The new facility is in good use

The August A Busch III Brewing and Food Science Laboratory is already being put to great use.

In the week starting September 12th we had the inaugural running of the new Extension offering, Introduction to Practical Brewing. We were delighted to welcome 16 people to the course, folks ranging from an employee of a huge global company through to eager home-brewers.

The course is divided between the classroom in the new facility, the Anheuser-Busch Inbev Brewery and the Sierra Nevada Brewing Company Research Laboratory, as the students hear about the essentials of brewing science, perform a class brew and evaluate raw materials, processes and products.

We have already scheduled the second running of the class to be from January 9-13th, 2012 and more details can be found at http://extension.ucdavis.edu/unit/beyond_the_classroom/course/description/?type=A&unit=BEY&SectionID=160616&pglist=EXP.

Please spread the word.

Availability of brewery for trials

We are about to start actively marketing the brewery for its availability for trial work. If you are interested in using the brewery for commercial studies, then please contact Charlie Bamforth at cwbamforth@ucdavis.edu or on 530-752-9476 for rates.

UC Davis Brewing Facebook Page

We have a new Facebook page at http://www.facebook.com/#!/pages/UC-Davis-Brewing/251423878226928.

Please keep tabs on it for news and updates.

Where are they now? Part seven

Jason McKibben graduated with an MS in Food Science in 2000 after completing his BS at the University of Illinois at Urbana-Champaign. Immediately after graduating, he started work with Anheuser-Busch as a Group Manager at the Fairfield Brewery. Over the next five years, Jason didn't stay settled for long as he moved through roles of increasing responsibility at the Fairfield, Los Angeles, Research Pilot and Columbus Breweries. He's spent the last six years thoroughly challenged in Columbus working as an Assistant Brewmaster and Quality Assurance Manager and he recently assumed the duties of Senior Brewmaster. Jason's time in
Columbus also enabled him to meet his wife, Colleen, whom he married in 2008.

Dave Lynch emerged from Davis with an MS in Agricultural and Environmental Chemistry in 2001, as a member of Charlie Bamforth’s inaugural team at UC Davis. He moved to Japan and taught English, intending to take a little time for world travel before returning to the US to work in the brewing industry. Yet Dave so enjoyed tutoring that he made a career out of it and never made it back to brewing. He now lives in Philadelphia and helps prepare students for college and graduate school entrance exams. He has published three books on test preparation and has more in the works. Together with his wife Sophie, Dave recently welcomed two amazing twin daughters, Hope and Julia, who are having a great time so far on Earth because they haven’t yet realized that they will have to start studying for the SAT at age 10.

After graduating with a BS in Fermentation Science in 2004, Derek Stepanski joined the quality department of Big Sky Brewing Company, where he had completed an internship the previous summer. After 3 years of brewing, quality assurance, and R & D in Missoula, he moved to the great American beer city of St. Louis where he took over the Quality Assurance Manager position at The Saint Louis Brewery, Inc. As QA Manager he has had the opportunity to work in all aspects of brewing and along with a great staff has been a part a brewery that has improved quality and efficiency along with double digit growth.

Aggie Lager

We were delighted to support the advent of Sudwerk Brewery’s Aggie Lager, a beer brewed by brewer Aggies in support of The Aggies, namely the athletics program at UC Davis. Hear about it at http://www.capradio.org/164814 or read about it at http://www.news.ucdavis.edu/search/news_detail.lasso?id=9978

Scholarships

Congratulations to Nick Bokulich and Alex Combe, who respectively received the Cargill Malt and Sierra Nevada
Scholarships from the American Society of Brewing Chemists.

A couple of podcasts:


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.

Comedy Spot

So if you are at a loose end on October 22nd, pop along to The Comedy Spot in Sacramento. It seems that the format is that the “victim” gets interviewed and then the Improvisation begins.

http://saccomedyspot.com/shows/anti-cooperation-league/

Popular Science

We were thrilled to make it as number 7 on Popular Science magazine’s list of the “25 Most Awesome College Labs 2011, the best places to pursue science in the U.S.”


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.

We would love to hear from you

Please get in touch with suggestions, ideas and your own personal update that we could include in our Where Are They Now? Feature.

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