demo, cooking demo, & PA farms
October 18, 2021	Hershey Country Club—Golf Outing Meeting at the Hotel Hershey at 7pm
November 15, 2021	TBC
December 20, 2021	Holiday Gathering at John Gross & Co. (TBC) at 7pm

### 2021 MEETING HOSTS & EDUCATION PRESENTERS NEEDED

If you are interested in hosting a meeting or would like to provide an educational component, please contact Autumn Patti at [arpatti@hacc.edu](mailto:arpatti@hacc.edu) or [acfharrisburg@gmail.com](mailto:acfharrisburg@gmail.com)



## Meeting Minutes from May 17, 2021:

Meeting began via Zoom at 6:30 pm –

President Chef Patti requested the meeting be brought to order, Motion: Chef Harants, 2<sup>nd</sup>: Chef Gipe - Accepted by all, Motion passed.

Chef Patti led the membership in the Pledge of Allegiance.

**President Chef Patti and Anna Smith introduced our Guest Presenter, Vicki Close of Crostwater Distilled Spirits, <https://www.crostwater.com/>**



The inspiration for Crostwater came from a family story of immigration to the US, the appreciation of the spirits and their roots, and the desire to bring a unique experience to guests in a way that we enjoy. We are not your average tasting room, tour, and food service joint. We are a destination near the beaten path that is accessible to all, and a fun place to relax after a long day.

Victoria Close is a first-generation Russian whose parents came to the US after World War II. Albert Douk was born near St. Petersburg in Russia in 1937. During World War II, at the age of 5, his family fled Russia escaping political and religious persecution. His family fled through Russia, into Europe and eventually landed in Belgium. As a teenager, his family was granted sponsorship to the US. The family took roots in New Jersey where Albert finished high school, and promptly joined the United States Air Force. As a US veteran and proud citizen of the US, Albert and his wife, Mila, are the inspiration for our business. Mila also found her way to the US through similar circumstances. Mila was born in Czechoslovakia while her parents were fleeing Russia during World War II. After many years of immigration, they landed in Venezuela until Mila was a teenager. When her family received sponsorship to the US, her home became Syracuse, NY. A few years after Albert returned from the service, he met Mila through mutual Russian friends. They were complete opposites and made a perfect couple. They were married within a year.

One of the very specific traditions that has been passed down from their heritage is the toasting with Holy Water during any special occasion, holiday, or family gathering. Holy Water is the Russian expression for Vodka. Our company is Holy Water Distillery, LLC. Our initial intent was to open a Vodka and Martini bar since we have such a connection to Vodka and an appreciation for the perfect Martini. However, trademarking, and many years of marketing research, brought us to the reality that many of the spirits that have found their way to this young country from across the water, deserve their own spotlight and appreciation. We wanted to bring more than just Vodka to the masses, we wanted to bring the spirits from around the world and tell their story as we learn more about the origins. These spirits, and Victoria's parents, all have a story from across the water. The stories are what inspired the Holy Water extension into Crostwater distilled spirits.

So, how did we end up with Crostwater? After a couple of years of challenges with trademarking and the connection to the many inspired spirits, we were brainstorming in our living room about the right name that

gives the right impression for our brand, the history of the spirits, and the inspiration of Victoria's parents. We were quite stumped. We had many ideas, but no proper connection. The spirits come from monks from the British Isles, the East Indies of the Americas with high seas trading and pirating, Dutch inspired maceration's, Russian immigration success stories and old-fashioned American ingenuity.

As we sat in our living room debating possible names, our son, who has phonological dyslexia, was listening to our conversation shortly after having a marketing class in high school. You see, he cannot simply spell words based on the English language with all of its exceptions and rules. He spells based on the way things sound. The simple rules of the letters. The weekend after the living room session, we participated with our son at a Christmas tree sales fundraiser for Boy Scouts. He mentioned he was listening to our brainstorming, and he said he had a few suggestions. He threw out one what we interpreted as Crossed Water. When we spelled it out, he promptly corrected us with "Croswater". With a "T". It made complete sense to him. All the spirits and ideas come from across the water, including Deda (the name for grandfather in Russian), plus it is a truly unique word. No more trademarking issues. And Croswater has stuck.

When you come to visit us, you can see our kids (Alexandria, Cole, Alexandra, Amanda, Cullen, and Conner), Victoria's father Alec (Albert) who will be telling stories to anyone who will listen, and Julia our distiller; and all our family and friends who are not employees, but extended family.

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#### **U&MiiDo Arts- LaWanda McCoy- Update on the Culinary Camp program:**

Chef Gipe and Chef Durgey have acquired funds and equipment to support this nonprofit program.

