



# MISE EN PLACE

October 2019

Presidents Message:

Hello:

Everyone and Happy Thanksgiving to You and your families. I attended last night's meeting of ACF Harrisburg 181 and left with a feeling of gratitude. Why was I grateful? Well our meeting location didn't pan out so Chef Richard took the opportunity and we learned about types of Prosciutto and Chakchouka (a spicy tomato sauce from Morocco). We heard our Pastry Coach for the Regional Team of ACF was hard at work practicing. The Membership donated money to the Central Pennsylvania Food Bank for Thanksgiving Meals. We welcomed a new Chef from the Hotel Hershey into our group. Chef Nicholas Arnold CEC gave us an important tip last night when asked how does one get to become the Executive Chef of the Hotel Hershey Chef said the same way you get to Carnegie Hall Practice! . I am grateful for my Mentors in this Federation you may not know it but you all have been role models and inspiring to me. Gratitude is an action word and we are very involved with the community around us. So please if you can reach out and help lift someone up around the holiday season or any time for that matter. In giving we receive what a paradox, how thoughtful was HACC and Chef Autumn for putting the Chili Cook-off for their former Student Alex Smith. We have Apprentices being trained due to the hard work of Brian and Robert. I am sure that I did not mention everyone who is giving, working, trudging to make our Chapter and Profession better. To you I say thank you and I am grateful!

Tim McGrath CCC

[tmcgrath@messiah.edu](mailto:tmcgrath@messiah.edu)

1-717-514-6803

President of Harrisburg Chapter ACF 181

**Next Meeting:**

***Monday: December 16th***

***John Gross & Company***

***400 Cheryl Ave,***

***Mechanicsburg, PA 17055***

***7:00pm***

***Bring Cookies for  
Ronald McDonald House***



## The Apprentice



## PUMPKIN ROLLS

\$12 for 6" roll

Raising funds for the Apprenticeship program

Orders are being taken now.

LVCTC Call: 717 273 8551 Ext. 2144

You can pick up at the next ACF meeting.

## HIGH TEA Meal Event

Dinner will be held on Friday, December 6th

Time: 6:00pm Held at Lebanon CTC

40.00 per person

This event is a fundraiser for our apprentices.

# VP Corner

July 2019



Chefs, Students and Guests :

# 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](http://www.acfharrisburg.org) If you would like to host let Chef Tim McGrath know and we will put you on the schedule.

## 2020 MEETING LOCATION

January 20, 2020	Hilton Harrisburg
February 17, 2020	Sysco of Central Pa
March 16, 2020	Messiah College
April 20, 2020	HACC
May 18, 2020	Camp Hill Giant store
June 15, 2020	Hersheypark Location TBD
July	
August	
September	
October	HCC—Golf outing TBD
November	
December	



## 2019 MEETING LOCATIONS

September 16th, at Messiah Village  
October 21st, at HCC—Golf outing  
November 18th, at Devon's or Houlihan's  
December 15th, at John Gross

## MEETING MINUTES FROM NOVEMBER 18TH:

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

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

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

7:30pm Introduced our Educational Component— Presentation by Sysco, Robert Graeef Product Specialist on European Import items that available thru Sysco. Presentation showed all what can be done to add some fun to your holiday season.

Reading or Posting and approval of minutes / Minutes were approved by Chef Gipe 2nd Chef Peffely—All in favor

**Treasurer's Report:    November 2019**

**2019 Chef Autumn Patti**

Beginning balance: checking account \$ 409.58

Beginning balance: savings account balance is \$ 9742.58

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

Note: 1500.00 sent for Culinary Olympic team, 150.00 Faith Brenneman,

Motion made to move moneys from savings to checking for 3000.00 by Chef Peffely,  
2nd Chef Gipe, all approved

**Presidents Report:    Chef Tim McGrath CCC**

Thank you to Chef Richard for providing the meal for tonight's meeting.

**Correspondence:**

Chili event at the Cobblestone restaurant for Alex Smith was a great success. Local news had coverage of this event. Thank You to all who participated, assisted and attended this event. Suggestion for next year is to spilt up the prizes for all who are participating.

**Old Business:**

Survey Monkey will be sent out for all to vote for Chapter awards. Members get one vote and students get a half vote. Note: If you are not a certified member for the ACF you are not eligible to move forward in the awards process.

High Tea and Pumpkin rolls presentation by the apprentices was discussed.

**New Business:**

Executive Chef Nicholas Arnold was introduced from Hershey Hotel. He is looking forward to be an active member for Chapter 181.

President was asked to send out a weekly reminder to all members to encourage more members to participate in our meetings. This will also help with to advertise for the Apprentice pumpkin roll being sold and for donation of bakery items for the Ronald McDonald house in December at John Gross.

Thank You to Chris Ditlow from

**Laser Leaf** for his presentation to:

Chef Richard Blythe Jr.

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## COMMITTEES



**Certification:** Chairperson: Chef Harris CEC

Nothing to report at this time

**Newsletter:** Chairperson : Chef Doogie

Please contact Doogie if you would like any information posted (Upcoming events, recipes, job postings etc.) [tdurgey@hersheypa.com](mailto:tdurgey@hersheypa.com)

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 send information to: [McGrath\\_101@comcast.net](mailto:McGrath_101@comcast.net)

**Social Media and Website:** Chair: Chef Campbell

Please forward any ideas to Chef Campbell @ [www.acfharrisburg.org](http://www.acfharrisburg.org)

**Chefs Move to School:** Program on hold at the present time

**Medical Nutrition Committee-** Program starts in the Fall with HMC



**Academy of Chefs: Chef Bob Roebuck CEC, AAC**

No Report

**Ronald McDonald House:** : **Chef Bob Roebuck CEC, AAC** contact: 717-566-1062

**Sysco will provide meal for December 2019— Delivery to be December 6, 7, 8**

**Thank You to Lebanon Vo Tech for the November donation**

**PIES & COOKIES reminder for the December meeting**

**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. Our goal is 16 pints per year.

**Golf Outing:** Chairperson: TBD

No Report

**PA Flavors:** :

No Report

**Food Bank:** Chef Roebuck CEC AAC- 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” Call Chef Roebuck @ 717-566-1062

**Motion to close meeting:** Chef Coral 2nd by Chef Roebuck—all approved

Next Meeting to be Held: John Gross and Company

**ACF Harrisburg Chapter PA 181**

**2019 Officers**

**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 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.



**American Culinary Federation  
Harrisburg Chapter**