



MISE EN PLACE

August 2019

President's Report:

Hello Everyone I wanted to thank Chef Luke at FNB Park and Bob Zoll from Kessler's Meats for their contribution to the August 19th meeting. Speaking of contributions I wanted to send out a heartfelt thank you and good luck to Barb Byrem from our chapter who is moving to the West Coast. Barb and Ed Byrem were always helping out at ACF Harrisburg 181 and other civic events like doing garnishes with fruits and vegetables which Ed was especially fond of. Barb was like our Mother Hen at many Golf Outings keeping the front of the house in order. Oddly enough I spoke about contributions, no I am not asking for money. Have you heard about the Chicken and the Pig? This business fable describes the commitment of the two individuals. The Pig provides Ham and Bacon (maybe even Scrapple Bob Zoll?) which is a real sacrifice. The Chicken provides the eggs which are not that hard to produce. So the moral of the story is that the Pig made a sacrifice and the chicken was only involved. We need both to produce a good product! Where are you in this process? Ask yourself are you making a sacrifice to help grow our chapter and enhance your skills? Or are you only involved? I am proud of HACCC's Culinary Students for going to the National Convention and taking 4th place. Congratulations Ladies! Good job on your re-accreditation as well HACCC! If you are interested in hosting a meeting next year please let us know. Finally we will be meeting at 7pm on September 16th at Messiah Lifeways at 100 Mount Allen Drive in Mechanicsburg 17055 with Chef Jason Clark. I hope you all can make it.

Sincerely,

Tim McGrath CCC
tmcgrath@messiah.edu

717-514-6803
Keep On Cooking!

Next Meeting:

Monday: September 16, 2019

**Messiah Lifeways
100 Mount Allen Drive
Mechanicsburg 17055**

7:00pm

VP Corner

July 2019



Chefs, Students and Guests :

2019 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.

January - Hilton Harrisburg

February 18th, Sysco of Central Pa

March 18th, HACC

April 15th at TBD

May 20th, at TBD

June 17th, at Hersheypark—Wild Cat Catering

July 15th, at Camp Hill Giant cooking school

August 19st at FNB Park—Senator's

September 16th, at Messiah Lifeway's

October 21st, at HCC—Golf outing

November 18th, at Devon's or Houlihan's

December 15th, at John Gross



If your able to host a meeting next year please contact Chef McGrath

MEETING MINUTES FROM AUGUST 19TH:

7:00pm- – Board in attendance: All member's were present One guest / new Katie _____

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

7:05 Pledge by: Chef McGrath - Prayer by Chef Gipe

7:30pm Introduced our Educational Component— Kessler Meats in Lemoyne, PA made a wonderful presentation for us to see and sample several of the items they provide. Robert Zoll explain some of the processes that Kessler uses and they offer several gluten



for your needs.

free items, also. They also provide items that are ABF

Treasurer's Report: August 2019

2019 Chef Autumn Patti

Beginning balance: checking account \$ 1827.77 (\$5.00) service fee & \$80.00 rebates

Beginning balance: savings account balance is \$ 7740.38 .66 interest

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

Presidents Report: Chef Tim McGrath CCC

Chef Patti reviewed the Knowledge Bowl from the National meeting. Our team from HACCC placed 4th in the competition and received a \$210.00 scholarship each. Moving forward all competition will be held at the National Convention. The fee's have now been reduced by the national board. Student all spoke about the experience they had at the convention. They were amazed at how the Chef's all seem to be down to earth as the saying goes. They were able to have conversation with several Executive Chef's.

Chef Patti spoke about Chef Barber—here's an article about his new adventure:

One man's trash is another man's menu items.

Until March 31st, chef Dan Barber has turned his restaurant Blue Hill in New York City's Greenwich Village into "wastED" – "a pop-up devoted to the theme of food waste and re-use," focusing on "reconceiving 'waste' that occurs at every link in the food chain" and "creating something delicious out of the ignored or un-coveted."

The menu features about 20 à la carte items all priced at \$15 including delicious sounding dishes such as "fried skate wing cartilage," "pasta trimmings" (served with "preserved monkfish tripe, smoked fish head sauce and cracklings") and, for dessert, "charred pineapple core," of course. In addition to the basic menu, daily specials will be provided by a variety of guest chefs, such as Mario Batali and Danny Bowien.

Correspondence: Chef Durgey – no report at this time

Old Business:

Chef Gipe and Chef Roebuck will be holding demo's the Giant Cooking School. This is a great opportunity for the chapter to help build our name in the community. Giant has offered for us to host a meeting there for next year. Please contact Miss Shanna Shultz at the Giant Cooking School in Camp Hill if you would be will to hold a demo at the school.

New Business:

Our membership is large and we need to look at ways to increase people to attend our meetings. Chef Gipe made a motion to start a committee to help with increasing attendance. 2nd by Chef Roebuck all approved— Chef Patti will take the lead on the committee.

Chef Peffley role has changed and he will be on the ACF board for the Secondary Education for the ACF. Chef will be working with several school to get there accreditation for the ACF.



Good Luck to
Barb Byrem on her
move to the west coast
you will be missed
by Chapter 181.