Structural issues with the church are delaying the opening. Other satellite locations are being researched in the interim. The organization has been in existence for three years and has been primarily self-sustaining to this point through fund raising. Standard culinary camp with Chef Curry will cover kitchen basics and safety. Due to the delay, she is looking for chefs to assist with the camp for a week in July. She will provide Chef Patti a list of items needed and any assistance needed currently. The address is 216 State Street, Harrisburg, PA. Both Charlie and Doogie offered assistance with equipment and sponsorship connections.

#### **Business portion of the Meeting began at 7:06pm:**

President Chef Patti brought the business portion of the meeting to order.

**Board in attendance:** Present— Chef Autumn Patti, Chef Thomas J Long, Chef Cher Harris, Renee J. Nasta and Rasheeda Carter.

**Number of participants in attendance:** 26

President Chef Patti greeted the Chapter and welcomed everyone to the meeting including guests and completed roll call. She thanked those attending.

**Pledge by:** Chef Patti

#### **Secretary's Report- Renee J Nasta**

President Chef Patti requested a Motion to accept the March Minutes as presented in the April Mise en Place. Motion made by Chef Reis, 2<sup>nd</sup> Chef Tim Durgey - Accepted by all, Motion passed.



## Treasurer's Report- Chef Cher Harris, CEPC

May 2021 report-

**Checking account: \$3046.83 (+19.00 in Membership rebates)**

**Saving Account \$5349.35 (+0.13 in interest)**

**Scholarship Acct \$200.00**

**TOTAL \$8596.18**

Motion to accept Treasurer's report as presented made by Chef Tim Durgey 2<sup>nd</sup>: Chef Corle - Accepted by all, Motion passed.

**\$\$\$ If you would like to donate to our new Student Scholarship Fund,**

**Make checks payable to *Harrisburg ACF Chapter PA181*  
and email Cher Harris at [cdharris@hersheypa.com](mailto:cdharris@hersheypa.com) for the mailing address.**

**OR**

**Donate thru the Venmo App:  
use [Cher Harris/pastry-queen-14](#)  
*indicate "Scholarship donation" in the comments***

## President's Message- Chef Autumn Patti:

President Chef Patti attended the National ACF meeting on the 12<sup>th</sup> and reviewed the National ACF Election results. Chef Kimberly Brock Brown, CEPC has been voted the new ACF National President, first female and pastry chef elected. She noted the run-off election and upcoming Town Hall for the Treasurer position. She will follow with an email once the ballot opens. In addition, she attended the Northeast Regional Conference call with Chef Barry Young. Information on the election process, national convention, board of governor's meeting, was overview. Chef Patti thanked Michael for sending out an email about the Smart Talk airing with Chef Nicholas Arnold, Chef Bob Corle, and Connor Woodburn on May 13<sup>th</sup>. Other events our members participated in included the PRLA and ACF joint webinar on May 12<sup>th</sup>. And Chef Long was on Live from the Chef's Apprentice earlier today! Chef Patti encouraged everyone to send an email out to the chapter to share what you have coming up.

## Vice President's Message- Chef Tom Long

Chef Long discussed initiatives for the Membership task force. Donald Bartch, HACC Student will assist with the initiative. Chef John Reis, Chef Joe Garrett & Chef Michael Harants volunteered to assist.

[https://youtu.be/FkfljEf\\_GUg](https://youtu.be/FkfljEf_GUg)

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Student Representative's Message- Rasheeda Carter

Rasheeda presented the Chopped! The ACF Way-

**This month's ingredients were Chicken, Couscous, Mushrooms and Chocolate.**



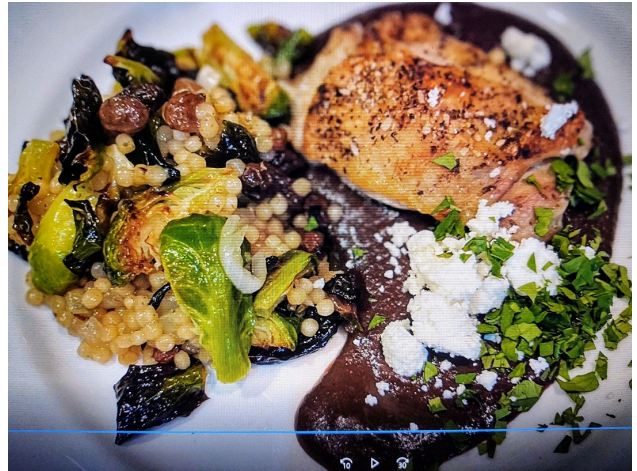
**CHOPPED! The ACF Way**

**May Participants were:**

**Chef Susan Notter, CEPC**



**Chef David Ivey-Soto, MBA CEC CCA**



**Chef Michael Moench, CEC, M.S.Ed**



**HEY STUDENTS!!! DO YOU WANT TO HELP DESIGN THE MYSTERY BOXES??!!**

- ❖ Students, please send ingredient ideas to Rasheeda at [rcc85553@hawkmail.hacc.edu](mailto:rcc85553@hawkmail.hacc.edu)
- ❖ We will pick 4 ingredients/spices that need to be included in your dish.
- ❖ We will send out an email with the “basket” ingredients on the Wednesday after the meeting. You will purchase the ingredients, create your recipe, and take a picture or share your plate with us at the next meeting.
- ❖ **July Participants are: Chef Tom Long, Chef Joe Garrett, & Chef Keith Taylor**

