



# RMI

UC DAVIS Robert Mondavi Institute for Wine and Food Science

HTTP://WWW.ROBERTMONDAVINSTITUTE.UCDAVIS.EDU

## E-news #030: Spring 2012

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### Executive Director's Update

By Clare Hasler-Lewis



Another academic year at UC Davis has drawn to a close. Summer is here, the students are gone, people are on vacation and the pace at the RMI will slow down a bit for a couple of months—a nice change of pace after an incredibly busy and successful spring quarter.

The last three months were marked by several key milestones for the RMI, the most notable being the long-awaited [inaugural Mondavi Gala](#). From the reception at the home of the French Consul General in February to the reception at the Opus One Winery on March 15 to the Big Event on March 17, it was all truly magnificent. The performance of Angelin Preljacoj's *Blanche Neige* (Snow White) at the Mondavi Center for the Performing Arts was unlike anything most people had ever seen. The post-performance gala dinner in the RMI Good Life Garden coordinated by celebrity chef Michael Chiarello was absolutely superb! And the dinner setting was . . . well, you simply have to view the photos in the links [below](#) to experience just a touch of all that was the 2012 Mondavi Gala. And the pièce de résistance: over \$40,000 was raised to fund graduate student education at the RMI.

In addition to the funds raised from the Mondavi Gala, the RMI is generating funding for graduate student support through our new [Industry Partnership Program](#). In development for nearly two years, one-half to two-thirds of the membership fees from this program will be targeted to support graduate students. Membership at the “premier” (\$60,000) level enables a company to name a graduate student fellow in the company’s name. [Roll Global](#) has become the [founding member of the Industry Partnership Program](#) and will name a graduate fellow. Sincere thanks to Paul Coletta, a member of the RMI board of executives, for facilitating the partnership with Roll Global. For more information about the Industry Partnership Program, please visit: <http://www.rmi.ucdavis.edu/rmi-industry-partnership-program>.

The [RMI board of executives](#) has been instrumental in the development of our Industry Partnership Program as well as providing strategic advice on other programmatic issues over the past three years. I am pleased to welcome [Doug and Juli Muhleman](#) as the newest members of this important leadership board.

Fundraising efforts also continue for our endowment. These funds are critical to meet the needs of our rapidly expanding programs and growing staff. The RMI recently received \$100,000 from the estate of the late [Victor Chu](#). These monies will be matched with campus funds, bringing our total endowment to \$660,000—one-third of the way to our goal.

The RMI has ended the 2011–2012 academic year on a very high note. Many thanks to all of our donors, friends, and sponsors who have made 2011–2012 such an incredible success!



Clare

## **Inaugural Mondavi Gala Exceeds All Expectations**

By Clare Hasler-Lewis and Don Roth

In September 2001, Robert and Margrit Mondavi donated \$35 million to UC Davis—\$25 million for the Robert Mondavi Institute for Wine and Food Science and \$10 million for the naming rights at what immediately became known as the [Robert and Margrit Mondavi Center for the Performing Arts](#) which already was under construction and opened in October 2002.

The Robert Mondavi Institute, across the street from the Mondavi Center, broke ground in 2005 and opened in October 2008. The LEED Platinum winery, brewery, and food- and milk-processing facility, the only one of its kind in the world, was dedicated in January 2011.

To celebrate Robert and Margrit Mondavi’s enduring legacy to the UC Davis campus, the Mondavi Center and the Robert Mondavi Institute created the “Mondavi Gala,” a series of events celebrating great wine, great chefs and great art—a perfect distillation of the Mondavis’ vision of the good life. The inaugural gala culminated with the American premiere of Ballet Preljocaj’s full-length version of the Snow White legend “Blanche Neige” on Saturday March 17.



Celine Galli and Lorena O'Neill dance in the Ballet Preljocaj's production of "Blanche Neige". Photo: JC Carbonne

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Members of the Mondavi family gather with friends during the reception before the performance of Blanche Neige. Photo: Tyler & Christine, The Sacramento Bee

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Margrit Mondavi chaired the Honorary Gala Committee and UC Davis Chancellor Linda P.B. Katehi served as co-chair. Goals of the Mondavi Gala were:

- Shine an international light on UC Davis as leader in both the arts and sciences
- Raise much-needed funds for graduate education at RMI, the leading food and wine science institute in the nation; and for artistic ventures at the MC, the leading performing arts center in Northern California
- Honor the inspirational Mondavi legacy of Robert and Margrit and their passion for California and UC Davis
- Launch the Mondavi Center's 10th anniversary celebration



The Honorable Romain Serman, consul general of France, and his wife, Laura, at the gala dinner following the performance of Blanche Neige.

We far exceeded our goals!



Margrit Mondavi enjoys a glass of Opus One wine with Don Roth, executive director of the Mondavi Center Performing Arts.

The first gala event was a private reception for major donors and sponsors held at the Pacific Heights home of the Honorable Romain Serman, the French consul general, on Saturday, February 25.

On March 15, a pre-gala reception was hosted at the Opus One Winery for approximately 200 gala ticket holders, sponsors and guests.

