



MISE EN PLACE

October 2020



President's Greeting

Good day to each of you,

I hope that you remain safe and well as this reaches you. As more restaurants announce their closings, COVID cases continue to rise, and schools fluctuate from in-person to remote learning. We are clearly not out of this pandemic and times continue to present challenges for each of us. I am proud of our chapter's unity and continued involvement in the community and with education. Thank you again to Chef Notter for another excellent demonstration to share her knowledge and skills with us!

Congratulations to this year's Chapter Award recipients! It was great to hear why each of these nominees represents our chapter and deserves this honor. Awards will be presented in January 2021! Thank you to all that have stepped up with your willingness to serve on our chapter's board and continue to lead our chapter over the next 2 years. Election ballots are open thru November 15th at 11:59pm.

I look forward to seeing you at our Chapter's November Meeting on Monday, November 16th at 6:30pm EST as Sam Johnson provides a virtual tour of the aquaponics program of [Agworks at CCA](#) right here in Central PA. Not sure what aquaponics is all about? Tune in to find out! This is a great facility that provides produce to many local restaurants, including many of our members.

<https://ccaeducate.zoom.us/j/96002698479?pwd=TG5nRjVYk4N0FKVHdtYk5wNHUzQT09>

Following the presentation, we will jump into chapter business on a separate zoom meeting:

<https://hacc.zoom.us/j/99695447346?pwd=SkwzRC9IbVBNbEY3N2FXdDF2RWE5UT09>

The election results for our 2021-2022 Chapter Board positions will be announced. An update on the Board of Governor's Meeting and NE Regional Conference Call, and what to look forward to in December as a fun holiday experience!

I look forward to seeing you all at our November Chapter meeting via zoom on Monday, November 16th at 6:30pm EST!

Be well, stay healthy and happy.

Chef Autumn Patti

ACF Harrisburg Chapter President, Treasurer

Student Spotlight

As our 2020 ACF PA181 Chapter Student of the Year Award recipient and the newly elected 2021-22 Student Representative of our chapter, it is fitting to reintroduce you to Rasheeda Carter, HACC Culinary, Baking, and Business Studies student.

Rasheeda Carter

As a Chapter, PA 181 is no stranger to Rasheeda Carter. For any members who need a quick refresher, Rasheeda has been a top contender to our Student Competitions! She so far has placed 1st in the Pie and Healthy Cookie bake offs, and recently placed 2nd in the Chili Cookoff. And be on the lookout, because she will be submitting yet another entry into the Taco Tournament!

Rasheeda is soon to complete her Culinary and Baking Certificates at HACC within the year, then pursuing her Associates in Business Management. Her next step is simply to get going on her internship with Chef Barry Crumlich at PA's Governor's Residence, and at Raising the Bar Bakery in downtown Harrisburg. Until that time Rasheeda has made the plunge and started her own baking business- Rasheeda's Goodies. From cupcakes to tortes long as she gets a 2-week notice, the sky is the limit!

From the start, Rasheeda was not aware of how submersed she would eventually become into the kitchen community! It started with participating in preparing meals for the Ronald McDonald House, and making cookies for HACC's Library for an annual event. She continued to volunteer her time, in between her classes and being a full-time wife and mother to her three children! As time progressed Rasheeda was a crucial piece into the success to HACC's 2018 Holiday Party, a March of Dimes event at the Antique Auto Museum, and the PA Farm Show. Even at the Farm Show Rasheeda was asked to compete in a Student Chopped Competition- and you guessed it, her Team took 1st place! Coming down off that win, she was a part of the FOH for HACC's Accreditation Luncheon, and was asked by Chef Barry Crumlich at the PA's Governor's Residence to design a hors d'oeuvre menu for the State Dinner, as well as assist with the dinner itself. Later on, she became the Treasurer for the Culinary and Baking Arts Club at HACC.

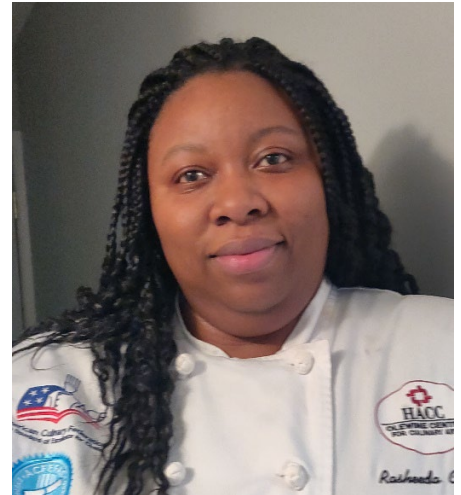
All while back in the classroom, Rasheeda was exceling in her labs and projects. In her final culinary lab class Rasheeda presented an outstanding presentation on African cuisine, as well as create a menu that was featured at HACC's Chef's Apprentice. While in baking labs she executed a well thought out, and planned bread display, later topping that off with a wine and cheese chocolate display!

