



# Aggie Brew

The Newsletter of the campus brewing program at UC Davis

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## Just like London buses...



When I was a lad you could wait an eternity for a bus, and then finally when one came, a whole bunch came together. Ah well!! So it is with Aggie Brews.

## Alumni search issue

This is a *hunt down the alumni* issue. I know where many of you are, but by no means all. So if you emerged from the campus program (whether on my “watch” or that of Professor Lewis) it would be great to have your contact information, a brief note on where you are right now and what you are doing and perhaps a photograph that we could use in Aggie Brew. And, hey, pass on this issue to anyone who thing this is relevant to: let’s get everyone (back) into the fold.

For there is much to show them, like

## The Sierra Nevada Brewing Company Brewing Research Laboratory



Our new “home” in the Robert Mondavi Institute – and thank you Sierra Nevada for your wonderful support.

## The August A. Busch III Brewing and Food Science Laboratory



The new “home” for the pilot brewery, a building on which we hope to break ground in the summer, and have finished by late 2010.

## So send in your story.

To whet your appetite:

### Where are they now? Part one

After graduating the management operations training program, *Marco Garcia* moved to the Fort Worth brewery of Miller Coors where he has managed both the fermentation and finishing operations. Marco also continues his work as the Spanish abstractor for the Journal of the ASBC and still enjoys whipping up the occasional homebrew. He currently lives in Burleson, TX with his wife Megumi, a baker and fellow yeast aficionado.



Since September 2003 *Joe Hayes* has been the brewmaster for Black Forest Brew Haus, a brewpub located in Farmingdale, New York on Long Island. Though primarily a German style brewpub, he has introduced diverse styles from IPHayes, through Belgian influenced brews, to a bourbon barrel-aged rye barley wine to celebrate the company’s 10<sup>th</sup> anniversary. Joe says: “Unfortunately, I don’t think my beers will ever be as well known as the ‘BEER’ tattoo that adorns my stomach.”



After Graduating from the UC Davis Fermentation Science Program in 2001, *Scott Vaccaro* took a job at Sierra Nevada Brewing Co as a shift brewer....fast forward 5 years and a few brewing jobs later and Captain Lawrence Brewing Company in Pleasantville NY was founded and sold its first keg in January of 2006. Today they are brewing over 3500 bbl of beer, 99% of which is draft. They are in the process of adding a 12 head bottling line and should be selling 12 packs of Imperial IPA in 500ml bottles by the end of May.



Max Scott (left in the photo below) and Ellen Beiting (the pretty one in the picture) have been working at Gordon Biersch in downtown San Jose CA since January. It is a really unique work situation since they also share the apartment on the third floor of the brewery, which adheres to the Reinheitsgebot.



The other bloke in the photo above is *Chris Chalmers*, of Stone Brewing in San Diego CA, where he is part of the team brewing their 13th anniversary ale right now, which I am sure promises to be quite hoppy.

### **Last minute opportunity**

:  
We continue striving to spread the good word about beer.

On Saturday May 16<sup>th</sup> at the Robert Mondavi Institute, Charlie Bamforth dose a double-header with Moshe Rosenberg, demonstrating just one of the many foods that pair better with beer than with certain other alcoholic beverages.

More details at

[http://rmi.ucdavis.edu/docs/Cheese\\_Loves\\_Beer\\_Flyer.pdf](http://rmi.ucdavis.edu/docs/Cheese_Loves_Beer_Flyer.pdf)

### **Into the lion's den...**



NAPA VALLEY  
WINE LIBRARY  
ASSOCIATION

I recently had this invite:

*"We believe your book, *Grape vs. Grain: A Historical, Technological, and Social Comparison of Wine and Beer*, represents a unique contribution to wine literature and is of particular interest to wine enthusiasts in the Napa Valley. We would like to invite you to speak briefly about your book at the Second Annual Books on Wine Festival."*

My wife said "have they read it?!"

Perhaps not – which is why she will be outside with the car engine running.

In case you want to offer moral support then the details are at

<http://www.napawinelibrary.com/events/books-on-wine/>

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That's it for this time

### **Would love to hear from you**

Charlie Bamforth

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