To view the photos from the Opus One Gala reception, please visit:

<http://phototia.com/photos/galleries/hidden/ucdavis-opus-one-reception-31512>



From the left: Bob Traverso, celebrity chef Michael Chiarello, Clare Hasler-Lewis, Susan and Bob Silva, and Carli Traverso at the champagne reception before the ballet.

Finally the big day we had long anticipated and planned for almost two years arrived: March 17, 2012. Festivities began 5:30 p.m. with a champagne reception in the Mondavi Center's Vanderhoef Studio Theatre.

At 7 p.m., the focus moved to the Mondavi Center's Barbara K. and W. Turrentine Jackson Hall, where Ballet Preljocaj presented its unforgettable ballet performance to a sold-out audience.

A post-performance dinner for 300 followed at the Robert Mondavi Institute, with artists from Ballet Preljocaj in attendance as well as choreographer Angelin Preljocaj. The setting was absolutely spectacular. Many thanks to the creative genius of Dr. Elizabeth Galindo for transforming a tent into another world.



Chef Michael Chiarello visits with attendees during the decadent dinner. Photo: Tyler & Christine, The Sacramento Bee

The meal was prepared under the supervision of celebrity chef and author Michael Chiarello, whose highly rated restaurant Bottega is a Napa Valley culinary landmark. Chiarello has won numerous culinary awards during the past 20 years, and also is an Emmy-winning broadcaster, the author of several books about food, and the owner of a winery.

Wines from the Robert Mondavi Winery were featured with each course, and with other wines from select wineries available for tasting, including: Alpha Omega, Cakebread, C.G. Di Arie, ZD, Joseph Phelps, Honig, Mt. Brave, Staglin, Vellum, Hagafen, Nickel & Nickel, and Quintessa.

Tickets for the gala were \$1,000 each and included the reception at Opus One as well as the pre-ballet champagne reception, ballet, and dinner. A portion of the proceeds will be used to support graduate fellowships at the Robert Mondavi Institute as well as the Mondavi Center's new Artistic Ventures Fund to bring major artists to UC Davis for extended residencies.

To view additional photos, please visit [Mondavi Gala Photos Courtesy of Sac Magazine](#)

## **Victor Chu Estate Provides \$100,000 for the RMI Endowment**

By Melissa Haworth

The late Dr. Victor Chu left a generous legacy that will benefit UC Davis forever. Through his estate, Chu provided \$100,000 for the RMI Endowment which will be matched by \$100,000 of campus funds.

Born in Shanghai, Victor Chu moved from China to Hong Kong in 1949, then immigrated to Honolulu in 1965 to pursue higher education at University of Hawaii, followed by UC Davis where he earned his M.S. in food science and Ph.D. in agricultural chemistry. After completing his degrees, Chu went on to work for Holly Sugar, Barnes Hind, and BioRad Laboratories along with starting his own business. He resided in Davis and was a member of the UC Davis Chancellor's Club in addition to attending Picnic Day each year with his niece and her family.



The impact of his estate gift extends beyond the RMI. Funds also created the Victor Chu University Fellowship to provide for graduate students in food science and agricultural chemistry; supported the Friends of Picnic Day Endowment; and supported the Business Development Fellows Program at the Graduate School of Management. He also made a generous gift to his undergraduate alma mater.

According to his niece, Renee Maeda, Victor Chu was a quiet and humble man who, as an immigrant to the United States, worked exceptionally hard to earn his education. It is fitting that his legacy will make it easier for future generations of students to pursue their educational goals and passions.

## **RMI Board of Executives Welcomes Doug and Juli Muhleman and Bids Adieu to Greg Drescher**

By Andrea Thompson

The board of executives of the Robert Mondavi Institute for Wine and Food Science was established in March 2009 to provide strategic advice and leadership to the executive director and the executive committee from diverse perspectives in the wine, brewing, and food industries, and help build support for the institute and its programs. We are pleased to welcome Doug and Juli Muhleman as new members of the board.

Doug and Juli both grew up in Southern California. They attended college in Northern California—Juli received a B.S. in business at



California State University, Sacramento, and Doug received a B.S. in fermentation science and an M.S. in food science at UC Davis. Upon graduation, Doug was hired by Anheuser Busch, Inc. and after a 30-year career he retired, holding the position of Group Vice President, Brewing Operations and Technology. Juli's career in accounting was cut short with a family that was highly mobile. She had the opportunity to travel the world with Doug on business and has been a volunteer in a variety of capacities, particularly focused on education. They now live in Sonoma County where they grow grapes and are involved in community activities and various business ventures in Northern California.

Doug and Juli Muhleman have been supporters of UC Davis for many years. Doug was honored with the College of Agricultural and Environmental Sciences (CA&ES) Award of Distinction in 1989 and the Cal Aggie Alumni Association Service Award in 2005. He is a trustee of the UC Davis Foundation and heads the Dean's Task Force for Development in the College of Agricultural and Environmental Sciences.

