



American Culinary Federation
Harrisburg Chapter

MISE EN PLACE

May 2016

Hello ACF Harrisburg Chapter PA-181,

The warm weather is here, and I am getting outside for some outdoor activities. Mulching, hiking, and riding my bike just to name a few. I hope you are able to get out and see the beauty that is springing up all around Pennsylvania.

This month we held our April meeting at KTI Keystone Technical Institute hosted by Chef Richard King. The meal was prepared by the student at the school and it was delicious. KTI Instructor Pestha and her students prepared a culinary tour of a wide variety of delicious entrees. And Chef Audrey Langenhop CEPC, CE with her students prepared a very nice selection of French pastries and petit fours. Our chapter is extremely grateful for all the support KTI provides for our chapter and continue to look forward to a great future together.

We were blessed to have two Presenters at this meeting. The first was by Shane Kaplan from L.E.A.F. Leadership Education and Farming. They presented two stories of a tomato, one from commercial farming the other from an organic local farm. These stories were well crafted and presented by students, Alaina and Lynne who are currently enrolled into the L.E.A.F. program this summer. We have a continued relationship with this great organization and there are many opportunities for our members to assist them this summer. Contact Chef David Mills III at HACC or go to our website: www.acfharrisburg.org and click on the L.E.A.F. link under community opportunities. The second was by Denise Britton from Shalom House in the Allison Hill area of Harrisburg. She is looking to join forces with chefs on May 28th for an opportunity to educate through demonstrations to local residence about the importance of good nutrition and the farm to the table movement. Thank you to both groups for sharing your knowledge with us.

Thank you to Chef Richard King and all your Instructors and Students at KTI Keystone Technical Institute for hosting our meeting, we had such a great time. We presented a beautiful cutting board to Chef Richard King to show our appreciation for hosting April's meeting that Chris Ditlow created for us. Chris Ditlow's company is "Laser Leaf", he has been a true friend to our chapter and our chefs. And Chris presented myself with a hand carved wood handled knife that is absolutely beautiful. Please help support his business. Thanks Chris!

If you are interested in hosting a meeting for 2017 and it is wide open! Please contact me at bpeffley@lcctc.edu if you are interested. Also if you are interested in presenting an educational lesson or know someone who is, please contact me about that as well.

Our next meeting is at the Cumberland Perry AVTS in Mechanicsburg hosted by Chef Timothy McGrath CCC with his students, on Monday May 16th, 2016. Hope to see you there.

Remember at every meeting you will.....

Gather with friends

Be nourished with a great meal

Educated with a great presentation

And leave knowing that your time was well spent!

P.A.W. - Professionalism, Attitude, and Work Ethic..... It's everything!

Chef Brian D. Peffley, CEPC, CCE, AAC, CE

Harrisburg Chapter President- PA-181

Next Meeting:

Monday: May 16th, 2016

Cumberland Perry Area Vocational

Technical School

110 Old Willow Mill Rd

Mechanicsburg, PA 17050

7:00 PM

2016 MEETING LOCATIONS

Please mark your calendars

2016 Meeting Schedule

May 16th– Cumberland Perry Area Vocational Technical School

June 20th– City Island

July 18th– Kegel's Produce

August 15th– Seltzer's Bologna Lebanon **(1:00 PM Tour)**

September 19th– HACC

October 17th– Hotel Hershey

November 21st– Hollywood Casino

December 19th– John Gross

January 16th 2017 –TBD

February 20th 2017—TBD

March 20th 2017—TBD

April 17th 2017—TBD

All meetings start at 7:00 pm and are also found on our website: www.acfharrisburg.org

MEETING MINUTES FROM APRIL:

6:50- 7:00— BOARD IN ATTENDANCE: CHEF PEFFLEY, CHEF CORLE, CHEF REIS, CHEF TIM HARRIS

ABSENT: CHEF GIPE .

7:00– 7:05 – CHEF PEFFLEY GREETED CHAPTER AND GUESTS

7:05 - PLEDGE AND PRAYER— CHEF ROEBUCK

INTRODUCED CHEF KING, INSTRUCTOR OF CULINARY ARTS AT THE KEYSTONE TECHNICAL INSTITUTE CAMPUS. CHEF KING INTRODUCED INSTRUCTOR PESTHA WITH HER STUDENTS WHO PREPARED A GLOBAL TASTING FROM INDIA TO THE AMERICAS!! THANK YOU FOR TAKING US ON THIS CULINARY JOURNEY! CHEF AUDREY LANGENHOP CEPC, CE PRESENTED A BEAUTIFUL DISPLAY OF FRENCH PASTRIES THAT WERE WELL RECEIVED BY ALL. THANKS AGAIN TO THE KTI STAFF FOR A WONDERFUL EVENING.

