



Aggie Brew

The Newsletter of the campus brewing program at UC Davis

Issue 11
July 2006

New brewery formally opened

On April 7th the 1.5 barrel pilot brewery was formally opened by Doug Muhleman of Anheuser-Busch. The facility is a triumph of technology and has happened because of the generous input of many suppliers, spearheaded by the generosity in time and money and expertise of the Anheuser-Busch corporation.



Photos: (1) On camera; (2) Bamforth and Muhleman celebrate; (3) Neal Van Alfen (Dean, College of Agricultural and Environmental Sciences) and Bamforth tuck in



FST3 third most popular class

We were excited that FST 3, the general education class that introduces students to beer and brewing, including responsibility issues, was voted by the students on campus (there are around 30,000 of them!) the third most popular course. Joint winners were FST 10 (Food and Folklore, one of the lectures on which is provided by Charlie Bamforth) and NUT 10 (Basic nutrition). Both of those have been offered for many more years than has FST 3, which now attracts 600-plus students each year.

Lights, camera, action

Television has visited the program several times in the year, including an early morning segment on Good Day Sacramento.



Students to the industry

We continue to delight in our students moving on to the industry. Amongst those from the class of 2006, Marco Garcia joined SAB-Miller in Milwaukee. Jeremy Roza is interning with Coors in Golden, Lyle Farrell with Charles Wells in UK, Stephen Russell with Anheuser-Busch in Fairfield and Roderick Read with Spoetzl in Shiner, Texas.

Grateful thanks to all of these locations for welcoming the students and doing so much to further their education. **If YOU would be interested in taking a Davis intern just get in touch with me.**

Awards

We were delighted that three students received awards from the Master Brewers Association of the Americas to pursue their studies. Stan Cooper of Sierra Nevada handed them over recently.



Marco Garcia, Stephen Russell, Stan Cooper, Jeremy Roza

Recent Publications

Since the last newsletter we have published (or have in press) a number of articles:

Roza, J.R., Wallin, C.E. & Bamforth, C.W. (2006) A comparison between the instrumental measurement of head retention/lacing and perceived foam quality. MBAA TQ, 43, in press

Bamforth, C. W. (2006). Don't like it – but hard to deny it. Brewers Guardian, 135(1), 20-22

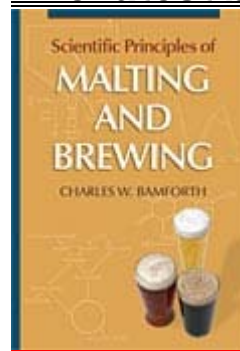
Bamforth, C.W. (2005) A history of brewing science in the United States of America. Brewery History, number 121, 81-93

Bamforth, C.W. (2006) The stability of beer: achievements, dogmatic beliefs, speculation and challenges. Proc Convention IBD, Asia-Pacific, in press

Bamforth, C.W. (2006) Perfect pairings or plump for preference? Brewers Guardian, in press

Bamforth, C.W. (2006) Beer and the dreaded “C”. Brewers Guardian, in press

The latest book



The latest offering is a basic text that covers the science of our beverage from barley to beer, and is based on the lecture class FST 102A at Davis. Go to

http://interactive.asbcnet.org/source/Orders/index.cfm?section=unknown&task=3&CATEGORY=BK01&PRODUCT_TYPE=SALES&SKU=96081&DESCRIPTION=&FindSpec=&CFTOKEN=49499445&continue=1&SEARCH_TYPE=

The book was launched at a signing at the ASBC meeting in La Quinta



On the Road

We continue to spread the gospel. Since the last newsletter speaking engagements have included

Novozymes, Franklinton, N Carolina, November 2005

Western Regional Research Center, Albany, CA, November 2005

Institute of Brewing and Distilling Flavor stability workshop London UK, December 2005

Anheuser-Busch Brewing School, St Louis, February 2006

Sacramento City College. March 2006

Novel Developments in Brewing course Edinburgh, Scotland, and Sydney, Australia, March 2006



In Edinburgh – spot Trevor Roberts, Graham Stewart, John Andrews and Charlie Bamforth (instructors)



In Sydney – we really were happy, honestly!

University of Washington, Seattle, April 2006

California Institute for Food and Agriculture Research, CA, May 2006

American Chemical Society Frankenmuth MI, May 2006

American Society of Brewing Chemists, La Quinta, CA, June 2006

Institute of Food Technologists, Orlando, FL, June 2006

Charlie Bamforth was honored as the 2006 Division Lecturer of the Fermented Foods & Beverages Division of the IFT

Special professor

Charlie Bamforth has been appointed as a special professor in the School of Biosciences at the University of Nottingham. This is an honorary role.

Welcome

We are delighted to have three visitors from overseas in the laboratory at the moment. Olga Olthorf (Netherlands) and Jerome Milet (France) are pursuing their student studies, while Dr Young-Tack Lee is on sabbatical leave from Kyungwon University in Korea.

Contributions

We are extremely indebted to Anheuser-Busch, Sierra Nevada, Coors, Asahi, SAB-Miller, Cargill, Scottish and Newcastle, Novozymes and various individuals for gifts of financial support.

Charlie Bamforth
E-mail cwbamforth@ucdavis.edu