While at HACC Rasheeda has received numerous awards and recognition including The Culinary Arts Toque Blanc Award, and Dean's List. Through her involvement with the ACF Harrisburg Chapter, she can now add the 2020 ACF PA181 Chapter Student of the Year Award and the 2021-22 Student Representative of our chapter to her resume.

And her latest win in the Taco Competition was for her

“Peaches and Friends Dessert Taco”

Jack Daniel's Fire Whiskey spiked peaches, accompanied with thyme infused mascarpone, browned butter pistachio granola, drizzled with sea salt caramel, nestled in a crispy cinnamon sugar shell dipped in a silky smooth Jack Daniel's Fire Whiskey chocolate ganache.



Ingredient of the Month

October 2020 – Ullucus

From https://www.acfchefs.org/ACF/Partnerships/Chef_and_Child/Ingredients/ACF/Partnerships/CCF/Ingredients/

Ullucus is a genus of flowering plants in the family Basellaceae. The most popular species is *Ullucus tuberosus*, referred to as Ulluco (pronounced oo-yookoh). Ulluco is grown primarily as a root vegetable but the leaf is also edible. Ulluco are compared to potatoes but have a more earthy or beet-like flavor. Some varieties have a very strong beet flavor, while others have almost none. The skin is soft and needs no peeling before eating. Some varieties have a gummy or slimy texture when raw but that characteristic is reduced or lost when cooked. Ulluco have a brightly colored waxy skin in a variety of yellows, pinks and purples. These tubers are typically smooth and can be spherical or elongated.



Health Benefits

Ullucos are known to contain high levels of protein, calcium, and carotene. Ulluco is a good source of carbohydrate, with about twenty less calories per serving than potato. It is very high in vitamin C, with more than twice as much as potato. Vitamin C is needed for the growth and repair of tissues in all parts of your body.

Culinary Uses

- Ulluco are added to soups and stews such as the Colombian dish cocido boyacense. Ulluco are preferable over potatoes in soups as they produce a smoother texture.
- Ulluco have high water content and are traditionally boiled, shredded, grated or mashed rather than baked.
- Ulluco are pickled and mixed with hot sauces.
- The greens of ulluco can be prepared in the same ways as spinach which they resemble in taste.
- Contemporary dishes incorporate the ulluco root as well as the leaves into salads.
- Olluquito or olluquito con carne is a traditional Peruvian dish. It contains strips of meat, ulluco and spices. It is often accompanied with a generous serving of white rice.

Presented by American Culinary Federation Education Foundation

Complete the quizzes by logging on to the [ACF online learning center](#), to earn one hour of continuing-education credits toward ACF certification.

November 2020 – Persimmons

A persimmon is botanically a berry that comes from the edible fruit trees in the genus, Diospyros. The most common species is Diospyros kaki, also known as Asian or Japanese persimmon. It has two popular varieties: Hachiya and Fuyu. Persimmon fruit matures from autumn to winter. In color, the ripe fruit range from glossy light yellow-orange to dark red-orange depending on the species and variety. There are astringent and non-astringent varieties. When softened, persimmons have a sweet and delicate flavor.

All About **PERSIMMONS**



Health Benefits

Persimmons are rich in dietary fiber and many nutrients such as manganese, beta-carotene, vitamin C, and iron. Persimmons are fat-free and are a good source of healthy carbohydrates and natural sugar. Including more fruits and vegetables in your daily diet will help maintain heart health, vision health and healthy immune systems.

Culinary Uses

Persimmons can be eaten fresh and whole like an apple in bite-size slices and may be peeled. Ripe persimmons can also be eaten by removing the top leaf, breaking the fruit in half, and eating from the inside out.

In Asian countries, after harvesting, persimmons are prepared using traditional hand-drying techniques outdoors for two to three weeks. The fruit is then further dried by exposure to heat over several days before being shipped to market, to be sold as dried fruit.

In Japan a persimmon leaf tea (Kaki-No-Ha Cha) is made from the dried leaves of "kaki" persimmons.

An American classic, persimmon pudding is a baked dessert made with fresh persimmons that has the consistency of pumpkin pie but resembles a brownie and is almost always topped with whipped cream.

