

Aggie Brew

The Newsletter of the campus brewing program at UC Davis

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IBD Vice-President



Institute of Brewing & Distilling

On July 4th in Drummuir Castle, Banffshire, Scotland, Dr. Charlie Bamforth was elected Vice-President of the Institute of Brewing and Distilling, the London-based global society dedicated to the education and training of brewers and distillers. He will serve in this role for 2 years before moving into the Presidency for 2014-2015 and 2015-2016. Dr Bamforth has dedicated long service to the organization, from the time as a young recruit to the industry in the late seventies when he was responsible for making reports on the meetings held at the historic Horseshoe Hotel on London's Tottenham Court Road. He has served as Chairman of their Research and International Committees, member of the Executive Board and Council and as an examiner for their world-class brewing examinations. He has also been a member of the Editorial Board of the *Journal of the Institute of Brewing* for many years. He has been a Fellow of the Institute for many years.

HRH Princess Maha Chakri Sirindhorn of Thailand visits the brewery

On May 14 Princess Maha Chakri Sirindhorn, the third child of the King and Queen of Thailand, paid a visit to the Robert Mondavi Institute, and graced us with her presence in the brewery. Princess Sirindhorn runs several philanthropic organizations and foundations, amongst them the Ananda Mahidol Foundation (to promote higher education) and the Prince Mahidol Award Foundation (to award prizes annually to members of the international community for outstanding performances in the fields of medicine and public health). Charlie Bamforth delighted in reminding her of the healthful benefits of beer!



Where are they now? Part ten



William "Andy" Davis graduated in 2005 with a BS in Fermentation Science. Immediately after leaving Davis, he joined the Sierra Nevada Brewing Co. in the brewing department, working in production and the pilot brewery. After 3 years, he left the country and pursued an MS in entrepreneurship and innovation at the University of Luxembourg. After obtaining his MS and returning to the US, he had a short stint at the Marin Brewing Co. before returning to Sierra Nevada. Today, he works in both the brewing and cellar departments as the company embarks on its new adventure in North Carolina.

Beer loves Cheese IV

We had the fourth (and final, for the moment) Cheese Loves Beer event on Saturday April 14. This year we focused on eight international cheeses paired with eight local brews. This year's "marriage" may have been the best yet:

Camembert La Petite Reine and Rubicon Pilsner

Appenzeller (Reserve by Emmi) and Sudwerk Marzen

Kuh Heublumenkase and River City Irish Red Rye Ale

Le Clos Saint-Ambroise and Berryessa Brewing's Common Sense

Tete de Moine and Hoppy Brewing's Heff-a's-weizen

Huntsman and American River Brewing Company's Coloma Brown

Sao Jorge cheese Queijo São Jorge and Old Hangtown Beerworks' Chili Bar Pepper Beer

Fromaggio di Fossa and Ruhstaller Capt Black IPA



Brewing Class victors



The team with the best beer brewed in the FST102B Practical Malting and Brewing Class, as judged by brewers from Sudwerk, Sierra Nevada, Anheuser-Busch Inbev and Heretic. Whisper it, but they are all Viticulture and Enology students! Left to right Luke Bohanan, Sandro Tamburin, Adrienne Ballou and Nicki Williams.

Smithsonian Folk-life Festival



In record muggy temperatures on The Mall in Washington DC, a team of faculty and staff from UC Davis showcased activities from our campus in July. Charlie Bamforth was amongst them and on nine occasions from July 4th to July 8th he presented on the topic *The Beauty, Bounty and Benefits of Beer*. You can listen in to one of them at

<http://www.festival.si.edu/2012/festival-audio-the-beauty-bounty-and-benefits-of-beer>



Whilst in the Capital, Charlie also delighted in speaking to a full house of the local chapter of the Cal Aggie Alumni at RFD (Regional Food and Drink)

Recent Media Coverage

<http://ia700506.us.archive.org/17/items/Insight-120517/Insight-120517c.mp3>

<http://www.americanwaymag.com/charlie-bamforth-professor-of-brewing-science-colorado-state-university>

Student-driven honor

It meant a great deal to Charlie to be selected as one of the top three educators in the College of Agricultural and Environmental Sciences by the Associated Students, University of California, Davis (ASUCD), the student body on campus.

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.

Recent Research

Look out soon in the *Journal of the American Society of Brewing Chemists* for a paper entitled **Sensory Descriptive Analysis and Free-Choice Profiling of Thirteen Hop Varieties as Whole Cones and After Dry Hopping of Beer** by Bryan Donaldson, Charlie Bamforth and Hildegard Heymann. We think we have pursued a pretty neat approach to describing hop aroma.

Thank you

The list of companies, both brewers and suppliers, who make generous donations to support our activities is growing. We would love to hear from you – cwbamforth@ucdavis.edu – and I can explain the benefits.

Availability of brewery for trials

Our brewery is available for trial work. If you are interested in using the brewery for commercial studies, then please contact Charlie Bamforth for rates.

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.

Charlie Bamforth
E-mail cwbamforth@ucdavis.edu
Telephone 530-752-9476

The things one does...

A competition in the Spring Quarter was held between some of the more popular courses at UC Davis to see who could raise the most money for Camp Kesem (<http://campkesem.org>). The class that raised the most money would get their professor to teach dressed as a cow. Guess what?



Olympians from a brewing class

We have no hesitation in basking in reflected glory! Kim Conley, who was in the Winter 2009 sitting of FST3, Introduction to Beer and Brewing, might have worn this expression at some of the outrageous things she heard in that class (or perhaps if she had seen the cow suit). However this is her response to finding out that she had sneaked third place in the 5,000 meters race in Eugene OR, qualifying her to represent the USA in the London Olympics.

