

Aggie Brew

The Newsletter of the campus brewing program at UC Davis

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Inspirational



When the terrible earthquake hit Sendai we were greatly concerned for our dear friend and collaborator, Dr. **Makoto Kanauchi**, a faculty member at Miyagi University. After several days, however, he got word through to us that he and his lovely wife Hiro survived, although his laboratory was destroyed. He sent this photograph that speaks of their determination to re-build, re-group and plough onwards with his fine research. We are inspired by the courage of all the survivors of this terrible tragedy.



Where are they now? Part six

Makoto's pal from his time here in UC Davis was **Jean-Pierre Biawa**, an exchange student from the Technical University of Berlin (Germany). He graduated with a B.S. in Brewing Science and Engineering in 2001 and joined the Miller Brewing Company (now MillerCoors) that same year as a Brewing Team Leader. Since then, Jean-Pierre has held positions of increasing responsibility, including Corporate Staff Brewer, Assistant Brewing Manager at the Milwaukee Brewery, and his current role as Brewing Department Manager at the Albany Brewery.

Margaret Lenz graduated in 2008 with a BS in Food Science, emphasis in brewing science. Just two weeks after graduation (having driven across country for a week with her cat) she started in Frederick, Maryland as the head brewer of Brewer's Alley. Her favorite part of the job is developing new brews. Margaret's favorite creation is a tart cherry lager made for her younger brother's 21st birthday. "I have gotten ideas from talking to customers, or even just randomly as I try to come up with dinner!" For the last two years Margaret has had a mini battle with tendonitis of the

right wrist and, as the company expands, she has started to turn her focus to being in the lab.



Jonathan Carpenter graduated with a BS in Food Science and BA in Political Science in 2005. He had 4 years of seasonal and part time work in the fire service while in school, as well as a summer internship with Drake Brewing Company in San Leandro CA. Jon started his full-time career as a brewing group manager for the Anheuser-Busch Research Pilot Brewery in St. Louis. After a couple years of process and product development there, Jon moved on to their brewery in Merrimack NH, where much of his focus was on team building, process management and improvement, and recipe management. In his free time he also volunteered at local micro breweries to learn from them and also help them improve their operations. After 3 years in New England and out of a desire to return to the craft sector, Jon couldn't pass up an opportunity to work with Floris Delée and Sam Calagione at Dogfish Head Craft Brewery in Delaware, crafting off-centered beers and helping build their brewery to world class standards. He is currently serving as the Assistant Brewmaster.

Grand Opening



It was breezy but brilliant on January 28 2011 when we formally opened the August A. Busch III Brewing and Food Science Laboratory and also the Teaching and Research

Winery. Speaking from the podium (above) was Doug Muhleman, the Aggie whose corporate and personal commitment has been pivotal in ensuring that the best of brewing possibilities are present at UC Davis.



Jane Killebrew-Galeski, another celebrated Aggie, takes a bow (above), while the incumbent professor warms up over coffee with Stephen Russell (formerly an MS student in the Bamforth Lab), Clayton Muhleman, Juli Muhleman and Jessica Muhleman (below).



Some more friends emerging from the misty morn (below)





Chancellor Linda Katehi doesn't seem so sure (above) but older hands have the knack (below).



Chilled Candy Wallin and Charlie Bamforth greet another Aggie, Brad Olson (above)

The team



The team in the new brewery early in 2011: left to right: Candy Wallin, Kirk Smith, Alex Combe, Lindsay Guerdrum, Charlie Bamforth, Bryan Donaldson, Aaron Golston. Nick Bokulich (below) was not available on the day.



On show

Recent media coverage:

<http://www.kcra.com/video/26657622/detail.html>

http://webcast.ucdavis.edu/flashv2/?file=ucom/2011/NW/beer_lab/beer_lab.flv

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 to 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.

Scholarships

Nick Bokulich and Bryan Donaldson were grateful recipients of the Roger C. Briess and Ecolab Scholarships respectively from the American Society of Brewing Chemists. Bryan is pictured below being congratulated by ASBC President Rebecca Newman.



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.

Michael is pictured below (right) enjoying a beer with his former student Steve Presley (center) and some guy seemingly trying to cultivate an Einstein cut.



The first recipient from the fund was Nick Bokulich, who received support for travels to Belgium as part of his research into microbial succession in lambic beers.

We would love to hear from you

Charlie Bamforth

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