



American Culinary Federation  
Harrisburg Chapter

# MISE EN PLACE

July 2018

Greetings Chef's, Culinarians, Students, and friends of the ACF,

Thank you to everyone that was in attendance for our July Meeting at Kegel's produce. I heard there was some really great food. Thank you to Kegel's Produce and Sysco for providing some of the food, and thank you to our members for the food that you took the time to share with others.

Chef Clark, Chef Peffley and Myself, all had the opportunity to go to the National ACF Conference in New Orleans. The theme for this year was "Be the Change". It was really an inspiring week for all of us. One of the best moments was when we were surprised at the President's Ball by Chef Peffley winning a President's Award! What a great accomplishment!

One of the defining moments for me was when Chef John Folsie spoke about his journey. He grew up in a trapper's cabin in the swamps of Louisiana. His mother passed away when he was 8 years old, and his father left in October through February every year to go trapping. He was raised by an African American neighbor, who taught him what integrity was and the love for food. She was his second mother that he will always be grateful for. Now Chef John Folsie and Company is a Multi-Million dollar company that has multiple restaurants, a manufacturing company, a teaching farm, an accredited Bachelor's Degree Culinary Program, and donates millions of dollars to hunger relief and education.

His message was simple, if a young boy that grew up in a trappers cabin in the swamp can do it, Then "Why not you!". Each one of us has the ability to have a similar story. You need Integrity, The willingness to work hard, have God in your life, and always give back. If giving back to you today means volunteering at a church feeding program, then do it! Tomorrow you may be able to do more, but do what you can now, it will come back to you threefold.

I want to challenge each of our members to find a way to give back, and to "Be the Change". It starts with each of us doing what we can to help others. We are all more successful when one of us is. Lets celebrate one another and keep in the back of our minds, "Why not You!"

Chef David T. Mills III

ACF Chapter President, PA 181

Board Chair, Leaf Project

Culinary Chair, March of Dimes Signature Chef Auction

dtmills@hacc.edu

**Next Meeting:**

**Monday: August 20th**

**Little Bird Restaurant**

**4444 Carlisle Pike**

**Camp Hill PA 17011**

**7:00 PM**

# VP CORNER

July 2018

## Chefs, Students and Guests

I wanted to say thank you to Kegels and Kathy Fuller for hosting the meeting, donating the food product for the summer picnic. I would also like to thank Rijuce for presenting their product line and the locally pressed juice from Lancaster county. Hopefully somebody seen a need for this in their bars for drinks or as normal beverage or evening cooking with them.

I am excited about our next meeting on August 20,2018 at Little Bird Craft kitchen in Ever Grain Brewing company with Chef Kurt Wewer will be preparing offerings from Pa Foraged Mushrooms.

The Educational piece is going to focus on Foraging in Pa with Mushrooms.

Foraging has been very popular for many years in the world. One of the best ways to get to know a place is through its food, and it's increasingly easy for travelers to experience firsthand the foraging trend popularized by chefs like René Redzepi of Copenhagen's Noma. We dug up an array of cooking schools, hotels and passionate locals offering tours that celebrate wild, fresh ingredients, whether over a two-hour sail or a weekend-long forest adventure.

"Foraging keeps you completely in the moment, connects you with the ecological web of life which we are all a part of but are mostly disconnected from. Some of the best travel destinations for food foraging is the following. Cape town for some black mussels, sea snails, mushrooms, plants, nuts, herbs such as cape sorrel and stinging nettles. Asheville, North Carolina is a great place as well, Brooklyn New York, Cornwall, England, Turks and Caicos and finally would be in our own back yard. Bradford Pennsylvania. Whether you try your luck with a fishing rod, hunt your own game or fowl, or forage for wild ingredients at The Lodge at the Glendorn, executive chef Joseph Schafer will help you cook your haul in a private class. Spread over 1,500 acres, this rustic-luxe property neighbors the Allegheny National Forest. Spring and summer are the optimal foraging seasons; look for ramps and watercress in the spring, mushrooms in July and blackberries and ginseng in August. Fall is hunting season, with trips focusing on deer, turkey and pheasant. And trout fishing is available all year. See you all at the meeting and let's get excited about some foraging.

The rest of the year meetings have some exciting educational pieces, here is some of the following topics. Art of Seasoning Blending, Plant Breeding optimizing flavor from seed to plate, Next Generation of cooks, Modern Vegetarian cooking, Science of Cooking, Kitchen Creativity, Modernist Bread. I am always interested to hear other ideas if someone think we are missing something important to talk about this year in the food industry. Please email me at [Jason.clark@pngaming.com](mailto:Jason.clark@pngaming.com).

# 2018 MEETING LOCATIONS

Please mark your calendars

## 2017 Meeting Schedule

January 16th 2018- Hilton

February 20th 2018—SYSCO

March 20th 2018—YTI

April 17th 2018—KTI

May 15th 2018—CPAVTS

June 19th 2018—Giant Center

July 16th 2017—Kegel's

August 20th—Little Bird Restaurant

September 17th- HACC

October 15th— Hotel Hershey

November 19th—Hollywood Casino

December 17th—John Gross

All meetings start at 7:00 pm **(Unless Noted!)** and are also found on our website: [www.acfharrisburg.org](http://www.acfharrisburg.org)