Fun Facts

- An annual persimmon festival, featuring a persimmon pudding contest, is held every September in Mitchell, Indiana.
- In 2018, China produced about two-thirds of the world total of persimmons.
- In the United States most domestic commercial production of persimmons is centered in California.
- Persimmons are the national fruit of Japan.
- According to folklore, the shape of the inside seed predicts the winter weather to come.

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Complete the quizzes by logging on to the [ACF online learning center](#), to earn one hour of continuing-education credits toward ACF certification.

2020 Meeting Locations & Education

All meetings start at 7:00 pm, unless noted and are also found on our website: www.acfharrisburg.org with addresses and any special directions.

- January 20, 2020 Hilton Harrisburg – Chapter Awards “*Wagyu Beef from Eleven Oaks*”
- February 17, 2020 Sysco of Central PA, “*Lenten Meal Choices*”
- March 16, 2020 Via Zoom, recording: https://youtu.be/gaGhdx2O_k
- April 20, 2020 Via Zoom, “*Pies*” recording: <https://youtu.be/NshLAFeTDjA>
- May 18, 2020 Via Zoom, “*Dairy trends, and nutritional cooking with local cheeses*”
Recording: <https://youtu.be/dQL5cphxVTQ>
- June 15, 2020 Via Zoom “*Ice Carving Logos*” with Chef Tom Long
Recording: <https://youtu.be/VvEH3onm4SQ>
- July 20, 2020 Via Zoom “*Beekeeping and Honey Harvesting*” with Chef Barry Crumlich
Recording: <https://youtu.be/gj1fu0CsgC4>
- August 17, 2020 Via Zoom, “*Catering Operations during COVID-19*”
with Chef Jay Varga, Executive Chef, JDK Catering Group
Recording: <https://youtu.be/H-EutkPw2A0>
- September 21, 2020 *Via Zoom: “Molded Chocolates” with Chef Racin*
Recording of Demonstration: <https://youtu.be/GLsl4KRC84Q>
Recording of Meeting: <https://youtu.be/rWliEEIAUw>
- October 19, 2020 Hershey Country Club—Golf Outing
Via Zoom: “*Not your Typical Halloween Candy*” with Chef Notter
Recording of Meeting: https://youtu.be/RyHE_4zFHu8
- November 16, 2020 *Via Zoom: AgWorks at CCA Virtual Tour & Presentation at 6:30 pm EST*
Agworks link at 6:30: <https://ccaeducate.zoom.us/j/96002698479?pwd=TG5nRjVYVkh4N0FKVHdtYk5wNHUzQT09>
Meeting Link at 7:45: <https://hacc.zoom.us/j/99695447346?pwd=SkwzRC9IbVBNbEY3N2FXdDF2RWE5UT09>
- December 21, 2020 *Via Zoom – Holiday Party*

2021 MEETING HOSTS & EDUCATION PRESENTERS NEEDED

If you are interested in hosting a meeting or would like to provide an educational component, please contact Autumn Patti at arpatti@hacc.edu or acfharrisburg@gmail.com

Meeting Minutes from October 19, 2020:

Meeting began via zoom at 7:45pm – Motion Chef Harants, 2nd Chef Reis, approved by all in attendance
Board in attendance: Present— Chef Autumn Patti, Chef Richard Blythe, Chef T. Durgey, Chef Brian Peffley
Number of participants in attendance: 45 presentation, 32 meeting

Autumn greeted the Chapter and welcomed everyone to the meeting including guests. She thanked those attending, noting by listing all meeting participants' names. She commented on the great demonstration provided just prior by Chef Susan Notter, CEPC, "Not Your Typical Candy". Thank you to Chef Notter for the amazing demonstration. The caramlelized white couverture, the colored cocoa butters- Orangiosa, Mintosa, are great new products to be introduced to. And the on-the-fly tempering really showed some skills for our students to see the adaptation that might be needed! Chef Notter's recipes are listed on our website found [here](#).

Pledge by: Chef Patti Prayer by Chef Gipe

Golf Outing

The PRLA Golf Outing happened earlier today. Charlie thanked all that were involved in the planning, preparation, and execution. It was different, but went really well. They split into 2 teams: Charlie, Bob and Doogie at one end, John, Tom, Richard, and Don at another. Thank you to the sponsors as well! A big thank you from the chapter to Charlie for once again heading this up. Next year, John Reis is on deck for the event.