Both Muhlemans believe that the RMI is positioned at a unique place, enabling a cross-fertilization of many of UC Davis' centers of excellence focused on food and fermented beverages that bring nourishment, abundance, and enjoyment to everyday life. They are also working to solve the big problems faced by the world around food supply and safety, nutrition and sustainability.



We are sad to bid farewell to one of our founding board members, Greg Drescher. Drescher participated on the board since the inaugural meeting in March 2009. We extend our sincere appreciation for his invaluable support, leadership and advice. His broad expertise in the culinary industry had a significant positive impact on the institute's growth in food- and beverage-related outreach events for the public. Drescher continues his advisory role with the RMI's Olive Center, however, and remains with the Culinary Institute of America at

Greystone in St. Helena, California, as vice president of strategic initiatives and industry leadership.

## **Roll Global Becomes Founding Member of the RMI Industry Partnership Program** By Clare Hasler-Lewis

With the world's first and only LEED Platinum food and beverage production facilities, the Robert Mondavi Institute is a working model for the most advanced theory and practice of sustainable production in the food and beverage industries.

Over the past two years, members of the Robert Mondavi Institute board of executives and executive committee, as well as faculty from the departments of Food Science and Technology, and Viticulture and Enology, have engaged in an extensive dialogue about how the RMI could forge a stronger working partnership between leading wine, beer, dairy and other food and beverage companies, keeping the university at the forefront of the needs of industry and enabling them to manage the challenges of the future.



Our collective discussions led us to establish the RMI Industry Partnership Program.

I am very pleased to announce that [Roll Global](#) has become the founding member.



Roll Global is a U.S. corporation based in California with diverse interests and a portfolio of naturally made products, from the Wonderful variety of pomegranates and 100 percent pomegranate juice, pistachios and almonds, citrus, wine, floral services, and more.

With more than 4,000 employees, Roll Global is a privately held business and one of the largest farming and agricultural companies in the world. As such, the company has the freedom to make long-term decisions that are good for the business, its consumers, its employees, and the environment, as well as investing in science, education and research.

With an ongoing commitment to the science of food and beverages, Roll Global has invested tens of millions of dollars to support and demonstrate the benefits of natural food products within the Roll family of companies' brand portfolio. This includes significant research on Wonderful variety pomegranates, pistachios, and other agricultural products, in partnership with multiple top universities and scientific centers around the globe, in an effort to better understand and validate the health benefits that natural products present.

As a founding member of the RMI Industry Partnership Program, Roll Global will name a graduate student "fellow" in the company's name. The "Roll Global Graduate Fellow" will receive \$40,000/year to support his or her doctoral research studies.



For a list of Industry Partnership Program membership benefits, please visit <http://www.rmi.ucdavis.edu/rmi-industry-partnership-program> or contact Andrea Thompson, RMI industry relations manager, at [aethompson@ucdavis.edu](mailto:aethompson@ucdavis.edu) or (530) 752-1049.

## RMI Hosts International Industry Visitors

By Andrea Thompson



The RMI recently hosted two groups of international industry visitors. Representatives from [Kikkoman](#) visited in February, and in January and April the RMI hosted visitors from [ETRI](#), the Korean Electronics and Telecommunications Research Institute.

Kikkoman's visitors included the manager of its California plant, its general counsel, and the brewing manager from the plant in Folsom. They met with Clare Hasler-Lewis for an overview of the RMI then toured the Teaching and Research Winery and the August A. Busch III Brewing and Food Science Laboratory with viticulture and enology professor Roger Boulton, and food science and technology professor and chair Michael McCarthy. They were particularly

interested in fermenting projects, as their main product, soy sauce, is made from fermented soy beans. After the tour, Kikkoman representatives showed students and faculty a short video about how Kikkoman soy sauce is produced, and answered questions.

ETRI is the largest national Information telecommunication research institute in Korea. The company has collaborated with wineries in the Napa Valley since 2009 to develop sensing technology-based solutions for controlling grape fermentation.



Clare Hasler-Lewis, right, with the ETRI President Dr. Heung-Nam Kim during the fall 2011 visit to the company.

Visitors included the general manager of its U.S. R&D center, the president of the company, Dr. Heung-Nam Kim, and directors and engineers from Korea. They were most interested in the wireless sensor technology used in the Teaching and Research Winery.

In addition to meeting with Clare Hasler-Lewis, viticulture and enology professor and chair David Block, and Professor Roger Boulton, they discussed current projects on campus with André Knoesen, professor in the Department of Electrical and Computer Engineering. Finally, they met with Bill Lacy, vice provost, University Outreach and International Programs, Jan Hopmans, associate dean in the College of Agricultural and Environmental Sciences, and Dushyant Pathak, associate vice chancellor, Technology Management and Corporate Relations.

## Princess of Thailand Visits UC Davis

By Clare Hasler-Lewis

On May 14, UC Davis had the pleasure of hosting Princess Maha Chakri Sirindhorn, the third child of the King and Queen of Thailand. Princess Sirindhorn works on development projects in such fields as health and hygiene, education, water resource development, agriculture, and cottage industries, and has regularly accompanied her parents on visits to remote areas since the age of sixteen (in 1970).



