

Aggie Brew

The Newsletter of the campus brewing program at UC Davis

Issue 28
December 2013

Compliments of the season

Best wishes to all of our friends for the Holiday Season and for 2014.



New Breweries

We are thrilled to be the recipients of four 10-gallon Brew Sculptures, thanks to the generosity of alumni Doug and Juli Muhleman. The breweries were adapted by the suppliers MoreBeer, to be powered by electricity. Doug can be seen shining a light through the added copper dome of the brew kettle, satisfying himself that the boil is truly vigorous.



The breweries will be of huge value in the education of both campus-based and extension students.

Beer and cheese

For the fifth year in succession, we hosted the event that emphasizes the incontrovertible reality that beer and cheese belong together. This time Charlie Bamforth was joined as host by Seana Doughty, President of the California Artisan Cheese Guild. During the afternoon, eight beers and cheeses, each generously donated by Californian breweries and Guild members respectively, were paired off to the delight of a full house in the UC Davis Conference Center. Representatives of the companies were invited to add to the discussion. Tremendous audience interaction spoke to the intrigue that this sublime food-drink matching generates.



The pairings were:

Nicasio Valley Cheese Company Loma Alta & Sudwerk Hefeweisen
Bellwether Farms Whole Jersey Milk Ricotta & Marin Brewing Company Stinson Beach Peach
Two Rock Valley Goat Cheese & Firestone Walker Pale 31
Central Coast Creamery Goat Gouda & Gordon Biersch Festbier
Cypress Grove Chevre Humboldt Fog & Russian River Temptation
Bleating Heart Fat Bottom Girl & Anderson Valley Brother David's Triple
Valley Ford Cheese Co. Estero Gold Reserve & Lagunitas Brown Shugga
Point Reyes Farmstead Cheese Company Bay Blue & Sierra Nevada Narwhal

Recent Media Coverage



<http://beersmith.com/blog/2013/04/25/hops-and-beer-bitterness-with-dr-charlie-bamforth-beersmith-podcast-58/>



<https://soundcloud.com/kdvs-news>



<http://ia601901.us.archive.org/4/items/Insight-131023/Insight-131023c.mp3>



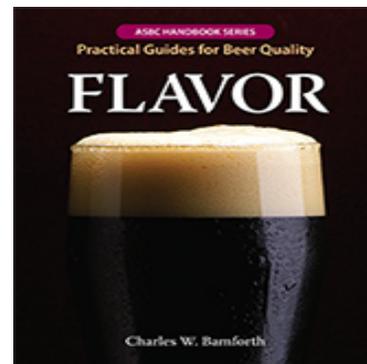
Availability of brewery for trials

Our brewery is available for trial work. We are delighted that it is already being used to a significant extent. If you are interested in using the brewery for commercial studies, then please contact Charlie Bamforth for rates.

Student honors

We were delighted that two of our students were honored with scholarships by the American Society of Brewing Chemists. Nick Bokulich received the Samuel Adams Scholarship, while Katy Benson got the Roger C. Briess Scholarship. The photos show them receiving their checks from chair of the Department of Food Science and Technology, Dr. Mike McCarthy.

New book!



The second of the 6-part quality series is out. You can buy it at <https://interactive.asbcnet.org/source/Orders/index.cfm?SKU=96230>

All good causes

Seemingly hardly a week goes by without us volunteering our services to raise funds for some appropriate cause. Examples:



<https://picasaweb.google.com/105011935601249535342/Bee-ralooza?authkey=Gv1sRgCLfpnoin4qGgigE#>

This third photo features Charlie with Chuck Santoni, well-known beer distributor from Woodland CA, the occasion being the local Breakfast Rotary Club – including a local hefe in two liveries!



Fiat Lux

Charlie Bamforth has delighted in talking to alumni (not just the brewing ones!) across the US. In November he was on his old stamping ground and thrilled to be part of the UC alumni event (alumni from four campuses) at the Beavertown Brewery in Hackney Wick, London (<http://www.beavertownbrewery.co.uk/>). It was a special occasion for Charlie because he could renew acquaintance with the Beavertown brewer, Logan Plant, who was just a young lad when Charlie interviewed his father, Robert, for the matchday program of Wolverhampton Wanderers

Football Club back in 1988. These days, Logan brews outstanding beers, some of them very much from the American genre with big hops.



Above: Logan Plant (left) and Charlie Bamforth discussing beer. Logan served several of his beers to the delight of the audience of some thirty alumni.

The next photo shows three alumni with Charlie, including the incoming president of the Cal Aggie Alumni Association, Ramak Siadatan (second from left).





The annual meeting of the American Society of Brewing Chemists in Tucson offered Charlie to meet up again with his oldest pal (as in years of acquaintance!), Chris Boulton is nowadays on the faculty of the University of Nottingham. Chris and Charlie look back to 1970 and the Department of Biochemistry at the University of Hull for the start of their friendship. The photo below was taken circa 1973. The girl on the left was another student, Hazel McDougall.



Former Student News

“The boy did well.” Program alumnus Troy Casey indulges his dedication to sours:



FST3

The most popular class on campus continues to benefit from the wonderful guest lecturer support of industry legends. We are truly grateful.



<http://blogs.denverpost.com/beer/2013/11/14/troy-casey-leaving-ac-golden-to-strike-out-on-his-own-with-casey-brewing-and-blending/12256/>

Left: Ken Grossman with student Michael Lambruschini (who you can read about at <http://saccityexpress.com/brewing-with-hops>)

Right: Ryan Fry and Trenton Yackzan of Sudwerk with students Mojan Saberi and Jacqueline Hurd





Dan Gordon and Charlie Bamforth with the UC Davis MS brewing students Jen House, Max Evoy-Mount, Katy Benson and Jason Porter.



<http://www.ibd.org.uk/events/photo-gallery/58/southern-section-dinner/>

A recent after-hours gig in DC



**AMERICAN
SOCIETY FOR
MICROBIOLOGY**

<http://www.microbeworld.org/podcasts/asm-after-hours/1472-the-microbiology-of-beer-the-microbes-after-hours-series-6-8-pm-thursday-october-10-2013>

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.

IBD

Charlie Bamforth is looking forward to becoming President of the Institute of Brewing and Distilling in July 2014. Meanwhile, as Vice President, he enjoyed being present at the Southern Section Dinner in September, especially as his long-suffering wife Diane was able to join him at the sumptuous event in Church House, London .

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 we 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, we would love to hear from you – cwbamforth@ucdavis.edu – and I can explain the benefits.

Facebook



Please stay in touch through our Facebook page: UC Davis Brewing

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