



American Culinary Federation
Harrisburg Chapter

MISE EN PLACE

September 2017

President's Greeting: :

Hello Fellow Culinarians,

I wanted to say thank you to Chef Tom Long for the outstanding Ice Carving demonstration that he gave us at our last meeting. Chef Autumn Patti and I enjoyed hosting at HACCC, and plan to host again next year.

Our next Meeting will be held at the Hotel Hershey. We are excited to have them host again. All members should feel free to encourage culinary students to attend this meeting. Chef Tim Harris will be presenting the recommendations and findings from the team of Chefs assembled at our last meeting to support student competition. Chef Harris will also be presenting a walk through of how to prepare and compete in an ACF Sanctioned Student K Competition. This is a great way to get students excited about the ACF!

Please reach out to me directly at dtmills@hacc.edu if you have any questions or concerns. I look forward to seeing you at our next meeting!

Chef David T. Mills III

ACF, PA 181 Chapter President

Next Meeting:

Monday: October 16th

The Hotel Hershey

100 Hotel Drive

Hershey, Pa

17033

7:00pm

VP Corner

Chefs, Students and Guests

I wanted to say thank you to Thomas Long for his incredible ice carving demonstration and HACC for having us and the delicious food that was offered

I am looking forward to the next meeting at The Hotel Hershey. We will have a demonstration done by Timothy Harris on American Culinary Federation Culinary Competitions this will include the process of getting started and all the steps to prepare for these competitions. We will open this up to creating a Harrisburg Chapter Culinary Group that will include students and professional chefs. Competition is great to be involved no matter what kind it keeps chefs informed with industry trends and pushes us to be better chefs and know that learning never ends in a chef's life which is what makes this industry so special. I will prepare some booklet information to hand out to everyone at the meeting that was previously written by the ACF on this subject.

We have one last meeting after Hershey before the year comes to an end and then its time for the Christmas party. The next meeting will be at Hollywood Casino and we will be having ARY. Incorporated from Kanas joining us with their corporate chef. There VacMaster program that provides professional-grade Reduced Oxygen Packaging and cooking equipment for your home or business. After nearly three decades of proven commercial quality. The VacMaster brand has evolved to become a leader in chamber vacuum sealers, sous-vide circulators and food preparation accessories for the consumer market. This will be exciting demonstration as this has been pushed in the homes of everyday cook around the United States of America. I am always interested to hear other ideas if someone thinks we are missing something important to talk about this year in the food industry.

Please email me at Jason.clark@pngaming.com

Our ingredient of the month is

Butternut squash is one of my favorite winter squash varieties. It belongs to a species known as *C. moschata.*, a group of squash that also includes the Winter Crookneck, the Cushawsome, and some varieties of pumpkin. Butternut squash, like all squash, has ancestry in North America. Archaeological evidence suggests that squash may have first been cultivated on the isthmus between North America and South America (known as Mesoamerica) around 10,000 years ago. Squash was one of the three main crops planted by Native Americans, known as the "Three Sisters" – maize (corn), beans, and squash. Winter squash was prized by the Native Americans and early American settlers for its long shelf life. The most popular and widely available butternut squash is the Waltham Butternut, which was originally cultivated in Massachusetts.

Butternut Squash Soup

Ingredients

1 3-to-3 1/2-pound butternut squash

2 tablespoons canola oil

Kosher salt and freshly ground black pepper

2 sprigs sage

1 cup thinly sliced leeks

1/2 cup thinly sliced carrots

1/2 cup thinly sliced shallots

1/2 cup thinly sliced onions

6 garlic cloves, smashed

2 tablespoons honey

6 cups vegetable stock, more if needed

Bouquet Garni made of 8 sprigs thyme, 2 sprigs Italian parsley, 2 bay leaves and 1/2 teaspoon black peppercorns, all wrapped in a packet made of 2 green leek leaves

1/4 cup crème fraîche

Freshly grated nutmeg

4 tablespoons unsalted butter

1 tablespoon minced chives

Extra-virgin olive oil

Preheat the oven to 350 degrees. Line a small baking sheet with aluminum foil. Cut the neck off the squash and set it aside. Cut the bulb in half and scoop out and discard seeds. Brush each half inside and out with about 1 1/2 teaspoons of the canola oil. Sprinkle the cavities with salt and pepper and tuck a sprig of sage into each. Place cut-side-down on the baking sheet and roast until completely tender, about 1 hour. Remove the squash from the oven and let cool, then scoop out and reserve the flesh (discard sage).

Meanwhile, using a paring knife, peel away the skin from the neck of the squash until you reach the bright orange flesh. Cut the flesh into 1/2-inch pieces (you should have about 4 cups).

