

Aggie Brew

The Newsletter of the campus brewing program at UC Davis

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A marriage made in heaven

My colleague Dr Moshe Rosenberg, the cheese guru, and I did another double-header on March 6, extolling the idyllic combination of fine cheeses and superb beers (http://robertmondaviinstitute.ucdavis.edu/event-fliers/10-0306_Cheese%20Loves%20Beer%20II_agenda_final_KB.pdf)

And it attracted plenty of advance coverage – see the clips at <http://www.kcra.com/entertainment/22718172/detail.html>

<http://www.fox40.com/videobeta/?watchId=536ea0cd-0d22-407f-bb84-3e1232f0facf>

Where are they now? Part four

Greg Kapp graduated from UC Davis with a MS in Food Science in 2001. That summer he started working for Anheuser-Busch at the Fairfield brewery as Brewing Group Manager. Greg has since held positions of increasing responsibility in the LA brewery, the corporate offices in St Louis, and the Merrimack brewery in New Hampshire. He recently led the effort to implement ABInbev's total quality management system within the Merrimack Brewery, and is currently in the packaging department as a process improvement coordinator. Greg is also pursuing an evening MBA from Boston University. He married **Sarah Bushnell**, another graduate of the Bamforth lab, in 2002 and they have two daughters, Alyson and Kathryn.



The Kapps

Rick Vega, a Napa native and Exercise Science graduate from the class of 2002, had started working at Sutter Home winery in 1999 and decided that learning more about

fermentation by taking FST102A Malting and Brewing Science would help him decide which beverage industry he wanted to focus on. He worked in wineries during harvest (as far afield as Tuscany, Hungary and New Zealand) and between crushes found other employment, such as with Silverado Brewing Company in St Helena. He waited tables there and occasionally helped out in the brew house. His last harvest in the wine industry was 2008 when working for the Napa County Agricultural Commission as a Wine Grape Inspector. In December 2008 he became Night Brewer at Lagunitas Brewing Company in Petaluma. The wine link continues, for his wife is Csilla Kato who is a Luxury Enologist with Beringer.



Csilla Kato and Rick Vega

Undergraduate research

I encourage undergraduates to come and spend time in my laboratory. One such was Francine Jaramillo. You can hear about her experiences at

<http://undergrads.universityofcalifornia.edu/>

Michael J Lewis Endowment

The fund is growing but your contribution would be most welcome. For questions about this endowment, contact Melissa Haworth [mdhaworth@ucdavis.edu; (530) 979-1440]. Or you can contact Charlie Bamforth (address below). All donations are tax deductible and may be eligible for a matching contribution from your employer.

Job Board

Do you have a job to post or want to post your interest in gaining a position? Then go to

<http://wineserver.ucdavis.edu/fstjobs/>

If you are a first time user you must create an account by hitting the "Additional information for Job Posters" and then in the first sentence hit: *create a valid user account*. Once you have read the policy and created your account you then can immediately log-in and start entering your position. Your position is usually displayed within the hour or sooner, but could take up 24 hours since each position request is reviewed for authenticity to ensure it is NOT posting or transmitting any unsolicited advertising, promotional materials, junk mail, "spam," chain letters, telephone calls or any other form of solicitation or any non-job related information such as opinions or notices.

August A Busch III Brewing and Food Science Laboratory

The exciting new facilities will be completed in the fall. If you want to take a virtual walk through then go to

<http://wineserver.ucdavis.edu/winery/foodprocessing-brewery.html>

You might also like to click around at

http://www.ucdavis.edu/spotlight/0110/green_beer_wine_and_cheese/?homeflash=true

Exciting times!

The team

Here is the present line-up – an energetic bunch. Left to Right - Francine Jaramillo (BS), Lindsay Guerdrum (MS), Charlie Bamforth, Robert Schwarz (BS), Nick Bokulich (MS), Candy Wallin, Steffen Muench (BS), Daniel Cook (BS). (The bottom photo is Bryan Donaldson (MS))



We would love to hear from you
Charlie Bamforth

Travels

One of my favorite meetings is always the Asia-Pacific Section meeting of the Institute of Brewing and Distilling. In March this year it was held in Surfers' Paradise, Queensland, Australia and I spoke at a Craft Brewing event, gave a paper on perceptions of Alcohol in USA and also participated in a good-natured and fun debate on Quality Malt Makes Quality Beer.



There I am on the far left and not entirely convinced by Evan Evans (with wobble board) and the choir of maltsters who were praising malt in a completely butchered version of *Stairway to Heaven*.

Silica crazy

Masters student Troy Casey and I published a survey paper in which we compared a whole bunch of beers for their content of silica (contact me if you want a copy or if you want to know if your beers were in the mix). Others had suggested that for this reason beer may benefit your bones. It led to global coverage on television, radio, newspapers and magazines and led to such remarkable questions as "so if you binge drink do you develop really strong bones?"/

Listen in

The best deal on the Brewmaster's Art lecture series is at http://www.audible.com/adbl/site/products/ProductDetail.jsp?productID=BK_RECO_003614&BV_UseBVCookie=Yes

Science sort of

For a different take, listen in at

<http://www.sciencesortof.com/2010/04/784/>

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