



Aggie Brew

The Newsletter of the campus brewing program at UC Davis

Issue 10
October 2005

Famous visitors

Two of the foremost names in brewing were recently honored at UC Davis.

Fritz Maytag, President of Anchor Brewing Company, delivered one of the two outstanding presentations in the Robert Mondavi Lectureship series.



Meanwhile Ken Grossman, President of the Sierra Nevada Brewing Company, was honored with an Awards of Distinction by the College of Agricultural and Environmental Sciences- and got his photo taken with not one but two brewing professors.



It might be noted that the other speaker at the Mondavi event was television chef Martin Yan (*Yan Can Cook*; <http://www.yancancook.com/>) who had some help with using the wok.



A new role

Charlie Bamforth was named the new Chair of the Department of Food Science and Technology with effect from July 1 2005.

Food Science Major: brewing specialty

It is gratifying to reveal increasing interest in the brewing specialty within the Food Science BS major at UC Davis. As at Spring Quarter there are 15 students so-registered, to add to the 5 who are completing the now defunct Fermentation Science major.

Students to the industry

We continue to delight in our students moving on to the industry. Amongst those from the class of 2005, William (Andy) Davis joined Sierra Nevada while Jon Carpenter and Joe Rodriguez took up full-time employment with Anheuser-Busch. Several of our students gained valuable experience

in internships during the summer. Christine Wright was at Sierra Nevada, Marco Garcia at Anheuser-Busch in Los Angeles, Jeremy Roza at BJ's in Roseville, Robert Kuntz at Coors in Golden, Jon Hutchinson at Firestone Walker in Paso Robles. Adam Hicks with the Spoetzl Brewery in Shiner TX, Ben Johnson with Gordon Biersch and Chris Theofel with Holt's Brewery in Manchester, England.

Grateful thanks to all of these locations for welcoming the students and doing so much to further their education. **If YOU would be interested in taking a Davis intern just get in touch with me.**

Recent Publications

Since the last newsletter we have published (or have in press) a number of articles:

Hung, J.K.S., Wallin, C.E. & Bamforth, C.W. (2005) An evaluation of an automated procedure for measuring beer foam stability. MBAA TQ, 42, 178-183

Sun, A., Faulds, C.B. & Bamforth C.W. (2005). Barley contains two cationic acetyl xylan esterases and one anionic feruloyl esterase. Cereal Chem, in press

Bamforth, C.W. (2005). The gene dream – a nightmare? Brewers Guardian, 134 (7), 24-26

Bamforth, C.W. (2005). Intensifying malting and brewing - does the customer care? Brewers Guardian, 134 (8), 30-32

Bamforth, C.W. (2005). Beer, carbohydrates and diet. J Inst Brew, 111, 259-264

Bamforth, C. W. (2005). Awash with wine – bringing back the beer. Brewers Guardian, 134

Bamforth, C. W. (2005). Will the last one out turn out the lights – or are we just monkeying about? Brewers Guardian, 134

Miedl, M., Garcia, M.A. and Bamforth, C.W. (2006). Haze formation in model beer systems. Journal of Agricultural and Food Chemistry, in press

On the Road

We continue to spread the gospel. Since the last newsletter speaking engagements have included

ASBC North West, Portland Oregon February, 2005

MBAA St Louis District, February 2005

CFTRI Mysore, India, March 2005



Bamforth greeted with flowers in Mysore as John Andrews (Briggs) looks on admiringly

ASBC Savannah June 2005

Rotary Club, Lostwithiel, UK, August 2005

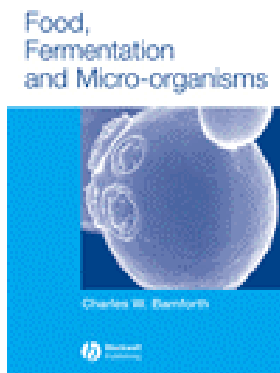
IBD Irish section, Cork, September 2005



Charlie Bamforth posing with Dr Declan Goode, Dr Elke Arendt and Professor Yrjö Roos in Cork

MBAA, Miami, October 2005

The latest book



I am sure you will be rushing to buy the latest one – a snip at \$169.99!

Go to
<http://www.blackwellpublishing.com/book.asp?ref=0632059877>.

Chapter 1 The Science Underpinning Food Fermentations

Chapter 2 Beer

Chapter 3 Wine

Chapter 4 Fortified Wines

Chapter 5 Cider

Chapter 6 Distilled Alcoholic Beverages

Chapter 7 Flavored Spirits

Chapter 8 Sake

Chapter 9 Vinegar

Chapter 10 Cheese

Chapter 11 Yoghurt and Other Fermented Milk Products

Chapter 12 Bread

Chapter 13 Meat

Chapter 14 Indigenous Fermented Foods

Chapter 15 Vegetable Fermentations

Chapter 16 Cocoa

Chapter 17 Mycoprotein

Chapter 18 Miscellaneous Fermentation Products

Contributions

I am extremely indebted to Anheuser-Busch, Sierra Nevada, Coors, Kirin, Asahi, ISP, SAB-Miller, Cargill, Fosters, Scottish and Newcastle, Lallemand, Novozymes, Dow Corning and various individuals for gifts of financial support.

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