## Student Representative's Message- Rasheeda Carter

**PRLA Webinar Recap-** Anna Smith, Chef Casey Callahan, Shana Shultz Giant Nutritionist and Rob Billit, food truck owner. Very informative and educational to hear the differences in each profession as well as the details of each occupation. Giant program with Shana Shultz offers both nutritional counseling and recipe assistance and cooking school. Anna Smith shared the experience working in senior living through Covid and this segment of the population. Network and join the ACF, know your customers and give back.

She also congratulated the graduates of 2021.

**PROSTART Competition:** Chef Gipe explained the ProStart program and the Culinary and Management competitions. Was a virtual competition this year, in which competitors needed to present restaurant concept, menu and cost analysis in ten minutes. Chef John Reis and Chef Gipe spent seven days watching and judging the competition. Seven teams are judged on menu, recipes, knife skills, cooking techniques, organization, safety & sanitation, and recipe costing. Presented a three-course meal in an hour. First place winner Milton Hershey Schools- Management and First place winner Milton Hershey School-Culinary.

## NEW!! Membership Minute

New Feature to the meeting; Get to know YOUR membership. Member will tell their story and what brought them to the culinary world and to the ACF.

This month was...

★ **Chef Michael Harants CEC, CCE, AAC**

To hear his story, go to our YOUTUBE channel and listen! Also, Check out his education segment on YIELDS!!

## Website Update- Renee J. Nasta

**NEW WEBSITE is LIVE!!! Go check it out! We hope you find it secure, faster and user friendly. Please be patient with us as we continue to update all of our information and many pictures. 😊**

## Social Media Committee- Renee J Nasta

*\*Please email Renee content to post on our Chapter's Facebook page at [rj\\_nasta@yahoo.com](mailto:rj_nasta@yahoo.com) or text her pictures at 1-717-821-3531.*

**Check out our chapter's YouTube channel: ACF Harrisburg!**

**<https://youtu.be/hFAMmZKoEss>**

## Education Committee- Anna Smith

**Anna shared a video Tour of John Gross Marketplace with Scott Gross and Chef Devin Witmer previously from Bricco. Check out the meeting recording on our YOUTUBE channel to see the tour!**

June- In Person Meeting at Hershey Park

July- via ZOOM

August- Chef Jason Clark presenting on Sous Vide techniques and a CONTEST!!

## Junior Membership/ Student Outreach-Faith Brenneman

No Report

## Apprenticeship Update- Chef Peffley & Chef Corle

Congratulations Graduates!

## Community Involvement-

**PA Flavor** will be held August 21<sup>st</sup> at the PA Farm Show complex. Rather than having students participate in their own booth, President Patti felt that due to the current staffing environment in the industry it may be best to assign students to participants to help with their booths. More to come.

**PRLA Golf Outing**-October 18<sup>th</sup> at the Hershey Country Club. Chef Reis-committee chair, Renee Nasta, Chef Tom Long, Donald Bartch and President Chef Patti committee members. Heidi Howard scheduled the next planning meeting for June 24<sup>th</sup>, 3pm via Zoom. Dinner meeting format will be held at the Hotel Hershey.

## Competition Committee

Nothing new to report.

## Certification Committee

Nothing new to report.

## Accreditation Committee

Nothing new to report.

## American Academy of Chefs

Annual Fellow Meeting and AAC Dinner will be on August 1<sup>st</sup> at the Orlando World Marriott Resort.

## Community Outreach

### **Ronald McDonald House**

Nothing new to report.

*Volunteers are always needed. Visit <https://www.rmhc-centralpa.org/volunteer/> for more information.*

### **Central PA Foodbank**

Nothing new to report.

*The Central PA Food Bank **needs volunteers** to assist in packing at their offsite location. Visit: <https://www.centralpafoodbank.org/ways-to-give/give-time/> to sign up.*

## Budget/Finance & Fundraising Committee

Nothing new to report.

