



# MISE EN PLACE

September 2019

## President's Message:

Hello Everyone I can feel the chill in the morning air Fall must be coming. I wanted to thank Chef Jason Clark and the Staff at Messiah Life-ways for the outstanding meal and the wonderful presentation on Duck. Talk about utilization when it comes to the Pekin Duck, Chef used the Wings for an Appetizer, the Carcass for Soup broth, the Thighs for an Entrée and Confit for Carnitas. I also wanted to thank Matt from Jurgielewicz & Sons for presenting America's Tastiest Duck to our chapter. This was an excellent educational opportunity to see how a Chef can take one item like Duck and turn it into countless dishes. Well Done Chef Jason!

Our next meeting will be at 7pm at the Hershey Country Club on October 21st at 1000 East Derry Road , Hershey Pa 17033 for the Golf Outing. Bring a Friend and if you know any Chef's looking for Employment here is [karin@kopplinandkuebler.com](mailto:karin@kopplinandkuebler.com) email. This firm is seeking Qualified Candidates for positions all across the United States as Executive Chefs.

Tim McGrath CCC

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

717-514-6803

Keep On Cooking!

**Next Meeting:**

**Monday: August**

**7:00pm**



## The Apprentice



Chef Corle spoke about the three new apprentice that have started in the program at LVCTC. Two of the apprentice attended our meeting. Chef Gipe offered his services working with the students on some garmashie work. Chef also spoke about some of the history of the ACF and long with his experiences.

Thank You—Chef's



# 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 LOCATIONS

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 SEPTEMBER 16:

7:00pm- – Board in attendance: All Present—

7:03pm— — Chef McGrath greeted Chapter and

Guests that came to the meeting

7:05 Pledge and Pray by: Chef Roebuck

7:30pm Introduced our Educational Component—

Thank you to Jurgielewicz & Son for the great presentation on Duck.

The food items that were prepared for the meal were wonderful.

Fact- From the hatch to processing ducks takes 41 days.

Reading or Posting and approval of minutes / Minutes were approved

**JOE JURGIELEWICZ & SON, LTD.**

The Jurgielewicz & Son Ltd. is a 4th generation family-owned Pekin duck farm started in 1939 in Long Island, New York. In 1994, we re-located our farm to 500 acres in the rolling hills of southeastern Pennsylvania Dutch country.

As a family-owned business, we take deep pride in everything we do. We provide our ducks with 24/7 veterinary care from our veterinarians, Dr. Joe and Alvin Jurgielewicz. We are dedicated to animal welfare and sustainable farming practices.

We raise Pekin ducks, which were first brought over from China in 1873. Our ducks are specifically bred to have great eating flavor and the unique skin favored by eating guests. Our proprietary free ranging grow-out process uses corn and soybean meal to bring you a duck with the perfect meat-to-fat ratio. Our ducks can be found in many major Asian markets across the U.S., including New York City, Chicago, and Boston.

We select the healthiest and healthiest birds to bring the best packs for restaurants, institutions, retailers and home consumers across the US, and globally. All Jurgielewicz ducks are raised free ranging in their own fields of Pennsylvania. Our modern farms use the best technology to provide a safe, temperature-controlled environment. With our precision and care and a perfect diet, each and every duck creates the tastiest and best eating duck available today.

Facebook 610.562.3825 TASTYDUCK.COM Instagram

by

**Treasurer's Report:**

**September 2019**

**Chef Autumn Patti**

Beginning balance: checking account \$ 2064.58

Deposits: 65.00 Rebate, PA Flavors 3176.81, Transfer 2000.00 from savings, 5.00 checking fee

Beginning balance: savings account balance is \$ 9741.03

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

**Presidents Report: Chef Tim McGrath CCC**

Thank you to Chef Jason Clark for providing the meal for tonight's meeting. The presentation was delightful of all the different items offered by using duck as the protein. If anyone has Job Posting please send the to Chef Thad.

**Correspondence:**

Chef Doogie – no report at this time

**Old Business:**

**New Business:**

Motion was made by Chef Patti to waive the 5.00 fee for all students. Motion had a 2nd and all in attendances approved the motion.

Facebook Is now updated by Chef Patti. Please send her any stories or anything of interest so she can post items for others. [arpatti@hacc.edu](mailto:arpatti@hacc.edu)

We are in need of members offering some new locations to host ACF meetings. Please contact Chef McGrath or Chef Patti if you are able to help out.

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





## COMMITTEES



**Certification:** Chairperson: Chef Harris CEC

Nothing to report at this time

### **Education:**

LVCTC now approved to for the written part of ACF certification. When your on the web site pick them for the location if you like.

**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



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

Americo "Rico" DiFronze AAC Chairman Joe Aiello—AAC Vice Chairman

Karen Stamper—AAC Foundation Assistant

AAC supported the 4 Regional Bowls knowledge bowl teams— 3 of our HACCC team members received 210.00 each for placing

Chicago Chefs and AAC are hosting the 38 annual Dinner honoring Steven Jileba CMC, CCE, AAC on , November 2, 2019 at 6:00pm. Cost is 135.00 p/p Seating is limited RSVP is needed by October 17th contact Rosemary at 630-254-1049 Softtel Chicago Magnificent Mile

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

**We are in need of covered for October—if able to help please call Chef Roebuck**

**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**

Meeting was held with all— Everything is on track for the event next month.

**PA Flavors:**

\_Check has been received

**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:**

Next Meeting to be held at Hershey Country Club at 7:00 pm.

This meeting may start late due to the golf outing. All can help out with dinner.

**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 Doogie**

**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**