Season’s Greetings

Best wishes to you and yours. (It does not snow in Davis and, yes, I know that this is a gnome and not Santa Claus. But there is plenty of white – and the sentiment is there.)

Nick Bokulich awarded Brian Williams scholarship

Nick Bokulich was honored by the American Society of Brewing Chemists with the award of the prestigious Brian Williams scholarship. The photograph shows him receiving his award from Dr. Michael McCarthy, chairman of the Department of Food Science and Technology.

We are also grateful to Nick for stepping in as instructor for FST3 for the Fall 2012 session, allowing Charlie Bamforth to take his first ever sabbatical leave.

Recent Media Coverage

http://ia600804.us.archive.org/18/items/Insight-120907/Insight-120907c.mp3

Where are they now? Part eleven

Peter Weins graduated from UC Davis with a BS in Fermentation Science in 1999. After a short stint in the wine industry, he saw the light in 2000 and joined Anheuser-Busch at the Research Pilot Brewery in St Louis. There followed three years in the Los Angeles Van Nuys brewery and one year in Fairfield in maintenance, helping start up the new brew house. It was then back to Los Angeles to work in the finishing department and helping with the cellar modernization. Peter spent four years as an Assistant Brewmaster in Brew house and Fermenting and then moved into the Business Manager position, where he was
responsible for logistics, accounting and the warehouse. In his final eight months at ABI he was Quality Manager at the Los Angeles brewery.

Peter Wiens’ brothers opened a winery in 2001 in Lockford CA and moved it to Temecula in 2005. Late in 2011 they purchased a brew house and rented space to open a brewery. Peter came on board in August 2012 as Brewmaster and Production Manager. Wiens Brewing (www.wiensbrewing.com) began production in October 2012 and opened the tasting room in November. They brew ales and lagers, including three IPAs. In the first quarter of 2013 they will begin a barrel program and will begin bottling some of the beers. They also have a one barrel pilot system that allows them to brew a couple of additional beers every month.

**Recent Research**

A new area of study here has been into matters microbiological, including the succession of microorganisms that develop to deliver the distinctiveness of spontaneous ales (a.k.a. lambic-style beers).

This research has attracted quite a following in the prestigious on-line peer-reviewed publication PLOS One.

You can read more at http://www.plosone.org/article/info%3Adoi%2F10.1371%2Fjournal.pone.0035507

**Thank you**

The list of companies, both brewers and suppliers, who make generous donations to support our activities is growing. You know who you are – and I and the students are tremendously grateful to you for your belief in what we are trying to do for beer and brewing.

If you aren’t already a supporter, I would love to hear from you – cwbamforth@ucdavis.edu – and I can explain the benefits.

**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.

**Interns**

It’s around this time each year that we start scouting around for internship openings for our students, both Masters and undergraduates. If you feel you might have an opening, please drop a line to Charlie at cwbamforth@ucdavis.edu.

**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.

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