Executive director Clare Hasler-Lewis hosts Princess Maha Chakri Sirindhorn and delegation on a tour of the institute.

From these experiences, Princess Sirindhorn has developed special interests in agricultural extension to improve school-children nutritional conditions; supporting education from pre-school to tertiary levels; and mother and child care. Princess Sirindhorn runs several philanthropic organizations and foundations. She is executive vice president of the Thai Red Cross Society since 1977; executive chairman of the Chaipattana Foundation (in charge of the King's development and environmental preservation projects), Ananda Mahidol Foundation (to promote higher education), the King Rama II Foundation (to conserve and promote Thai culture); president of the Sai Jai Thai Foundation (to support disabled veterans), Prince Mahidol



Award Foundation (to award prizes annually to members of the international community for outstanding performances in the fields of medicine and public health); and adviser to the Committee of Thai Junior Encyclopedia Project by Royal Command of H.M. the King.

The objective of Princess Sirindhorn's visit was to learn about recent advances in agriculture and nutrition that would be relevant for the programs that she sponsors in these areas in Thailand and other countries in Southeast Asia.

## **Friends of the RMI Program Welcomes New Members**

By Clare Hasler-Lewis

A warm welcome to the newest members of the Friends of the RMI program:

### **Director's Level Members**

Elizabeth Clair

Margaret Lawson

John Lescroart and Lisa Sawyer

Cameron Lewis and Clare Hasler-Lewis

Glenn and Julie Nedwin

### **Friends Level Members**

Chuck and Nancy Foster

Ted and Silvia Hillyer

Kim Reinking

Kirk and Linda Ridgeway

Curt Robinson



We greatly appreciate the generous support of our friends for outreach and education programs. To review a full list of members, additional information about the benefits associated with the Friends of the RMI program, and how to join, please visit: <http://rmi.ucdavis.edu/friends>

## **Selina Wang Joins the Olive Center as Director of Research**

*(Adapted from April 1, 2012, Olive Oil Source article written by Caroline J. Beck)*



Dr. Selina Wang recently joined the UC Davis Olive Center as research director. Wang earned a Ph.D. from UC Davis in organic chemistry and recently co-authored a year-long study of supermarket olive oil quality that received international coverage. As chemist and research director of the UC Davis Olive Center, Wang manages a wide range of collaborative projects with the university and industry, all designed to advance olive research and education.

Wang has embarked on an ambitious research agenda for the olive center that includes pushing innovation in the chemical and sensory analysis of olive oil and table olives. She looks forward to helping the Olive Center with its mission: to do for table olives and olive oil what UC Davis did for wine. In a recent conversation, she shared some of the motivations that sparked her interest in the industry and the challenges that keep her attracted to understanding more about olive oil every day. Read more in this interview from the Olive Oil Source: <http://www.oliveoilsource.com/article/dr-selina-wang-chemical-attraction-olive-oil>

## Sensory Evaluation Short Courses Demystify Olive Oil

By Nicole Sturzenberger

Like any formal tasting, olive oil sensory evaluation can be an intimidating process. The goal of the Olive Center's Oil Sensory Evaluation Short Course was to demystify this daunting subject. The topic of extra virgin olive oil has received a lot of national and international press over the past year, mainly for the fraudulent acts that often occur in the industry. The course sold out weeks beforehand and attracted participants from as far away as Brazil and Turkey, proof of an emerging global interest.

The primary aim of the event was to provide the basics on how to taste both positive and negative attributes in olive oil and, more importantly, to provide an accurate definition of extra virgin.

An array of participants attended from entrepreneurs opening small specialty shops to those working for multinational companies. The course was led by farm advisor and olive oil expert, Paul Vossen, who spent last year on sabbatical conducting research in Italy, Spain, South America, and Iraq. Vossen's worldly experiences contribute to the success of his sensory courses.

More than 40 oils were tasted including those from Australia, California, Italy, Spain, and Chile. Topics included the mechanics of how to properly taste olive oil, how to identify common defects, the development of standards around the world, and the health benefits of the product. After learning the basics, attendees had the opportunity to taste alongside trained olive oil judges in a mock competition. At the end of the course many participants left with a new confidence and experience to build upon for their future olive oil endeavors. The Olive Center hopes to offer a similar course in 2013.



## Uncorked Continues to Pair Great Wine and Art

By Tracy Dickinson

The partnership between the Robert Mondavi Institute and the Mondavi Center for the Performing Arts had a tremendous Uncorked turnout before the season came to a close on May 12. Donors sipped California varietals amongst good company, and had a unique opportunity to meet local and regional winemakers. A special thanks to the wineries featured this spring:

[Silverado Vineyards](#), [Fiddlehead Cellars](#), [Silver Oak Cellars](#), [Roessler Cellars](#), [Corison Winery](#), [Traverso Wines](#), and [D'Argenzio Winery](#)

The 2012–2013 season of Uncorked begins on Tuesday, September 18, in the Mondavi Center Bartholomew Room at 7 p.m., with [Bonnie Raitt](#) performing at 8 p.m.



