



American Culinary Federation
Harrisburg Chapter

MISE EN PLACE

May 2017

President's Greeting:

Hello Everyone,

I would like to take a moment to thank Chef McGrath and the students at Cumberland Perry Vo - Tech for hosting our May Meeting. The meal was very well received. I would also like to Thank Chef Jason Clark for providing the education "Root to Stalk". It gave everyone there a few ideas on ways to utilize product that may sometimes be wasted, and turn it into profit.

Our June Meeting will be held at The Millworks in Harrisburg. Jeff Musselman (Moose) will be teaching us about food pairings with beer. Jeff is the Millworks' Brewmaster and one of HACCC's Brewery Science Program's instructors. Jeff is a wealth of knowledge so if you like beer, this is a meeting that you do not want to miss!

I also would like to thank Chef Lance Smith. Chef Lance is the Millworks' Executive Chef that has graciously opened his doors for us. The Millworks is closed on Mondays, but they have invited us in to have our meeting. The restaurant is dedicated to utilizing only local and sustainable products on their menu.

Please consider helping to educate your peers by offering to provide the education for one of our meetings. Brian Tracy said once said;

" Successful people are always trying to help others.

Unsuccessful People are always asking,

"What's in it for me?"

Next Meeting:

7:00pm

Monday: June 19th

Millworks

340 Verbeke st.

Harrisburg , PA

17102

VP Corner

April 2017

Chefs, Students and Guests

I would like to thank Cumberland Perry Vo- Tech for holding our meeting last month and special thanks to Chef Tim McGrath and his students for the amazing food. I hope everyone enjoyed the demonstration on Root to Stalk cooking and information on how food waste is effecting our world.

I am excited about our next meeting at Millworks Restaurant 340 Verbeke Street Harrisburg, Pa 17102. This restaurant focuses on local seasonal food, local artists, local house made craft beer.

Jeff Musselman the brew master at millworks will be joining us with some of his creations and we will pair up some foods to go with the craft beers and explain why they work well together.

This month's education piece is going to be about Food & Craft Beer Pairings. This revolution of beer making made its way in America big in the early to mid-1990s with 58 percent in growth. As of March of 2013 the united states is home to 2,360 craft breweries. The largest parts of the country are the West Coast and Northeast. Truly craft brewers and craft beer drinkers are participants in a revolution. There has never been a better time or place to drink beer than in the U.S. right now.

The rest of the year meetings have some exciting educational pieces, here is some of the following topics. Street foods, the art of fermentation, the next generation of cooks and how we adapt, ice carving. 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 Soft Shell Crabs, the soft shell season is traditionally marked with the first full moon in May. At that time, the blue crab begins its molting season to accommodate its summer growth. The actual shedding of the shell can take anywhere from one to three hours, after which it must be removed or the hardening process will continue, reducing the quality of the soft shell crab. Soft shells are harvested in their peeler stage in peeler pounds or pots and transferred to shedding operations where they are monitored around the clock.

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

Thank you,

Chef Jason Clark

Soft Shelled Crabs Meuniere

Ingredients

- 1 cup milk
- 1 teaspoon kosher salt
- ¼ teaspoon black pepper
- 4 small (4inch wide) live soft shelled crabs, cleaned
- 1 cup wondra flour
- 4 tablespoons clarified butter
- 1 ½ tablespoons unsalted butter, cut into 3 pieces
- 1 tablespoon lemon juice
- 2 tablespoons chopped fresh flat leaf parsley

Directions:

Combine milk, salt, and pepper in a shallow dish and soak crabs for 5 minutes. Lift 1 crab out of the milk, letting excess drip off, and dredge in flour. Knock off excess flour and transfer to a tray. Repeat with remaining crabs, arranging them in 1 layer as coated.

Heat the clarified butter in a 12inch nonstick skillet over moderately high heat until hot but not smoking, then sauté crabs, upside down, 2 minutes. Turnover and sauté until golden brown, 2 to 3 minutes more.

Transfer crabs to a serving dish, add the butter pieces to skillet and cook until golden brown with a nutty aroma. Add the lemon juice and parsley and remove from heat.

Season sauce with salt and pepper and drizzle over crabs.