Secretary's Report:

September Mise En Place can be found on the website, and was emailed out as both a pdf and word document. Autumn noted the Ingredient of the Month, and the student featured in the Student Spotlight, Donald Bartch. Charlie requested it be sent out again. Autumn will send with the recording of the meeting.
Motion to approve the September 2020 minutes as written and recorded in *September 2020 Mise en Place*:
Motion: Chef Peffley, 2nd Chef Long, accepted by all in attendance

Treasurer's Report:

Autumn presented the October 2020 report.
October 2020 report- Total: \$9429.78

- Checking acct: \$2129.23 (changes:+\$57 rebates, -\$10 service fee)
- Savings Acct: \$7347.85 (includes +\$0.30 interest)

Motion to approve the Treasurer's Report: Chef Peffley, 2nd Chef Gipe, accepted by all in attendance

President's Message

- Autumn presented the entries to the Taco Competition with Donald Bartch's Fruity Taco, Sebastian Ramirez's Emerald Splash Taquitos, and presented Rasheeda Carter as the winner for her **Peaches and Friends Dessert Tacos!** *Jack Daniel's Fire Whiskey spiked peaches, accompanied with thyme infused mascarpone, browned butter pistachio granola, drizzled with sea salt caramel, nestled in a crispy cinnamon sugar shell dipped in a silky smooth Jack Daniel's Fire Whiskey chocolate ganache.* Autumn will be sending her a \$75 gift certificate to Tres Hermanos, a local Mexican store/restaurant for dinner and ingredients. Congratulations Rasheeda!!
- Autumn once again noted the exception demonstration and thanked Chef Notter. We did not record the demonstration and offered it as a live exclusive to attract for attendees. Autumn did reach out about it becoming a National ACF Chapter Meeting Presentation, but she heard back from Joe in Membership that the National Chapter Meetings are on hold for now. They need to develop the necessary platform, etc. before they can host them. She does have both tonight's and November's presentations on the Event tab of Chef's Table. In November, Sam Johnson from Agworks will be hosting us and she can host up to 5,000 attendees.
- Tonight's agenda was shortened to allow more time for the elections discussions. She noted the agenda committees that have "no reports". Yet to highlight several, for social media, "School is back in session!" is

the title she would give to all the content on facebook over the last month. Awesome pictures are being shared. For the Student Spotlight, please note the link is in the *Mise en Place* here and anyone can nominate a student to be featured. Faith only needs a name and contact, she can take it from there!

- The NE Regional Conference Call will be on Wednesday, Oct. 21st. Autumn will be attending and will report at the next meeting. Michael Harants will be taking Autumn's place as the chapter's proxy at the Board of Governor's Meeting on Friday, October 30th. Autumn has her student's Curbside Culinary Gala at the same time.

Education Committee

Anna secured January's presentation on local shared community kitchen. While they are not operating currently during the pandemic, she is hoping to get a tour as well.

All education presentations and meeting locations are found in the monthly *Mise en Place* (above), yet are tentative based on our current environment changing weekly. Autumn noted that all meeting locations will be tentative at this point, but will be held via zoom until further notice.

Competition Committee

Nothing new to report.

Social Media Committee

Email Renee content to post on our Chapter's facebook page at rj_nasta@yahoo.com or text her pictures at 1-717-821-3531. Also, check out our chapter's YouTube channel: *ACF Harrisburg!*

Junior Membership/ Student Outreach

If you would like to nominate a student to be featured in the Student Spotlight section of our *Mise en Place*, please complete the following form:

https://docs.google.com/forms/d/1aUB_PT_gwQ8tGCQXAkEgbf9GBYja5QMA7j2DJDzckY/viewform?edit_requested=true

Bob reported on the apprentices, noting they are continuing their coursework. They are all taking the ServSafe exam on Monday and then the written certification exams on the 16th. They have 4 working on the culinary certifications and 1 on baking and pastry.

Certification Committee

Nothing new to report.

Accreditation Committee

Nothing new to report.

American Academy of Chefs

Nothing new to report.

Community Outreach

Ronald McDonald House

Nothing new to report.

Volunteers are always needed. Visit <https://www.rmhc-centralpa.org/volunteer/> for more information.

Central PA Foodbank

Nothing new to report.

*The Central PA Food Bank **needs volunteers** to assist in packing at their offsite location. Visit:*

<https://www.centralpafoodbank.org/ways-to-give/give-time/> to sign up.

Budget/Finance & Fundraising Committee

Nothing new to report at this time.