From left: Cameron Lewis, Clare Hasler-Lewis, Julie Nedwin, Glenn Nedwin, and Abel Barrientes at Uncorked.

## Cheese Loves Beer IV

By Charlie Bamforth and Moshe Rosenberg

Once again, a sold-out crowd enjoyed the fourth annual Cheese Loves Beer event on Saturday April 14. By far the RMI's most popular events of the year, this year we focused on eight international cheeses paired with local brews. The results did not disappoint, and this year's "marriage" may have been the best yet:

1. Camembert La Petite Reine and Rubicon Pilsner ([Rubicon Brewing Company](#))
2. Appenzeller (Reserve by Emmi) and Sudwerk Marzen ([Sudwerk Brewery](#))
3. Kuh Heublumenkase and Irish Red Rye Ale ([River City Brewing Company](#))
4. Le Clos Saint-Ambroise and Common Sense ([Berryessa Brewing Company](#))
5. Tete de Moine and Heff-a's-weizen ([Hoppy Brewing Company](#))
6. Huntsman and Coloma Brown ([American River Brewing Company](#))
7. Sao Jorge cheese Queijo São Jorge and Chili Bar Pepper Beer ([Old Hangtown Beerworks](#))
8. Fromaggio di Fossa and Capt Black IPA ([Ruhstaller Beer](#))



After tracing the history of beer in North America from Sir Walter Raleigh in the 16<sup>th</sup> century through to today's dichotomy between two phenomenally large brewing companies on the one hand, and the joyously burgeoning craft sector on the other, Professor Charlie Bamforth focused on the local scene. Bamforth explained how the brewing industry came to Sacramento with the gold rush and the introduction of many small brewing concerns but then abruptly folded at the time of Prohibition, despite the fact that companies like Buffalo Brewing Company had grown to become substantial businesses.

Gladly, brewing in and around Sacramento is once more on an upsurge, with numerous small breweries launching alongside the tried-and-trusted entities such as Rubicon, Sudwerk, Hoppy, and River City. Bamforth emphasized that not only does this engender tremendous local interest, but it also speaks to the truism that the freshest beer is one consumed as close as possible to the brewery.

After reviewing the unintended creation of cheese, about 9,000 years ago in the Fertile Crescent, Professor Moshe Rosenberg discussed the history of cheese-making and its spread to Europe and other parts of the world. Rosenberg's presentation focused on the social, technological, agricultural, and biological processes that collectively have resulted in the creation of more than 2,000 different cheese varieties. A special emphasize was placed on discussing the unique link between the regional origin of a given cheese and its specific quality attributes, collectively known as "cheese terroir."

Rosenberg explained how different geographical and ecological niches in Europe have been successfully used, in the course of history, to develop unique cheeses that continue representing these regions very successfully in the global market arena.

Following the lectures of Dr. Bamforth and Dr. Rosenberg, the "matchmaking" part of the program began. Eight outstanding brides (that is, cheeses), each representing a different country or region from all over the world, were successfully matched with eight fine grooms (that

is, beers) from the Sacramento region. The assessors of the couples (the audience) unanimously decided that, indeed, these couples are great matches and are likely to have a wonderful, long-lasting, senses-pleasing future.

## **Esteemed Essayist Adam Gopnik Delivers Two Lectures at UC Davis Campus** By Clare Hasler-Lewis

Adam Gopnik, *The New Yorker's* esteemed essayist, spent two days at UC Davis in early May meeting with faculty, administrators, staff, and students, as well as presenting two public lectures (see links below).

Gopnik has been writing for *The New Yorker* since 1986. During his tenure at the magazine, he has written fiction and humor pieces, book reviews, profiles, reporting pieces, and more than a hundred stories for *The Talk of the Town* and *Comment*.



Gopnik became *The New Yorker's* art critic in 1987. In 1990, he collaborated with Kirk Varnedoe, the former curator of painting and sculpture at the Museum of Modern Art, on the exhibition "High & Low: Modern Art and Popular Culture," and co-wrote the book of the same name. In 1995, Gopnik moved to Paris and began writing the Paris Journal column for the magazine. An expanded collection of his essays from Paris, "Paris to the Moon," appeared in 2000. While in Paris, he also wrote an adventure novel, "The King in the Window," which was published in 2005. Gopnik has edited the anthology "Americans in Paris," for the Library of America, and has written introductions to new editions of the works of Maupassant, Balzac, Proust, and Alain-Fournier. A [profile of Adam Gopnik](#) appeared in the *New York Times* on November 1, 2011.

