

American Culinary Federation

Harrisburg Chapter- PA 181

MISE EN PLACE

February 2020



A Message from the Executive Board *in lieu of* *a Presidents Greeting:*

Thank you to Chef Michael Harants and Chef Richard Blythe for providing a great meal and educational demonstration at February's meeting at Sysco of Central PA!

It is with mixed emotions, that we communicate the resignation of our Chapter President, Chef Tim McGrath, due to personal health reasons, effective immediately. As previously communicated, according to our chapter bylaws, the Vice President will resume the role if willing and able. After careful consideration, Chef Richard Blythe, as current VP, has declined the role as the time commitment is substantial. The Executive Board has decided our Treasurer, Chef Autumn Patti, will now also assume the role of our Interim Chapter President for the remainder of the year.

Our March meeting is scheduled on March 16th at 7pm, at Ever Grain Brewing Company. The address is 4444 Carlisle Pike, Camp Hill, PA 17011. Thank you to Chef Ben Beaver for hosting us and providing the educational presentation. He will be discussing ways to incorporate beer into your cooking and the flavor pairings.

As many have seen and participated in, the Survey Monkey for the remaining two 2019 awards has gone out as promised and has closed. Join us in honoring these recipients at our March meeting!

Also, as an update on social media. The website has been fully accessed with editing capability and is being edited currently without additional cost involved. The calendar is being updated as well with some new information listed already. If you have events to add, pictures/posts, corrections to website listings, employment opportunities, etc. Please email Chef Autumn Patti directly at arpatti@hacc.edu

Please look for future communication regarding our committees and how you can make your membership count and contribute personally!

Thank you,
PA181 ACF Chapter Executive Board



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.

2020 MEETING LOCATIONS

January 20, 2020	Hilton Harrisburg – Chapter Awards <i>“Wagyu Beef from Eleven Oaks”</i>
February 17, 2020	Sysco of Central PA <i>“Lenten Meal Choices”</i>
March 16, 2020	Ever Grain Brewing Company, <i>“Fermentation”</i>
April 20, 2020	HACC <i>“Ice Carving Logos”</i>
May 18, 2020	Camp Hill Giant Cooking School <i>“Nutritional Cooking with local cheeses”</i>
June 15, 2020	Hersheypark Location TBD <i>“Smoked Meats”</i>
July 20, 2020	No Meeting – National Convention
August 17, 2020	TBD
September 21, 2020	The Hotel Hershey <i>“Apprenticeship and Certification”</i>
October 19, 2020	Hershey Country Club—Golf outing <i>“Pumpkin Carving”</i> Chapter award and board nominations
November 16, 2020	AgWorks at CCA <i>“Aquaponics”</i> Chapter voting begins
December 21, 2020	John Gross – Holiday Party Cookies for Ronald McDonald house

2021 MEETINGS & EDUCATION

If you're able to host a meeting or would like to provide an educational component, please contact the Chapter President.

Meeting Minutes from February 17th:

7:00pm- – Board in attendance: Present— Chef Tim McGrath, Chef Richard, Chef Autumn, Chef T. Durgey

7:03pm- — Chef Tim greeted Chapter and Guests that attended the meeting

7:05 Pledge by: Chef Tim Prayer by: Chef Gipe

Secretary Report: January 2020 minutes were approved by all

Treasure Report: February report- Checking acct: \$2499.58 (includes 75.00 in rebates) Savings Acct: \$6744.42 Motion Chef Gipe, 2nd Chef Long accepted by all in attendance



Introduced our Educational Component—

Chef Harants demonstrated a Salmon and Lentil dish that we offered for tonight's meal. This is a simple item that can be prepared in short time and works well for those during the Lent season looking for something a little different. Chef Harants thanked the 4 students from HACC who assisted in preparation of tonight's menu.