2020 Chapter Awards Nominations

Chef Reis, Chair of the Award Nominations Committee, presented the nominations for the 2020 Chapter Awards and discussed each's contributions:

- Chef of the Year: Chef Nicholas Arnold, CEC
- Pastry Chef of the Year: Chef Susan Notter, CEPC
- Educator of the Year: Chef Autumn Patti
- Student Chef of the Year: Rasheeda Carter, HACC Culinary and Baking student
- Chapter Partner of the Year: PRLA Central Chapter
- Ed Byrem Volunteer Award: Renee Nasta
- Chef Professionalism: Chef Anna Smith, CC
- Hermann Rusch Award: Chef John Reis, CFBE
- President's Award/Chapter Award: Chef Autumn Patti

Autumn thanked John for the nominees. A motion to open the floor for additional nominations for the 2020 Chapter Awards was made by Chef Peffley, seconded by Chef Corle. Autumn called for any additional nominations. No nominations were made.

A motion to close the nominations was made by Chef Gipe, seconded by Chef Peffley. The motion was approved by all members in attendance.

Autumn congratulated all the nominees. An electoral ballot will be sent out via email as a Survey Monkey ballot for voting November 3rd – 15th.

2021-2022 Officer Nominations

Autumn explained the process as stated in our bylaws. Chef Gipe motioned to open the nominations, seconded by Chef C. Harris. Autumn asked Anna Smith, Officer Nominations Committee Chair, to list the committees' nominations, one at a time to allow for confirming the nomination.

For 2021-22 Chapter President, Chef Autumn Patti was nominated. Autumn confirmed her acceptance of the nomination.

A motion to open the floor for additional nominations was made by Chef Peffley and seconded by Chef Long. Autumn called for any additional nominations. No nominations were made. The nominations closed.

For 2021-22 Chapter Vice President,

Chef Tom Long was nominated. Tom confirmed his acceptance of the nomination.

Chef John Reis was nominated. John confirmed his acceptance of the nomination.

A motion to open the floor for additional nominations was made by Chef Corle and seconded by Chef Peffley. Autumn called for any additional nominations. No nominations were made. The nominations closed.

For 2021-22 Chapter Secretary, Renee Nasta was nominated. Renee confirmed her acceptance of the nomination.

A motion to open the floor for additional nominations was made by Chef Gipe and seconded by Chef Reis. Autumn called for any additional nominations. No nominations were made. The nominations closed.

For 2021-22 Chapter Treasurer,

Chef Cher Harris was nominated. Cher confirmed her acceptance of the nomination.

Chef Anna Smith was nominated. Anna confirmed her acceptance of the nomination.

A motion to open the floor for additional nominations was made by Chef Gipe and seconded by Chef Peffley.

Autumn called for any additional nominations. No nominations were made. The nominations closed.

For 2021-22 Chapter Student Representative, Rasheeda Carter was nominated. Rasheeda confirmed her acceptance of the nomination

A motion to open the floor for additional nominations was made by Chef Gipe and seconded by Chef Reis. Autumn called for any additional nominations. No nominations were made. The nominations closed.

Autumn thanked all the nominees for their willingness to provide the leadership for the chapter over the next 2 years. An electoral ballot will be sent out via email as a Survey Monkey ballot for voting November 3rd – 15th.

Other Old Business to report

Blood Bank

No new numbers to report. Our blood bank number is 0775. Get out there, roll out your sleeve, and give some blood! Make an appointment, they are taking appointments sparsely.

New Business

PA Preferred Culinary Connection Recipe Book

Autumn referenced the email she sent out with a recipe request from Maria Hulitt. This year's Farm Show event will be virtual, but the recipe book is still being put together to distribute electronically. November 15th is the deadline to submit a recipe.

Adams Co. Art Association

Tom discussed a position he was approached about. The organization is looking for someone to do demonstrations for the elementary schools with Youth Dinner Club series. This is a paid position and applicants need child clearance. Autumn will provide the details in a follow up email to the chapter for more information.

The next meeting will be held November 16th at 6:30pm via zoom for the Aquaponics presentation.

Motion to adjourn the meeting: Chef Smith, 2nd: Chef Peggley. The meeting adjourned at 8:56 pm.

ACF Harrisburg Chapter PA 181

2019-2020 Officers

President & Treasurer:

**Chef Autumn Patti
Program Director, Asst. Professor
Culinary Arts, Baking & Pastry Arts Programs
HACC, Central Pennsylvania's Community
College**

arpatti@hacc.edu

Vice President:

**Chef Richard Blythe Jr.
Sysco Central Pennsylvania
717-561-4000 Ext 4574**

blythe.richard@centralpa.sysco.com

Secretary:

**Chef T. Durgey
HERCO—Entertainment Complex
717-508-1560**

tdurgey@hersheypa.com

Chairman of the Board:

**Chef Brian D. Peffley, CEPC CCE AAC
Pastry Instructor
Lebanon County C.T.C.**

BPeffley@lcctc.k12.pa.us

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.