Put the remaining canola oil in a stockpot over medium-high heat, add the leeks, carrots, shallots and onions and cook, stirring often, for about 6 minutes. Add the diced squash, garlic, 1 1/2 teaspoons salt, and 1/2 teaspoon pepper and cook gently for 3 minutes, reducing the heat as necessary to keep the garlic and squash from coloring. Stir in the honey and cook, stirring, for 2 to 3 minutes. Add the stock and bouquet garni, bring to a simmer and cook for 10 to 15 minutes or until the squash is tender.

Add the roasted squash and simmer gently for about 30 minutes for the flavors to blend. Remove from the heat and discard the bouquet garni. Transfer the soup to a blender, in batches, and purée. Strain the soup through a fine sieve into a bowl. Taste the soup and adjust the seasoning. Let the soup cool, then refrigerate until ready to serve.

Place the crème fraîche in a small chilled bowl and stir in nutmeg to taste. Whisk until the crème fraîche holds a shape. Cover and refrigerate.

Gently reheat the soup until just hot. If it is too thick, add a little more vegetable stock. Heat a medium skillet over high heat. When it is very hot, add the butter and rotate the skillet over the heat as necessary to brown the butter evenly, scraping up any bits that settle in the bottom. As soon as the butter is a hazelnut brown, pour it into the pot of soup -- keep a safe distance, it may sputter -- then stir.

Ladle the soup into six serving bowls. Top each with a dollop of crème fraîche. Grind some black pepper over the top and sprinkle on the chives. Drizzle a little olive oil over the top.

Thank you

Chef Jason Clark

2017 MEETING LOCATIONS

Please mark your calendars

2017 Meeting Schedule

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 David Mills know and we will put you on the schedule.

January 16th, Hilton Hotel

February 20th, Sysco of Central Pa

March 20th, YTI

April 17th at KTI

May 15th, Cumberland Perry Area Vo Tech

June- 19th to be announced

July 17th at Kegel's Produce

August 21st at City Island Harrisburg

September 18th at HACC

October 16th at the Hotel Hershey



MEETING MINUTES FROM SEPTEMBER 18TH 2017:

6:30pm- – Board in attendance: Chef Mills, Chef Clark, Chef Patti and Chef McGrath

6:40pm – — Chef Mills Greeted Chapter and Guests that came to HACC's newly remodeled Chef's Apprentice

8:14pm meeting called to order Chef Mills thanked Chef Tom Long CEC AAC for his beautiful Swan Ice Carving demonstration

8:15pm Introduced our host for the evening— Chef Mills introduced and thanked Chef Patti and the Students from HACC for our wonderful meal (Thanks Students from HACC) Chef Mills, Chef Patti and the Students prepared Sea-food Gumbo, Oyster PO Boy sandwiches, Muffeleta Salad, Crab Cakes with remoulade sauce, Jambalaya, beignet and Banana and Bourbon Bread Pudding..

8:20pm– Chef Gipe CEC AAC motioned to accept the minutes from last month Chef Reis CFB seconded the motion.

Thank You to Chris Ditlow from Laser Leaf for his presentation to Chef David Mills

Treasures Report: August 1st to September 1st 2017 Chef Autumn Patti

Beginning balance: checking account \$4,712.76 (includes \$85.00 in rebates + \$5.00 Service Charge)

Beginning balance: savings account balance \$13,221.55 + (\$1.12 interest)

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

Associate Member fee is now \$226.00

”

Motion: Chef Mills Second: Chef McGrath
all in Favor

Presidents Report: Chef David Mills—

Thank you to Chris Ditlow and LaserLeaf for providing his beautiful work for our chapter.

Two HACC Students entered a Pro/ Am soup competition in Harrisburg ,one student placed as the second runner up.

The March of Dimes signature Chef's Auction is taking place October 2nd at Hollywood Casino. Chef Clark and Myself are two of the chef's involved.

Correspondence:

Chef McGrath —Heidi Howard from the PRLA said Golf Outing numbers are progressing, she also said they are looking for items for their Silent Auction—you could donate Gift Certificates to your Restaurant, Chef's custom made Dinners whatever you like all to benefit Camp Cadet, ACF 181 and the PRLA Harrisburg chapter.

Also the 16th Annual Moonlight Gala at the Hershey Lodge on Saturday November 11th, 2017 will be held to benefit the Ronald McDonald House Charities of Central Pa there will be a Cocktail Hour & Silent Auction to begin at 5:30pm Dinner will be served at 7:00pm. If you have any questions regarding this event please contact Amy Leonard at 717-533-4001 ext. 156 or email @ aleonard@rmhc-centralpa.org

Certification: Chairperson: Chef Harris CEC

Nothing to report at this time

Education: Chef Jason Clark said we would hear about/learn about Culinary Competitions at the October meeting, In November we would learn about Sous Vide Cooking and Reduced Oxygen Packaging at the Hollywood Casino.

