The facilities are getting better and better!

We continue to make important improvements to the facilities in Cruess Hall. The brewery is now commissioned, thanks especially to the engineering input from Anheuser-Busch. KHS have provided a wonderful bottle filling system. Halox have generously donated a chlorine dioxide system for the pilot plant, and we are in grateful receipt of an in-line monitoring system from Optek-Danulat.

We continue to work on plans for the new facility: the new academic building and also the Anheuser-Busch Brewing and Food Laboratory. Here’s an exciting vision of what we can look forward to in a few years:

A welcome visitor

We were delighted to receive Ruben Schneider as a visitor to Cruess Hall a little while ago. Ruben was of course the inspiration behind the establishment of a brewing program at UC Davis when he was the technical supreme at Lucky Lager in San Francisco. He was also the key player in the installation of the much loved (but tired!) brewery here in 1959. We were happy to refresh his memory, but also to show him “Mark II”!

Gone into the industry

Evan is now with Pyramid Brewing Co. Craig Heisner, Alberto Sun and Stella Lee have joined Anheuser-Busch. Chris Dennis-Strathmeyer is with Gordon Biersch and Andrew Brutlag with Shiner. Bill Stephenson is at Ram in Oregon, Joe Hayes at Black Forest Brew Haus (Long Island, NY) and Scott Vaccaro at The Colorado Brewing Co (Connecticut).
**AME Successes**

Craig Heisner and Curt Traina passed all three exams in 2003, Craig being one of only 4 candidates worldwide to earn a distinction. Alberto Sun and Joe Hayes passed two exams each.

**FST 3 launched**

Fall Quarter 2003 saw us run for the second time the new General Education class, FST3, Introduction to Brewing and Beer. In the first two sessions of the class we had well over 300 students, there to learn about the rich history and nature of the brewing business and also to hear words of wisdom from a range of distinguished guest speakers. Already it is inspiring the right students to consider brewing as a career option.

**Recent Publications**

Since the last newsletter the following papers and articles have been published or will appear shortly.


Bamforth, C.W. & Kanauchi, M. (2003) Use of novel assays to indicate that O-esters and S-esters are produced by the same enzyme in brewing yeast. FEMS Microbiology Letters, 228, 111-113


*Presidential Award*

I was delighted to receive the award from the Master Brewers Association of the Americas for the best refereed paper of 2002 for the start review in MBAA Technical Quarterly.

**New book**

Second edition

During the year the second edition of *Beer: Tap into the Art and Science of Brewing*, came out, published by Oxford University Press (http://www.us.oup.com/us/catalog/general/subject/LifeSciences/Microbiology/~/dmIdz1ic2EmY2k9MDE5NT E1NDc5Nw==#reviews)

Contributions

I am extremely indebted to Anheuser-Busch, Sierra Nevada, Coors, Kirin, Asahi, ISP, Haas, Heineken, SAB-Miller, Cargill, Fosters, Scottish Courage, Genencor and California Fermentation Society for gifts in financial support. We are also thrilled with the gift of a foam measuring system from Profamo.

CAN YOU HELP? Do you want to be associated with the furtherance of our exciting mission?

A full lab

We have had a very full lab through 2003. This was particularly the case in the Spring when we were delighted to have three students from Weihenstephan (Michaela Miedl, Anke Scheffler and Peter Ferstl) pursuing the research part of their MS work here, as well as a returnee from Italy, Cristian Milani. Four new MS students have joined (Robert Kuntz, Christine Wright, Sam Gambill and Cale May), but sadly the astonishingly productive post-foc Makoto Kanauchi has returned to Japan.

Keep in touch

Please keep in touch, whether you are an alumnus or somebody keen to take advantage of the teaching and research programs at UCD. I can be reached at

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