On Wednesday, May 2, Gopnik lectured at the UC Davis Nelson Gallery. The topic of his talk was "Drawing Conclusions: *Life Lessons Learned from Drawing*" which can be found at <http://webcast.ucdavis.edu/lnd/2be9585e>

On Thursday, May 3, he lectured at the UC Davis Conference Center on his most recent book, "The Table Comes First: France, Family and the Meaning of Food," which can be found at <http://webcast.ucdavis.edu/lnd/6940bc05>

Many thanks to the many UC Davis academic units that helped make this event possible, including Office of the Provost; Offices of the Deans of Mathematical and Physical Sciences and Humanities, Arts and Cultural Sciences; departments of Geology, Art Studio, Viticulture and Enology, Food Science and Technology, Cinema and Technocultural Studies, Theater and Dance, French and Italian, Design, American Studies, Comparative Literature and Music; and Programs in Integrated Studies, Art History and University Writing, and Davis Humanities Institute. This type of cross-campus collaboration is what truly defines UC Davis.

## Peter Granoff Featured Speaker at Seventh Annual Walt Klenz Endowed Lectureship

By Kathy Barrientes

Peter Granoff, master sommelier and co-proprietor of the Ferry Plaza Wine Merchant & Wine Bar in San Francisco and Oxbow Market in Napa, was the featured speaker at the seventh annual Walt Klenz Lecture at the Robert Mondavi Institute on May 8. The Walt Klenz Lecture series on wine business was created and sponsored by Treasury Wine Estates (formerly Beringer Blass Wine Estates) through the Department of Viticulture and Enology at UC Davis in honor of former CEO, Walt Klenz, and in recognition of his contributions to the industry and his retirement in 2005. Clare Hasler-Lewis, RMI executive director, welcomed lecture participants who included students, faculty, staff and [“Friends of the RMI.”](#) and turned the program over to David Block, chair of the Department of Viticulture and Enology, who introduced Walt Klenz.

Klenz was at the helm during the merger of Beringer Estates with Foster's (Mildara Blass), an Australian Beer company, in 1996. Although retired, Klenz is still active in the wine business world, serving on many boards including J. Lohr Vineyards and Wines with founder Jerry Lohr. He is an active UC Davis volunteer and generous donor to the Department of Viticulture and Enology. Klenz told the audience that the goal of the lecture series was to provide UC Davis viticulture and enology students an overview of the many facets of the business of the wine industry, then proceeded to introduce another wine industry pioneer, featured lecturer Peter Granoff.



From left: Clare Hasler-Lewis, Debra Dommen of Treasury Wine Estates, Walt Klenz, Peter Granoff, and Dave Block, chair of the Department of Viticulture and Enology.

Granoff shared his background, beginning in 1991 when he became the 13<sup>th</sup> American to earn the coveted title—master sommelier. He is one of the 16 Americans to date who have earned the Krug Champagne Cup by passing all three parts of the exam on the first attempt. Granoff is active today as an examiner and lecturer for the Court of Master Sommeliers introductory, advanced and masters level programs. In 1991 he also received the James Beard Foundation Sommelier of the Year Award.

In 1995, following his success as a master sommelier, Peter Granoff and his brother-in-law Robert Olson, a software engineer, launched Virtual Vineyards, an e-commerce pioneer and the first U.S. entity to sell wine on the Internet. According to Wells Fargo Bank, Virtual Vineyards was the first business ever to process a secure credit card transaction over the Internet. Granoff spoke candidly about the rise and eventual fall of Virtual Vineyards but says it had a good six-year run that grew to \$28 million in annual sales before what he called “the dot.com era of ludicrous expectations” caught up with it.

Prior to Virtual Vineyards, Granoff spent 25 years in the hospitality industry as a food and beverage director, wine buyer, sommelier, bartender, waiter, box schlepper, dishwasher, and busboy, including two years in the Burgundy region of France, and a year with a Relais & Chateaux hotel in Switzerland. He even “faked it as a chef” on several occasions. He is active as a speaker, panelist, judge, and educator in numerous consumer and industry settings, and

has presented at professional wine and e-commerce conferences at American universities such as Harvard, Wharton, Rhodes, and UC Berkeley, and as far away as Switzerland, France, Australia, New Zealand, and South Africa. In 2002, Granoff joined the adjunct faculty at the Culinary Institute of America's new Professional Wine Studies Program, and was an active instructor until the demands of his latest business ventures forced him to take a hiatus.

Granoff currently is co-proprietor of the Ferry Plaza Wine Merchant & Wine Bar (est. 2003) in the San Francisco Ferry Marketplace and the Oxbow Wine Merchant & Wine Bar, and Oxbow Cheese Merchant (est. 2008) in the Oxbow Public Market in downtown Napa, California. These three businesses benefit from Granoff's accumulated business experience, down-to-earth perspective on wine, great sense of humor, and thoroughly gray hair.

Following Peter Granoff's lecture, attendees were treated to a lively question-and-answer session, followed by a wine-and-appetizer reception in the RMI Sensory Lobby. Wines, as one might expect, were vintages from the Beringer Vineyards Napa Valley collection, compliments of Treasury Wine Estates, paired with appetizers from Tucos Wine Bar.

### **Improving School Lunch Quality Subject of Lunch Love Community Event** *(Adapted from an article by Stephanie Maroney, Foods for Health Institute)*



Image from a Lunch Love Community film.