CHEF DAVID MILLS III INTRODUCED THE EVENINGS EDUCATIONAL SPEAKERS FROM L.E.A.F. SHANE KAPLAN AND STUDENTS LYNNE & ALAINA WHO PRESENTED AN EDUCATIONAL LOOK AT HOW TOMATOES MIGHT BE GROWN. THEY ALSO INTRODUCED THE CHAPTER TO WHAT L.E.A.F HAS COMING UP THIS SUMMER. DENISE BRITTON AND DONNA SCHULER GAVE SOME BACKGROUND TO THE SHALOM HOUSE IN HARRISBURG AND THEY INVITED CHAPTER MEMBERS TO BECOME INVOLVED TO MAKE AN IMPACT IN THE COMMUNITY. SEE THE LINK ON OUR WEB-SITE TO LEARN MORE INFORMATION ABOUT THESE PROGRAMS.

8:30– 9:00 CHEF PEFFLEY CALLED THE MEETING TO ORDER AND ASKED FOR APPROVAL OF LAST MONTHS MINUTES –APPROVAL OF MINUTES MOTION: CHEF BOB ROEBUCK SECOND: CHEF JOE PADAMONSKY

ALL IN FAVOR

TREASURES REPORT: PRESIDENTS REPORT: CHEF REIS 3/01/16 TO 3/31/16

CHECKING ACCOUNT BEGINNING BALANCE: \$8,866.03

CHECKING ACCOUNT DEPOSITS: \$0

CHECKING ACCOUNT EXPENDITURES: \$724.31 & \$1.99 SERVICE CHARGE

CHECKING ACCOUNT ENDING BALANCE: \$8,139.73

SAVINGS ACCOUNT BEGINNING BALANCE: \$15,198.97

SAVINGS ACCOUNT INTEREST: \$1.29

SAVINGS ACCOUNT ENDING BALANCE: \$15,200.26

APPROVAL OF TREASURER'S REPORT" MOTION: CHEF MICHAEL HARANTS SECOND: CHEF TIM DURGEY
ALL IN FAVOR

PRESIDENTS REPORT: CHEF PEFFLEY

CHEF PEFFLEY SHARED WITH THE CHAPTER THAT WE WILL BE ONCE AGAIN VYING FOR CHAPTER OF THE YEAR, SO IF YOU ARE INVOLVED WITH ANYTHING THAT IS CHAPTER RELATED PLEASE PASS THAT INFO ALONG TO CHEF PEFFLEY AND CHEF ROEBUCK. WE ARE IN THE PROCESS OF PUTTING THE MEETING LOCATIONS TOGETHER FOR 2017, IF INTERESTED IN HOSTING PLEASE FORWARD THAT INFORMATION TO CHEF PEFFLEY OR CHEF CORLE. THANKS TO THE CHAPTER FOR HELPING MAKING SKILLS USA STATE COMPETITION A SUCCESS ONCE AGAIN. CHEF CHER HARRIS, CHEF CHARLIE GIPE AND CHEF HARANTS DID A STELLAR JOB AS THE CLUSTER CHAIRS FOR THE EVENTS. THANKS AGAIN FOR MAKING OUR CHAPTER LOOK GREAT!!! CONGRATULATIONS TO WILSON LOPEZ AND SYDNEE WOLF FOR PLACING SECOND AND FIRST AT THE COMMERCIAL BAKING COMPETITION. GO GET'EM SYD AT NATIONALS!!! THANKS TO THE CHAPTER FOR HELPING SYDNEE WITH HER TRAVELING EXPENSES TO NATIONALS. A MOTION BY CHEF TIM McGRATH FOR \$500 AND A SECOND BY TOM LONG AND ALL IN FAVOR.

CHEF PRESENTED A BEAUTIFUL CUTTING BOARD TO CHEF KING FROM OUR WOOD MASTER CHRIS DITLOW OF LASER LEAF. CHRIS THEN PRESENTED CHEF PEFFLEY A KNIFE WITH A CUSTOM WOOD-EN HANDLE. ANOTHER MASTERPIECE BY MR. DITLOW.

CORRESPONDENCE: CHEF CORLE

SEVERAL CHAPTER MEMBERS AND OUR OWN CHEF OF THE YEAR SCOTT LEVY WERE PICTURED IN THE LATEST EDITION OF THE CULINARY REVIEW!!!!

WE ALSO RECEIVED THE MONTHLY NEWSLETTER FROM SUSQUEHANNA ACF CHAPTER.

COMMITTEES

CERTIFICATION: CHAIRPERSON: CHEF HARRIS Co-CHAIR: CHEF FINCH

THE CEC, CSC AND CEPC ALL HAVE PASSED THE ACCREDITATION PROCESS THROUGH NCCA AND THE REST SHOULD FOLLOW SOON. THE COMMISSION IS REDEFINING AND BECOMING MORE TRANSPARENT AND HOPES TO MAKE THE WHOLE CERTIFICATION PROCESS A BETTER EXPERIENCE FOR ALL.

THE LEBANON CTC IS WORKING ON HOSTING A CERTIFICATION TEST IN EARLY FALL. MORE INFO TO COME. REMEMBER CHAPTER MEMBERS WILL RECEIVE THE FIRST OPPORTUNITY TO CERTIFY!