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 Giant Center Hershey, Pa

July 17th at Kegel's Produce

August 21st at City Island Harrisburg

September 18th at HACC

October 16th at the Hotel Hershey



MEETING MINUTES FROM MAY 15TH, 2017:

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

Thank You Chef McGrath,, Susan Roquemore and Students at Cumberland Perry Area Vocational Technical School

7:03pm Introduced our host for the evening— Chef Mills introduced and thanked Chef McGrath and their students

Treasures Report: May 2017 Chef Autumn Patti

Presidents Report: Chef David Mills—

Central PA Superchef—HACC stepped in and supported the event in the absence of KTI.

Correspondence:

Chef McGrath—nothing to report at this time

COMMITTEES

Certification: Chairperson: Chef Harris and Chef Finch nothing to report at this time

Education: Chef Clark did a Root to Stalk cooking demonstration making a Broccoli Salad with lemon vinaigrette. In June Chef Durgey will be doing a Food/Beer pairing at the Giant Center.

Newsletter: Chairperson Chef Tim McGrath Co-Chair: Chef Thad 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. Look for Cook/Craft/Create National Conference information also checkout our Harrisburg ACF 181 facebook page.

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****Inductees to the American Academy of Chefs this year**

North East region 5 (Gloria M. Cabral CEPC, CCE was sponsored by our own Chef Michael Harrants CEC, AAC.

South East region 7 Central Region 3 new Inductees Western Region 1 new Inductee

There are 7 Honorary Inductees, there were AAC Awards in 2017, 5 in the Hall of Fame, 5 in the culinary Hall of Fame, the Culinary Hall of Fame celebrated Norman Van Akien. The Individuals names are all on the AAC website for each/all categories.

There is an AAC Dinner Friday June 2nd, 2017 in the Historic Ballroom at the Town and Gown in Los Angeles for \$135.00 per person

There is a Lifetime Achievement Award Dinner for Jess Barbusa CEC, AAC in downtown Kansas City at the Marriot, details to follow.

AAC Grants \$1,000. per team

Central ACF St. Louis, Western ACF supports Honolulu, North East ACF Catskill Mountains.

The Elections for AAC Chair have no oppositions

AAC Chair Mark Wright CEC, AAC

AAC Vice Chair Americo S. Di Fronzo CEC, CCA, AAC

Deadline for 2018 Induction is December 1st, 2017.

Golf Outing– Chef McGrath October 16th at the Hershey Country Club

Ronald McDonald House: : Thank You for your continued support! We feed the families of sick and recovering children at the House in Hershey.

Taste: Sunday October 29th, 2017 at the Strawberry Square, Mailing out information on June 1st. The fund-raising goal is \$85,000.. Currently they are updating all materials for marketing and event schedule. Contact for the taste of Central Pa is Meaghan Abbot of the Central Pa Food Bank(direct line 717-547-6270 and fax 717-564-1154)

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.

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

OLD BUSINESS: Chef Reis said there were over 50 breweries at the Pa Flavor

NEW BUSINESS: LEBANON COUNTY CAREER AND TECHNOLOGY CENTER HAS 6 STUDENT COMPETITORS HEADING TO THE SKILLS USA NATIONAL COMPETITION. CONGRATULATIONS! GREAT JOB EMILY SCHMIDT AND BRANDON MULLINS BEST OF LUCK. THE LCTC ADULT STUDENTS WON AS WELL BEST OF LUCK TO YOU! CHEF GI[PE MOTIONED THAT THE CHAPTER DONATE \$750. PER STUDENT FOR FOUR STUDENTS TO GO TO THE NATIONAL COMPETITION. CHEF MICHAEL HARRANTS 2ND THE MOTION. THE MOTION PASSED. CONGRATULATIONS TO CHEF BRIAN PEFFLEY CEPC, CCE, AAC AND CHEF ROBERT CORLE CEC CCE

THE NATIONAL ACF CONVENTION IS IN JULY CHEF PEFFLEY AND CHEF MILLS WILL BE ATTENDING.

HACC IS WORKING WITH KTI STUDENTS TO HELP THEM FINISH THEIR EDUCATION .

MOTION TO CLOSE MEETING: — 8:15PM Meeting Adjournment Bob Roebuck CEC AAC 2nd Chef John Reis CFB

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:

Jason Clark

Chef de Cuisine , Hollywood Casino

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Treasurer:

Chef Autumn Patti

Program Director, Chef Instructor

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Secretary:

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Chairman of the Board:

Brian Peffley 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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