An interactive media social hosted at the Robert Mondavi Institute on May 24 engaged the UC Davis campus and community on the initiative to improve the quality of school lunch.

Lunch Love Community brought together a diverse audience of UC Davis researchers and staff, as well as active members of the community, to screen several short films by directors Helen De Michiel and Sophie Constantinou.

The Lunch Love Community films capture the various perspectives and communities involved in the school lunch program at Berkeley public schools to document the more-than decade-long effort to “change the way children learn about food, gardening and receive healthy and nutritious from-scratch meals in the public schools ... and to realize this vision and make it operational.”



Lunch Love Community participants enjoy the reception in the RMI Sensory Building lobby before the event.

The event included screenings of four of the short films which were followed by respondents from the local UC Davis community including Danielle Lee, sustainability manager for University Dining Services at UC Davis; Gail Feenstra, food systems analyst in the UC Davis Sustainable Agriculture Research and Education Program (SAREP); Rafaelita “RC” Cuerva, director of student nutrition service for the Davis Joint Unified School District; and, Ann Evans, former Davis mayor and co-leader of Slow Food Yolo.

Each member of the panel brought an interesting and unique perspective to the issue of improving the quality of school lunch programs. Danielle Lee spoke about the tremendous efforts of the UC Davis campus dining team to source and produce locally grown, from-scratch meals in the UC dining commons. Lee included examples of house-made granola and marinara sauce made with roasted tomatoes from a local farm.

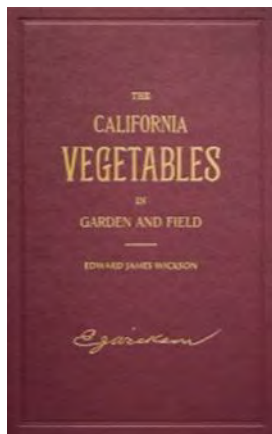
Gail Feenstra is a celebrated farm-to-school advocate. She shared her experiences of building a network of farm-to-school programs in the Davis area and throughout the country. RC Cuerva has worked in the Davis school district's student nutrition services for over a decade. At the Lunch Love Community event, she shared her passion for fresh, tasty food for Davis school children. In 2011, Cuerva was recognized by celebrity chef Jamie Oliver as a "food revolution professional" for her leadership in building sustainable, community-based food programs in the school district.

The last speaker was Ann Evans, former Davis mayor and co-founder of Slow Food Yolo. Evans spoke about her organizing efforts as mayor and as a Davis resident to bring locally-produced food options to the city, including the widely hailed [Davis Farmers Market](#) and Davis Food Co-op, and inspire action for change.

[Watch the Lunch Love Community videos](#)

## Special Visit by Kevin Starr in Honor of "The California Vegetables in Garden and Field" Book Release

By Axel Borg



On June 11, the Robert Mondavi Institute for Wine and Food Science celebrated the release of the fourth book in the Historical Agriculture Book Series. This book, *The California Vegetables in Garden and Field*, by Edward Wickson, features a forward by Dr. Kevin Starr. You can purchase this book as well as the others in the series by visiting: [www.RobertMondaviInstitute.ucdavis/publications](http://www.RobertMondaviInstitute.ucdavis/publications)

Starr, who is University Professor and professor of history at the University of Southern California, is also the author of the *Americans and the California Dream* series published by Oxford University Press, for which he was awarded the National Humanities Medal. The celebration featured a talk by Starr about Edward Wickson and his role in the land-grant system and in the Progressive era of California.

Starr painted a vibrant picture of the end of the 19<sup>th</sup> century California and the role that people like Edward Wickson played in shaping the Golden State. Professor Wickson, who succeeded Professor Eugene Hilgard as director of the UC Agricultural Experiment Station and dean of the College of Agriculture, was instrumental in bringing the fruits of scientific research performed in the University of California to the people. Both Wickson and Hilgard were prolific authors; however it was Wickson that made much of this work accessible to the common man.

Starr's lecture is available for viewing at: <http://webcast.ucdavis.edu/llnd/60b1375d>



Recently RMI was contacted by descendants of Emmet Rixford, the author of the first book in the RMI Historical Agriculture Book Series (*The Wine Press and the Cellar*) and they attended as honored guests. At the end of Starr's talk, the Rixford family surprised Dr. Clare Hasler-Lewis with a gift of Emmet Rixford's notebook on winemaking. This gift now resides in the Special Collections Department of Shields Library.

### **David Mills Participates in \$8.3 Million Effort to Fight Childhood Malnutrition** (Adapted from a May 14, 2012, article by Pat Bailey, UC Davis News Service)

Researchers at the University of California, Davis, will join in an international research effort to develop new ways to diagnose, treat and prevent malnutrition in infants and children around the world.

The Breast Milk, Gut Microbiome and Immunity Project is funded by \$8.3 million from the Bill & Melinda Gates Foundation and will be led by the Washington University School of Medicine in St. Louis. UC Davis will receive \$1.1 million of the total.