EDUCATION: CHAIRPERSON: CHEF CORLE CO-CHAIR: CHEF GIPE

CALLING ALL CHEFS!!! PLEASE SHARE YOUR SKILLS WITH THE CHAPTER AT OUR MONTHLY MEETING. KEEP TRACK OF YOUR CEH FOR CERTIFICATION!!!

REMEMBER THAT THE AUGUST MEETING WILL BE HELD AT 1:00 SELTZER'S BOLOGNA IN PALMYRA

NEWSLETTER: CHAIRPERSON: CHEF CORLE CO-CHAIR: CHEF CAMPBELL

PLEASE CONTACT BOB OR THAD IF YOU WOULD LIKE ANY INFORMATION POSTED (UPCOMING EVENTS, RECIPES, JOB POSTINGS ETC.) RCORLE@LCCTC.EDU OR TJCAMPBELL@HERSHEYPA.COM

WE ARE WORKING ON A TOTAL TRANSITION OF THE NEWSLETTER TO BE VIEWED FROM OUR WEBSITE ONLY AND NOT SENT OUT INDIVIDUALLY.

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. WE ARE GOING TO EXPAND OUR REACH WITH INSTAGRAM AND MORE TWITTER INFORMATION.

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 ROEBUCK & CHEF LONG

STUDENTS NEED TO CHECK THE WEBSITE ([HTTP://WWW.ACFCHEFS.ORG/ACF/PARTNERSHIPS/AAC/ACF/PARTNERSHIPS/AAC/](http://www.acfchefs.org/acf/partnerships/aac/acf/partnerships/aac/)) FOR MORE INFO.



THE 45TH INDUCTION MEETING WILL BE ON JULY 17TH WITH THE RECEPTION AT 6 PM AND DINNER AT 7PM AT THE MARRIOT PHOENIX. THE SPOUSES LUNCHEON WILL BE ON JULY 19TH.

RONALD McDONALD HOUSE: : CHEF ROEBUCK

A BIG THANK YOU TO CHEF SCOTT LEVY FOR SUPPLYING THE MEALS FOR 2016

THIS IS ONE OF THE MANY REASONS WHY ARE CHAPTER IS GREAT!!!

TASTE: CHEF REIS, CHEF GIPE & CHEF PEFFLEY

NOTHING TO REPORT AT THIS TIME!

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.

ENCOURAGE YOUR FAMILY'S TO DONATE EVEN IF THEY LIVE IN ANOTHER STATE!!!

OUR GOAL IS 16 PINTS PER YEAR.

GOLF OUTING: CHAIRPERSON: CHEF TIM McGRATH

THIS YEARS EVENT WILL BE RUN BY CHEF TIM McGRATH AND HIS STUDENT FROM CUMBERLAND-PERRY. THE OCTOBER MEETING WILL BE AT THE HOTEL HERSHEY NOT THE COUNTRY CLUB!

PA FLAVORS: WILL BE ON APRIL 23RD 2016. COME OUT AND SUPPORT THE NUMBER 1 FUNDRAISER FOR OUR CHAPTER!!! SYSCO WILL BE HELPING WITH THE VP HOUR WITH THE STUDENTS FROM CUMBERLAND -PERRY AND LEBANON CTC'S AND HACC, YTI AND KTI WILL ALSO BE THERE WITH BOOTHS . WE WILL HAVE A REPORT ON THE EVENT AT OUR NEXT MEETING.

FOOD BANK: CHEF ROEBUCK

CHEF ROEBUCK IS NEED OF HELP, PLEASE SEE THE DATES THAT ARE LISTED ON THE ACF WEBSITE UNDER THE CALENDAR AS "FOOD BANK ASSISTANCE" LOOK FOR JULY OPPORTUNITY'S

CALL CHEF ROEBUCK @ 717-566-1062

CHEFS MOVE TO SCHOOL: CHEF ROEBUCK & CHEF BYREM

NOTHING TO REPORT AT THIS TIME.

OLD BUSINESS:

WE ARE STILL LOOKING FOR HOST SITES FOR 2017. SEE CHEF PEFFLEY IF YOU HAVE A DESIRED DATE IN MIND.

THANKS TO CHEF CLARK FROM HOLLYWOOD CASINO FOR PICKING UP NOVEMBERS MEETING.

NEW BUSINESS:

THE CHAPTER ASKED MEMBERS TO INFORM THE BOARD OF ANY ACTIVITIES THAT ARE FIELD RELATED OR CHAPTER RELATED. SOME PAST INCIDENTS HAVE PUT THE CHAPTER IN AWKWARD SITUATIONS. IF THE CHAPTER DEEMS THE ACTIVITY A VIABLE VENTURE WE WILL BE MORE THAN HAPPY TO LEND OUR SUPPORT. THANKS FOR YOUR ATTENTION TO THIS MATTER.

MOTION TO CLOSE MEETING: 9:02 – CHEF BOB ROEBUCK SECOND: CHEF TIM DURGEY





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ACF Harrisburg Chapter PA 181

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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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