

Aggie Brew

The Newsletter of the campus brewing program at UC Davis

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Beer X



Charlie Bamforth was delighted to be a keynote speaker at BeerX (www.beerx.org), a celebration of the remarkable brewing scene in the UK. Other speakers included Steve Grossman of Sierra Nevada.



Visitors

We have a great many visitors eager to see our wonderful new facilities. One such group was the Sierra College chapter of the American Society for Microbiology.



Michael J Lewis Endowment

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.

Lagunitas

We are delighted that Lagunitas has joined the likes of Anheuser-Busch InBev, MillerCoors, Sierra Nevada, Brewers Supply Group, Craft Brew Alliance and Harpoon as major supporters of UC Davis brewing science. The Lagunitas Foundation has established an endowment for student support to provide an annual Lagunitas Award to a top brewing student. The first recipient is Joe Williams, based on his academic record in brewing science courses, his first place team finish in the annual brewing competition and his

desire to be a brewmaster once he has completed his MS work in Davis.



Reunion

Charlie Bamforth had not expected to meet a brewster when he attended his old school reunion in Lancashire, England recently. But fellow former Up Holland Grammar School alum Penelope Coles not only was a partner in the Sandstone Brewery in Wrexham, Wales, but has a son-in-law who had attended one of Charlie's classes and has opened the Green Beacon Brewing Company in Brisbane Australia.



Out and about

We are in regular demand for speaking engagements. On a recent "gig" at Jernigan's in Nevada City (www.jernigansgrill.com), Charlie was pleased to renew acquaintance with Tom Dalldorf of Celebrator Beer News (below right; to the left is Jernigan's owner Sean Cox).



From Ben and Jerry Ice Cream book

Okay, we think they have some explaining to do.

Beer Sorbet

When we go to trade shows to introduce our ice cream in new cities, our stand is inevitably located next to a beer booth. It's not easy to get someone who is already drinking beer to then taste ice cream. So, using a dark beer, we came up with a brew-compatible frozen dessert—beer sorbet. Now those guys can drink and eat their beer at the same time.

1½ bottles (18 ounces) flat dark beer, such as Beck's Dark 5 tablespoons sugar

1. Pour the beer and sugar into a large mixing bowl and stir until the sugar is dissolved.
2. Transfer the mixture to an ice cream maker and freeze following the manufacturer's instructions.

Makes 1 quart

SORBE

Brew Dogs

They came to film! Our faith is in the editor!



Stay tuned for the airing!!

<http://tv.esquire.com/shows/brew-dogs>

...and speaking of the Pope of Foam, how about this amazing piece of metalwork, made by FST3 student Jaclyn Alexandria Cubillas.



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.

Thank you

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

Introduction to Practical Brewing

The latest running of this highly popular class was in May.



For more details of future sessions go to http://extension.ucdavis.edu/unit/brewing/course/description/?type=A&unit=BR&SectionID=169927&course_title=Introduction%20to%20Practical%20Brewing&prgList=BRS&AreaName=Brewing+Short+Courses

ACS Webinar

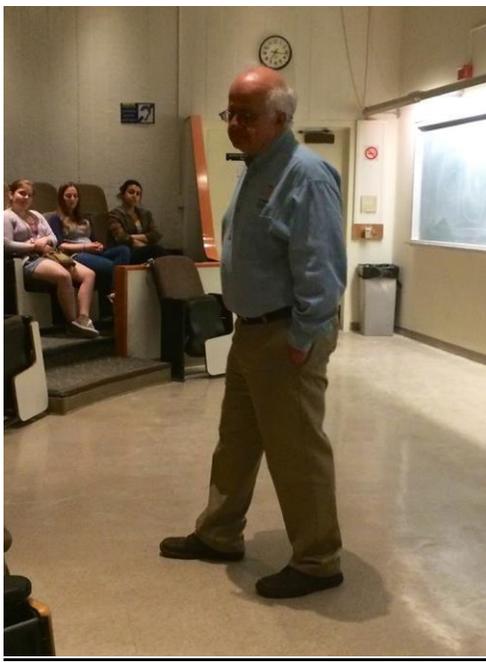


The latest in a series of Webinars for the American Chemical Society was all about beer color. The slides are available at <http://acswebinars.org/red-white-beer>

Last Lecture

asucd

Not what it seems! Charlie was honored to be invited by this student body to give (for the second time!) a life messages and personal account of what is important to him, along the lines of the Randy Pausch concept (<http://www.cmu.edu/randyslecture>).



Facebook



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

Brewing Network

A lot of fun to be with those guys again.



Coming Up

Chicago, Chicago....

UCDAVIS
CAL AGGIE ALUMNI
ASSOCIATION

<http://www.alumni.ucdavis.edu/s/787/NoRtCol.aspx?sid=787&gid=1&pgid=3815&cid=5977&ecid=5977&crd=0&calpgid=13&calcid=664>

ALUMNI TRACKING

We are eager to keep better track of our brewing alumni. Please send us your up-to-date contact information. Please also forward this newsletter to others who came through the UC Davis campus brewing programs and urge them to contact Charlie and tell him what they have been up to. Thank you.

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