## MEETING MINUTES FROM JULY 16TH

**7:00- – BOARD IN ATTENDANCE: CHEF MCGRATH**

**7:05- – CHEF MCGRATH GREETED CHAPTER AND GUESTS THAT CAME TO KEGEL'S PRODUCE**

**7:05 - PLEDGE AND PRAYER BY CHEF GIPE CEC AAC**

**7:08-INTRODUCED OUR HOST FOR THE EVENING—THANK YOU SUSAN MYER'S FROM KEGELS PRODUCE AND CATHY ALSO A BIG THANK YOU TO CHEF RICHARD BLTHYE AND SYSCO OF CENTRAL PA FOR DONATING THE PROTEIN FOR OUR JULY MEETING MEAL! THANK YOU TO ERIC FROM RIJUICE FOR THE VERY INTERESTING FLAVOR COMBINATIONS OF FRUIT AND VEGETABLE JUICES WHAT A TREAT!**

**7:45- CHEF MCGRATH BROUGHT THE MEETING BACK TO ORDER AND ASKED FOR MOTION TO APPROVE POSTING OF JUNE MEETING MINUTES CHEF GIPE MADE A MOTION CHEF ROEBUCK 2ND ALL AGREED MOTION CARRIED**

**TREASURES REPORT:**

**JUNE TO JULY 2018**

**PRESIDENTS REPORT:** CHEF MILLS

**CORRESPONDENCE:** CHEF McGRATH– NOTHING TO REPORT

**COMMITTEES**

**CERTIFICATION:** CHAIRPERSON: CHEF HARRIS NO REPORT

**EDUCATION:** CHAIRPERSON: CHEF CLARK WE WILL LEARN ABOUT MUSHROOMS AND FORAGING FOR EDIBLES AT THE AUGUST MEETING

**NEWSLETTER:** CHAIRPERSON: CHEF TIM DURGEY IT WORKS

WE ARE WORKING ON A TOTAL TRANSITION OF THE NEWSLETTER TO BE VIEWED FROM OUR WEB-SITE ONLY AND NOT SENT OUT INDIVIDUALLY. **600 NEWSLETTERS ARE SENT OUT MONTHLY!!**

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 TIM DURGEY IT WORKS

**ACADEMY OF CHEFS:** CHEF ROEBUCK & CHEF LONG

MR. L EDWIN BROWN PASSED AWAY IN MAY, HE WAS AN HONORARY AAC MEMBER AND AAC CULINARY HALL OF FAM

CHEF MARK WRIGHT CEC AAC REPRESENTED THE AAC AT THE ANNUAL MEETING OF THE CANADIAN FEDERATION OF CHEFS AT PRINCE EDWARD ISLAND , CANADA



**RONALD McDONALD HOUSE:** : CHEF ROEBUCK

**OUR NEW CALENDAR FOR SERVING THE HOUSE IS AS FOLLOWS:**

**JANUARY DCTS**

**JULY MASONIC VILLAGE**

**FEB. HOTEL HERSHEY**

**AUGUST HBG. HILTON**

**MARCH CUMBERLAND PERRY**

**SEPT. GIANT CENTER**

**APRIL PA SCHOOL OF CULINARY ARTS**

**OCT. HACC**

**MAY HERSHEY ROAD FAMILY**

**NOV. LEBANON CTC**

**JUNE HOLLYWOOD CASINO**

**DEC. SYSCO OF CENTRAL PA**

**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

NOTHING TO REPORT!

**PA FLAVORS:**

NOTHING TO REPORT!

**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 OPPORTUNITIES

CALL CHEF ROEBUCK @ 717-566-1062

**CULINARY MEDICINE:** CHAIRPERSON CHEF DAVIE GURDUS CEC REPORTS THAT PENN STATE WILL BE AT THE FOOD BANK IN CONJUNCTION WITH OUR CULINARY MEDICINE ON SEPT. 13TH, 17TH, AND THE 20TH FROM 2-6PM. PLEASE CONTACT CHEF DAVE GURDUS AT 1-717-383-6958

**CHEFS MOVE TO SCHOOL: CHEF ROEBUCK & CHEF BYREM**

NO REPORT

**OLD BUSINESS:**

WE ARE STILL WORKING ON FUND RAISING FOR HARRISBURG ACF CHAPTER 181 IDEAS WELCOME

**NEW BUSINESS:**

MEMBERS AGREED TO START A NEW EMAIL CATALOG TO MAKE SURE EVERYONE IS RECEIVING THE CURRENT INFORMATION . DISCUSSION WAS HAD TO ELIMINATE JULY MEETING DUE TO LOW TURN-OUT DURING NATIONAL CONVENTION TIME FRAMES

**MOTION TO CLOSE MEETING: – CHEF BOB ROEBUCK CEC, AAC SECOND: TIM DURGEY**

AT 8:40PM

## ACF Harrisburg Chapter PA 181

### 2018 Officers

#### **President:**

**Chef David T. Mills III**

**Chef Instructor, Culinary Arts**

**HACC, Central Pennsylvania's Community College**

**Email: dtmills@hacc.edu**

**Telephone: 1-717-221-1737**

#### **Vice President:**

**Jason Clark**

**Sous Chef, Hollywood Casino**

**Jason.Clark@pngaming.org**

#### **Treasurer:**

**Chef Autumn Patti**

**Program Director, Chef Instructor**

**Culinary Arts and Baking and Pastry Arts Program**

**Culinary & Pastry Arts Club Advisor**

**HACC, Central Pennsylvania's Community College**

**arpatti@hacc.edu**

#### **Secretary:**

**Chef Tim McGrath CCC Culinary Arts Instructor**

**tmcgrath@cpavts.org**

**1-717-697-0354 ext. 170**

**1-717-514-6803**

#### **Chairman of the Board**

**Brian Pfeffley CEPC, CCE AAC**

**Pastry Instructor**

**Lebanon CTC**

## **CULINARIAN'S CODE**

As a proud member of the  
American Culinary Federation,

I pledge to share my profes-  
sional 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 col-  
leagues.

I will protect all members from  
the use of unfair means, un-  
necessary risks and unethical  
behavior when used against  
them for another's personal  
gain.



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