2019 Chapter Awards were presented to our chapter winners by the Chapter President:

Chef of the Year - Chef John Reis, CFBE
Chef Educator of the Year - Chef Autumn Patti
Pastry Chef of the Year – Sydnee Fuhrman
Student of the Year – Hannah Koehler
Chef Professionalism – Chef Thad Campbell
Associate of the Year – John Gross & Company



Standing Committees:

Website – Discussion was held on the future of the website as we are aware that our present Web design is out of date. We are looking into what cost will be to upgrade our Website at this time with our present web master. This led into social media and the interaction with the younger culinarians to help us increase attendance of our meetings. Emily Schmidt and Hannah Koehler offered to post items on Facebook, Twitter, and Instagram. We need to have a group of people to make all this work as it can be very time consuming for one person to head all this.

Motion made for Chef Autumn Patti to spear head a committee for Web site and for Social Media 2nd by Chef Gipe, all approved. This is a work in progress, the board will have more updates at the next meeting in March.

We reviewed committees we presently have and are looking to revise our committees for the Chapter.

Hand out was provided for members in attendance. Please see the attached hand out and look for communication via email for more information.

Apprenticeship:

Students have been working on Soup and Stocks as they have asked the chef's more instruction from the Chefs who they are training under. OCA Dinner coming up, our apprentices will be working with the LCTC students for this event. They will be grading the students and then the apprentices will be graded on how they did as a teacher. Helping with Ice carving at the Farm Show was awesome for all.

We would like to pass along the loss of one of our apprentices. Beth Elle Loye will be missed by all of her fellow classmates. Her smile made the day. God Bless



Food Bank:

March 20th Food bank will have a CHOPPED competition, we are all invited to attend this. Contact Chef Roebuck for more details. 717-566-1062

Ronald McDonald House:

Thank You to HACC for providing our meal last month. Dauphin County Vo Tech will handle March.

PA Flavors:

Is underway –The event is still in need of more restaurant to attend this event. Please contact Chef Richard if you're able to help with this event. It is well attended by all in the area.

Academy of Chefs:

Chef Harants CPC CCE AAC is sponsoring Chef Paul F. Magnant CPC CCE CCA for induction into the Academy. Induction deadline is December 1st, 2020 for the 2021 induction ceremony. 2020 Celebrate Chef Dean Fearing

Old Business: None

New Business:

We had several discussion going on about the health of our chapter. We need to create a product to enhance PA 181 attendance. We have been living of our Regional meeting held in 2010.

Core Values - What's our core values for chapter?

This topic will be brought up at the next chapter meeting for future discussion.

Survey Monkey will be sent out for a vote on two awards.

Motion was made to have the student of the year as part of the board for our Chapter by Chef Gipe, 2nd by Chef Long all approved. This person would take over at the February meeting as awards are issued yearly in January by the chapter.

Chef Gipe will be organizing the Celebration for Bill Stallsmith. Look for an email and future communication.

ACF and NASA

From internet search:

The **ACF** has partnered with NASA and HUNCH to help get more **students** involved in the annual culinary challenge to create a recipe for astronauts aboard the International Space Station. The deadline to register for the 2020 Challenge is fast approaching. Students and teachers must fill out the **proper forms** by **clicking here** and scrolling down to the appropriate section. A 1-2 page paper describing what your class has learned about food processing and food in microgravity from the **links and videos found here** is due by October 11. For full rules and information, visit [nasahunch.com/getinvolved.html](https://www.nasahunch.com/getinvolved.html).

Follow the 2020 **HUNCH Culinary Challenge** with us on **social media**, on We Are Chefs and more throughout the year. Learn more about the program at [nasahunch.com](https://www.nasahunch.com).

<https://youtu.be/1uCs2MKyYek>

ACF Harrisburg Chapter PA 181

2020 Officers

President:

Chef Richard Blythe Jr.

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Treasurer:

Chef Autumn Patti

Program Director, Asst. Professor

**Culinary Arts and Baking & Pastry Arts Programs
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Secretary:

Chef T. Durgey

HERCO—Entertainment Complex

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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.