



MISE EN PLACE

July 2019

President's message:

Hello everyone I hope your all enjoying the summer. I had a very nice experience Monday evening on July 15th with Miss Shanna Shultz at the Giant Cooking School in Camp Hill. Shanna was very passionate and knowledgeable about Nutrition. The meeting was attended by only twenty- two of our members and quite frankly that makes me sad. I joined this chapter in the very late 90's and have always looked forward to the meetings and fellowship offered. I am requesting your presence at the August 19th meeting at the FNB Park on City Island with Chef Luke. A chapter can only give so much and I used to expect to just get something without giving in return (like community service, hosting a meeting, bringing like-minded folks). Can you please help me to add value to our chapter by attending and perhaps bringing employees, students, Food Enthusiasts who can contribute as well as take something worthwhile back to their place. We have an incredibly talented membership so that surprises me when the meeting attendance is so low. Rub elbows with these Chefs and ask them how they got where they are or what their particular specialty is. I can see how hard Chefs work and people don't want to give up a night off I understand but I have to say what I give is what I get. I don't want to help but when I do I feel so much better and always learn something new. We have Food Scientists, Pastry and Culinary Chef's , Educators, Corporate Chefs, Students and Enthusiasts. Give us a shot join us at City Island on August 19th with Chef Luke and remember the school year is right around the corner perhaps some students would like to see and learn what it's like to be a Chef at a Sports Complex. One last note we certify Chefs in the chapter through the American Culinary Federation so if you are interested in advancing your skill level please contact us. We are here to help you grow! See you all at City Island!

Sincerely,
Tim McGrath CCC
McGrath_101@comcast.net

717-514-6803

Next Meeting:

Monday: August 19
FNB Ball Park
City Island—Harrisburg
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 See Flyer

July 15th, at Camp Hill Giant cooking school

August 19st at FNB Park—Senator's

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 JULY 15:

7:00pm- – Board in attendance: Chef McGrath, Chef Patti, Tim Durgey

Excused Chef Richard Blythe Jr.

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

7:05 Pledge and Prayer by: Chef Gipe



7:30pm Introduced our Educational Component— Miss Shanna Shultz at the Giant Cooking School in Camp Hill.

Chef's were asked to guess how much added sugar was in each of the above beverages. Also, Shanna reviewed the a plate to show the chef's items we all should be eating to keep us healthy. Ideally we should have daily: Fruits, Vegetables, Grains, Protein, and Dairy.

Cooking School is looking for Chef's to come in and do demo's for the community. Giant will provide all items and registration is required due to limited space. This is set up as a class room setting with monitors for all to see. Please contact Shanna at the school if interested in holding a demo class.

Reading or Posting and approval of minutes

Minutes were approved by Chef Gipe—2nd Chef Harrants—approved by all

Treasurer's Report: July 2019

2019 Chef Autumn Patti

Beginning balance: checking account \$1752.49

Beginning balance: savings account balance is \$7739.72

2018—Rebates from ACF office \$740.00 for 2018

Pa Flavor— Expecting = \$2102.81 in 2019 / \$2650.71 in 2018 / \$2872.77 in 2017

Sales were down by \$2500.00 this year which is effecting our donated revenue.

Presidents Report: Chef Tim McGrath CCC

Reminder that our next meeting will be at the FNB ball park at City Island, Harrisburg. Parking is in the back by the suite entrance to the stadium and our meeting will be in the Club section of the stadium.

Correspondence:

Chef Doogie – no report at this time

Old Business: None

New Business:

Conversation need to be started if we as Chapter 181 want to host a Regional meeting for the ACF. In order for this to happen the entire chapter will need to be involved do to all the components of hosting the meeting. Concern with the Educational component of our meetings. This is the part that draws the culinarians to our meetings. We need to get the word out to all members as attendance has been lacking for meetings recently. Your invited—USA World of Dance one of our members is assisting with the event in September more information can be found at: <http://www.usadancehbg.com> - Fee's may applies to attend the events.

Thank You to Chris Ditlow from Laser

Leaf for his presentation to:

Miss Shanna Shultz





COMMITTEES



Certification: Chairperson: Chef Harris CEC - Not in attendance

Apprenticeship's— We sponsor these folks so why are they are not attending meeting. We need them to support the Chapter by attending meetings. Example— YTI students as part of there educa- tion they are members of the Chapter so why are they not attending meetings?

Education: TBD

Newsletter: Chairperson : Tim Durgey

Please contact Tim if you would like any information posted (Upcoming events, recipes, job postings etc.) 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

Social Media and Website: Chair: Chef Campbell

Chef Campbell has informed the Chapter that he will be stepping down from this roll.

Please forward any ideas to Chef Campbell @ www.acfharrisburg.org



Academy of Chefs: Chef Bob Roebuck CEC, AAC

Chef Michel Bouit service July 7th. <https://www.facebook.com/mbouit>

AAC Golf Outing Wednesday, August 7 at 5:pm \$75.00 p/p at Hawks Landing Golf Club. Rhode Island Chapter Dinner honoring Chef George U'Palenick on Sunday, October 27 for Life time achievement award. Crown Plaza—Warwick RI.

Program book ad's are being sold: Full page, \$500.00 1/2 page \$250.00 1/4 page \$125.00 Contact Linda Musch by September 27th Phone: 401-787-5716

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

Please contact Chef Roebuck if your able to provide a monthly meal.

July—Chef Richard Blythe Jr.—Sysco

August—Chef Thad Campbell—Masonic Homes

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

Chapter is in need of someone to take over this event. Please contact Chef McGrath if you have an interest.

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

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:

Tim 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**