## New Business

- ★ National Convention is August 2<sup>nd</sup>-5<sup>th</sup>. President Patti, with the board's approval, feels it is not a financial good decision to attend the convention at a cost of \$2000 to the chapter. With not earning any funds in the last 1.5 years, this would account for ¼ of our budget. The members agreed this was a smart financial decision for the chapter.
- ★ Renee introduced an initiative of organizing a Farm Tour with Bow Creek Farm, possibly in July.
- ★ Renee expressed the need for mentorship within our chapter. As a new member, it can be intimidating going to meetings and not knowing anyone. A new committee was formed to establish a mentorship program with a purpose of pairing new members (and interested current members) with a mentor

member. Chef Patti asked for additional volunteers to join the committee. She will follow up with an email due to the late timing of the meeting.

- ★ Chef Charlie Gipe proposed a new standing committee comprised of senior chefs who would focus on fundraising, promotion and community service due to their schedule flexibility. He proposed that funds raised by this committee would remain with them and they would take requests for funds from committees for access. President Chef Patti requested a further discussion before bringing a motion. It was tabled to allow for further discussion from the membership and exploration. Membership at large agreed further discussion is needed.

**Motion to adjourn the meeting:** Chef Peffley; 2<sup>nd</sup> by Chef Harants - Accepted by all, motion passed.

The meeting adjourned at 9:40pm.

**Next meeting: July 19<sup>th</sup> - via Zoom!**

## **Employment Opportunities**

- ★ Executive Chef opportunity with Whippoorwill Club (Whippoorwill) in Armonk, New York: <http://bit.ly/whippoorwill-profile>
- ★ Café Associate- FT & PT positions, competitive pay and benefits! Hiring for Camphill, Enola and Linglestown. Rock Street Cafe Café: Call 717-367-6868 or go to [www.nastaprovisions.com](http://www.nastaprovisions.com)
- ★ Two culinary educator positions-Northampton Community College: [https://northampton.wd5.myworkdayjobs.com/en-US/NCC/job/Bethlehem/Culinary-Chef-Faculty\\_JR1029](https://northampton.wd5.myworkdayjobs.com/en-US/NCC/job/Bethlehem/Culinary-Chef-Faculty_JR1029)
- ★ LINE COOKS• PREP COOKS• SERVER ASSISTANT/EXPEDITOR• SERVER- Café Fresco: <http://www.cafefresco.com/>
- ★ Retail Food Inspection Specialist (HARPS)Department of Public Safety-Health Office: <http://harrisburgpa.gov/careers/>
- ★ Full Time Cook - Village Square, Messiah Lifeways at Messiah Village-Cura Hospitality Mechanicsburg, PA 17055: <https://www.indeed.com/viewjob?from=appsharedroid&jk=8bfee45e6f0263dd>
- ★ Executive Chef- Springhaven Club, Wallingford, PA: <https://www.thespringhavenclub.com/>
- ★ Executive Chef- St Joseph Country Club, MO: <https://stjosephcountryclub.com/>
- ★ Lead Line Cook- Dolphin Head Golf Club, Hilton Head, SC: <https://dolphinheadgc.com/>
- ★ Director of Foodservice - Kenbrook Bible Camp, Lebanon PA: <http://www.kenbrook.org/>
- ★ Chocolatetown/Hershey Park – cooks, dishwashers, pastry cooks, servers, bartenders <https://www.hersheyjobs.com/>





## EVENT DETAILS

Date: Saturday, August 21, 2021

Event Time: 1-5 p.m.

Set-up Time: 10 a.m. the day of the show only.

Location: The Giant Exposition Hall of the Pennsylvania  
Farm Show Complex (Parking Lot Entrance)

## ACF Harrisburg Chapter PA 181

### 2021-2022 Officers

#### President:

**Chef Autumn Patti**  
*Program Director, Asst. Professor*  
*Culinary Arts, Baking & Pastry Arts Programs*  
*HACC, Central Pennsylvania's Community College*  
[arpatti@hacc.edu](mailto:arpatti@hacc.edu)

#### Vice President:

**Chef Thomas J Long CEC AAC**  
*Director of Dining Services*  
*HACC, Central Pennsylvania's Community College*  
[icechef257@aol.com](mailto:icechef257@aol.com)

#### Secretary:

**Renee Nasta**  
*NJ Nasta, Inc.*  
[Rj\\_nasta@yahoo.com](mailto:Rj_nasta@yahoo.com)

#### Treasurer:

**Chef Cher Harris CEPC**  
*Corporate Pastry Chef*  
*Hershey Entertainment & Resorts*  
[cdharris@hersheypa.com](mailto:cdharris@hersheypa.com)

#### Student Representative:

**Rasheeda Carter**  
*HACC Culinary, Baking & Pastry Arts student*  
[chamee1101@aol.com](mailto:chamee1101@aol.com)

#### Chairman of the Board:

**Chef Brian D. Peffley, CEPC CCE AAC**  
*Pastry Instructor*  
*Lebanon County C.T.C.*  
[BPeffley@lcctc.k12.pa.us](mailto: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.