The UC Davis researchers who will participate in the project are nutritionist Kathryn Dewey and microbiologist David Mills.

Severe malnutrition has long been thought to stem simply from a lack of adequate food. But now scientists understand the condition is far more complex and may involve a breakdown in the way gut microbial communities process various components of the diet.

The community of intestinal microbes and its vast collection of genes, known as the gut microbiome, is assembled right from birth and influenced by babies' early environments and the first foods they consume, such as breast milk.

Through the Breast Milk, Gut Microbiome and Immunity Project, scientists will evaluate the relationship among first foods, the developing community of microbes in the intestine, and the developing immune system.

The new research builds on ongoing clinical studies in Africa, South Asia and South America of malnourished and healthy infants and children and their mothers; the Gates Foundation also funds those studies.

"This multidisciplinary project will allow us to expand our understanding of how to prevent infant malnutrition, which is a major focus of the UC Davis Program in International and Community Nutrition," Dewey said. "The results of these experiments will provide critical information about whether the lipid-based nutrient supplements that we are evaluating in ongoing research have an influence on the collection of microorganisms in the human gut, which will help us understand the impact of our interventions on child growth."

As director of the International Lipid-Based Nutrient Supplements Project, Dewey is involved with two projects in Malawi that are providing biological samples for the newly funded research



The new research builds on ongoing clinical studies in Africa, South Asia and South America of malnourished and healthy infants and children and their mothers.  
Photo: Steve Vosti



consortium. More information about the lipid-based nutrient supplement project is available at: <http://ilins.org>.

As part of the new project, Mills and his colleagues at the UC Davis Foods for Health Institute will examine the complex, protective sugars in breast milk and characterize specific bacteria in the guts of these infants. The researchers also will look for similar protective sugars in existing dairy products.

“This project will identify specific milk components from commercial dairy streams, which—in combination with milk-responsive bacteria—may extend the natural protection of mother’s milk past weaning to a fragile population of children who desperately need that protection,” Mills said.

“The opportunity to deliver diet-based solutions in the near term—sourcing from commercial milk operations—is truly exciting,” he said.

The overall project will be led by Jeffrey I. Gordon at the Washington University School of Medicine in St. Louis.

## **In Brief**

### **Fun with Food**

On May 7, the 11<sup>th</sup> annual UC Davis Food Science Graduate Student Association “Food Championship” took place at the Robert Mondavi Institute for Wine and Food Science. Over 70 took part in the fun-filled educational event. From the “Iron Chef” style cooking competition that truly tested the contestants’ culinary skills to events that tested one’s aptitude in competitions such as carrying skittles with chopsticks and blindfolded cake decorating. Read Wayne Tilcock’s full posting at <http://www.davisenterprise.com/local-news/ucd/fun-with-food/>

### **Discover Magazine Features UC Davis in “The Power of Milk,” by Florence Williams**

*Discover Magazine* in its [June issue](#) profiles the ongoing scientific research on the role of human milk in guiding the development of a uniquely protective intestinal microflora of breast-fed infants. Author Florence Williams has traveled the world to interview the scientists who are conducting this research. Her article recognizes the central role of the UC Davis Foods for Health Institute in developing a strategic plan for milk. Drs. Bruce German, Carlito Lebrilla, David Mills, and Mark Underwood have a uniquely multi-disciplinary collaborative research program to investigate the analytical chemistry platforms to discover the structures of complex milk sugars, the unique Bifidobacteria that consume these complex sugars, and the application of these discoveries in protecting the premature infant population within the Neonatal Intensive Care Unit from infection. The article provides a bird's eye view of the relationship between modern collaborative scientific research and its applications to human health—in this case milk and babies!

### **UC Davis Food Science Video “Better Safe than Sorry: A Focus on Food”**

Alyson Mitchel of the Department of Food Science and Technology and Sue Ebeler of the Department of Viticulture and Enology were featured in a UC Davis-produced KVIE documentary highlighting the university’s role in making food safer and healthier. Ebeler stated “I was impressed by how well the video showcased the partnerships that we at UC Davis have with the industries and commodity groups in California.” Read the full article: [http://dateline.ucdavis.edu/dl\\_detail.php?id=13925link&fu=032312](http://dateline.ucdavis.edu/dl_detail.php?id=13925link&fu=032312), as well as watch the video: <http://www.youtube.com/watch?v=V4-kGz7cTKU&list>

### **Carl Winter Receives Borlaug CAST Communication Award**

The Council for Agricultural Science and Technology (CAST) awarded the prestigious 2012 Borlaug CAST Communication Award to Dr. Carl Winter, the director of the FoodSafe Program and extension food toxicologist in the Department of Food Science and Technology. His research and outreach work focus on pesticide residues and naturally occurring toxins in foods, food chemical and microbiological risk assessment, and food safety education using music.

Download the full press release [here](#).

### **Upcoming Events**

- [Taste of Napa Cabernet Terroir](#), August 16, 2012
- [Uncorked 2012-13 Season](#)
- Best of Barrel, September 28, 2012
- Coffee and Health, October 13, 2012

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