Newsletter: Chairperson Chef McGrath Co-Chair: Chef Campbell

Please contact Tim or David if you would like any information posted (Upcoming events, recipes, job postings etc.) tmcgrath@cpavts.org or dtmills@HACC.edu

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 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 Bob Roebuck CEC, AAC

Chef Roebuck CEC ACC –nothing to report at this time

**Ronald McDonald House:** : Thank You Chef Jason Clark from the Hollywood Casino for the September Meals.

Taste: Chef Reis– no news yet.

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-

October 16th at the East and West Courses of the Hershey Country Club

PA Flavors: : Nothing new to add

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

Chef Roebuck CEC AAC spoke about the Taste of Central Pa (Meghan Abbot is the contact person) this year it is held from 12-3 pm at Strawberry Square with the VIP hour from 12-1pm. There is no breakfast this year. It is held on October 29th, 2017 at the Strawberry Square in Harrisburg. Here is the website if you have questions.

[/www.eventbrite.com/e/taste-of-central-pennsylvania-tickets-34286667345](http://www.eventbrite.com/e/taste-of-central-pennsylvania-tickets-34286667345)

CHEFS MOVE TO SCHOOL: CHEF ROEBUCK & CHEF BYREM HAVE NOTHING TO REPORT AT THIS TIME

OLD BUSINESS: Piggies in the Park is at the Lemoyne Borough Park if you would like to help cook breakfast with Chef Gipe CEC AAC starting at 5:00am

NEW BUSINESS: CHEF SUSAN NOTTER CEPC SAID THAT THE MID ATLANTIC EXPO (FOOD BEVERAGE AND LODGING) WILL BE HELD SEPTEMBER 26TH AND 27TH IN TIMONIUM MARYLAND AT THE FAIRGROUNDS , GO TO THIS SITE FOR DETAILS [HTTPS://WWW.MIDATLANTICEXPO.COM/](https://www.midatlanticexpo.com/)

CHEF GIPE CEC AAC SAID THERE WILL BE A FUNDRAISER HELD MAY 6TH, 2018 FOR DAUPHIN COUNTY VOCATIONAL TECHNICAL SCHOOL, SEE CHARLIE FOR DETAILS

THE CROSSROADS ARE LOOKING FOR LINE COOKS AND SUPPER COOKS

CHEF BOB CORLE CEC CCE SAID THAT THE APPRENTICESHIP PROGRAM HAS STARTED AND THE YOUNG APPRENTICES ARE EAGER TO WORK AT THEIR PROPERTIES (THE HOTEL HERSHEY, THE HERSHEY LODGE AND THE HERSHEY COUNTRY CLUB) GOOD LUCK APPRENTICES!

CHEF TIM HARRIS CEC BROUGHT UP THE TOPIC OF HAVING A COOKING COMPETITION OPEN UP TO STUDENTS , IT WOULD BE 60 MINUTES, WITH A 10 MINUTE PLATE UP, WE ARE STILL WORKING ON THE BUDGET, LOGISTICS. CHEF GIPE MADE A MOTION CHEF HARRANTS CEC AAC SECONDED THE MOTION TO HAVE A COMMITTEE TO PUT THIS COMPETITION TOGETHER THE BOARD WOULD BE:

SUSAN NOTTER CEPC, TIM HARRIS CEC, MICHAEL HARRANTS CEC AAC , CHARLIE GIPE CEC AAC, TOM LONG CEC AAC, PAUL DEINA MOLNAR CEC.

BACON, BREWS, AND BARBEQUE TOO-THIS FUNDRAISER IS TO SUPPORT ELLIOT A YOUNG MAN WITH CEREBRAL PALSY. THIS IS TO COVER COSTS OF PURCHASING MOBILITY EQUIPMENT /HOME IMPROVEMNTS NOT COVERED BY INSURANCE. THE EVENT IS HELD OCTOBER 22ND AT THE APPALACHIAN BREWING COMPANY IN HARRISBURG, PA, THE EVENT IS FROM 12-4PM AND OFFERS HOME BREWS, CRAFTED BACON OR BBQ DISHES. THEY NEED PARTICIPANTS TO CREATE UNIQUE FOOD FOR THE EVENT TO BE SERVED AS SAMPLES. MORE DETAILS MAY BE FOUND AT

<HTTP://WWW.GOFUNDME.COM/ELLIOTTRAN>

MOTION TO CLOSE MEETING: – 8:51 PM Chef Gipe CEC AAC made a motion to adjourn the meeting. Chef Reis 2nd the motion

ACF Harrisburg Chapter PA 181

2017 Officers

President:

Chef David T. Mills III

Chef Instructor, Culinary Arts

HACC, Central Pennsylvania's Community College

Email: dtmills@hacc.edu

Telephone: 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 & Pastry Arts Programs

Culinary & Pastry Arts Club Advisor

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arpatti@hacc.edu

Secretary:

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tmcgrath@cpavts.org

1-717-697-0354 ext. 170

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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 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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Harrisburg Chapter**