The Apprentice

After logging the required 4,000 hours of culinary study and practical application, Jarrod Eltz from Palmyra is ready to move on. A member of the first class in Hotel Hershey's Apprentice Chef program that was launched in 2017, Eltz said his love for cooking began in his mother's kitchen. There were six students in the class "I had always baked with my mother and grandmothers," he said. "We moved to Palmyra when I was in middle school. I often baked for classmates' birthdays and other events. I liked getting the feed-back on what I'd brought in." He soon learned about Lebanon County Career and Technology Center's American Culinary Federation's (ACF) first dual-accredited Culinary and Pastry Arts votech program. That, he determined, would be his educational/ career path. His senior year in high school, he attended LCCTC full-time. During that senior year, he and his team from LCCTC captured first place in the Junior Chef category of Hershey Partnership's 2015 Soup Cook-Off with their savory Butternut Squash Bisque. He was also working at The Hotel Hershey at the same time. "I was on co-op at age 17 and worked part-time for two additional years at Hotel Hershey while waiting for the Chef Apprentice program to be officially established," he said. At the same time, he and a new team continued winning accolades at the Soup Cook-off for the next three years with such creations as Sweet Potato Bisque in 2016, Cheddar Apple Brie in 2017 and gluten free Parsnip Espresso in 2018. The 4,000 apprentice program carries with it American Culinary Federation accreditation and was especially beneficial in that it provided opportunities to work at all the Hotel Hershey's restaurants. One challenge came when the ACF Harrisburg Chapter voted Eltz CJC and Lebanon CTC Apprentice Student of the year for 2017. What followed was preparation to be accepted for further competition in February 2019 for Student of the Year honors for the northeast region. "I had to make a dish, take a picture of it, fill out my application, submit the recipes, get a letter of recommendation, write a huge essay, all this stuff," Eltz said. Following AFC scrutiny, Eltz learned he was one of four chefs selected to compete for the northeast region. A month before the competition, Eltz found out he would be cooking an entrée created around arctic char – a fish similar to salmon and trout. He was responsible for taking all of his cooking equipment and prepped ingredients to Atlantic City, where he had 15 minutes to set up his station, an hour to cook and 10 minutes to plate two identical entrées. An opportunity came when he met Chef Sam Brod, Executive Chef at The Landings Club in Savannah, Georgia, who invited Eltz to come to Savannah to practice for the competition. "He was amazing," Eltz said of Brod. "We did a full run. He had worked with other Chef of the Year competitors. He knows that ACF has a certain way it wants things done. They want super classical cooking with a modern touch, using a variety of techniques." He said since all the competitors were making fish, he knew he needed to create a dish that would stand out, both in terms of taste and presentation. "I wanted to create something vibrant that reflected my culinary technique," he said. His Arctic Char Poêle showed a full utilization of technique and art from delicate saffron poached fish, to oblique cut asparagus, the sweet colorful tang of Maltaise Sauce, to braised fennel and skin chips from the Char. When all was said and done, Eltz was awarded a bronze medal in his first national competition, but he knows he won so much more. "Chef Brod must have been impressed," he said. "He saw my passion and he offered me a job at The Landings," he said.

Next stop – Savannah!



From Chef Corle:

The senior culinary and pastry arts apprentices at the Lebanon CTC took their first step in certification on August 12th. Four culinary students went for their CSC/Certified Sous Chef and one pastry student went for Certified Working Pastry Chef. We are happy to announce that three apprentices (2 culinary and 1 pastry) passed the practical portion of the test. They will now move towards the written portion of the test which should be completed by September 10th! The other apprentices will try again when they feel that they have corrected and refined their skills for the practical test. The ACF certification is just one part of the program, the apprentices will receive a certificate of completion from the PA Department of Labor. During the program the apprentices also picked up certifications in Nutrition, Management and SerSafe. The Lebanon CTC is one of three culinary apprenticeships recognized by the State of Pennsylvania. The new apprentices will be starting on September 9th giving us a total of 7 apprentices for the coming year.



COMMITTEES



Certification: Chairperson: Chef Harris CEC

Certified Evaluators are needed if you are interested please contact Chef McGrath.

Newsletter: Chairperson : Chef Durgey

Please contact Chef Durgey if you would like any information posted (Upcoming events, recipes, job postings etc.) tdurgey@hersheypa.com

Hershey Soup Cook Off in October.

This event will be held at the Hershey Firehouse. They will have three Junior Chef division 18 and under as well as adult levels for the competition.

Go to hersheypartnership.com for details. Guest are welcome to attend with a fee.

Postsecondary students need to update emails in order to receive the newsletter electronically. PLEASE NO SCHOOL E-MAILS only personal e-mails are taken by the chapter.

For the newsletter send information to: McGrath_101@comcast.net

Social Media and Website: Chair: Chef Campbell

Please forward any ideas to Chef Campbell @ 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

We are in need of a September donation on September 6, 7, 8

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: Cumberland Perry Vo tech will be the lead for this event.

Meeting to be held on August 22 with PA Restaurant association and Chapter 181 reps to review the needs for the event. Chapter needs to reach out to ensure that Chef Cook from HCC is up to speed with this event, also.

PA Flavors:

Chef Patti is waiting on the check from this event total will be approximately \$2100.00.

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

Thank You to Chris Ditlow from Laser Leaf for his presentation to:



Chef Richmond
FNB Park



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**