

**RMI****UCDAVIS** Robert Mondavi Institute for Wine and Food Science
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In This Issue

- [Executive Director's Update](#)
- [Whole Foods Gives \\$10,000 to the New Honey and Pollination Center at the Robert Mondavi Institute for Wine and Food Science](#)
- [Robert Mondavi Institute Launches Honey and Pollination Center](#)
- [A Sweet Beginning for the Honey and Pollination Center](#)
- ["Friends of the RMI" Program Welcomes New Members](#)
- [Avian Scientist Named Interim Dean of College of Agricultural and Environmental Sciences](#)
- [Industry Visits](#)
- [Margrit Mondavi Student Scholarships](#)
- [Tribute to Neal Van Alfen](#)
- [Bob Powell Steps Down from RMI Executive Committee](#)
- [Uncorked at the Mondavi Center](#)
- [Robert Mondavi Institute Welcomes Nugget Market's Best of the Barrel](#)
- [Robert Mondavi Institute Hosts Third Annual Graduate Student Research Poster Competition](#)
- [In Brief](#)
- [Upcoming Events](#)
- [Contributors to "RMI Wine and Food Bytes"](#)

Executive Director's Update

By Clare Hasler-Lewis



It is hard to believe that another calendar year is coming to a close. And what an incredible year it has been for the Robert Mondavi Institute for Wine and Food Science.

We hosted the first Mondavi Gala in partnership with the Mondavi Center for the Performing Arts which raised significant funds for graduate student support. Stay tuned for information about the second Mondavi Gala in 2014.

A new center on [Honey and Pollination](#) was launched with generous support from [Whole Foods](#) and the UC Davis College of Agricultural and Environmental Sciences and the Office of Research. The [Industry Partnership Program](#) is off and running with two premier members: Roll Global (founding member) and Del Monte Foods. Both companies have named a graduate fellow in the company's name (\$40,000 for one year of research support). We will announce the names of these fellows in the next issue and will be celebrating with them on January 9, 2013 at a reception at the RMI.

The institute continues to grow with the third phase of the complex; the Jess S. Jackson Sustainable Winery Building, officially under construction, south of the LEED Platinum Teaching and Research Winery, and expected to open in spring 2013.

Finally, we have added significantly to our endowment, and our "Friends of the RMI" program

continues to grow providing critical support for staffing and all of the programs that we do throughout the year, including our numerous tastings, lectureships and conferences.

I look forward with great anticipation to all of the great things that will happen in 2013 and wish you and yours a very happy, safe and peaceful holiday!



Clare Hasler-Lewis

Whole Foods Gives \$10,000 to the New Honey and Pollination Center at the Robert Mondavi Institute for Wine and Food Science

By Kathy Barrientes



Clare Hasler-Lewis, executive director of the Robert Mondavi Institute, and Whole Foods executives joined in a traditional bread-breaking ceremony at the grand opening of the Davis Whole Foods store in Davis Commons on October 24. As part of the ceremony, Clare and newly appointed director of the Honey and Pollination Center, Amina Harris, were presented with a gift of \$10,000 from Whole Foods to support the new center.

Clare thanked the Whole Foods representative for this generous gift that will help promote the use of high-quality of California honey, ensure the sustainability of honey production, and showcase the importance of honey and pollination to the well-being of Californians.

A dinner was held in the Sensory Building the evening before for UC Davis faculty from the Department of Entomology, Paul Coletta, Robert Mondavi Institute board of executive member and lead visionary of the Honey and Pollination Center, and 13 Whole Food executives and employees to forge the relationship with UC Davis and the RMI resulting from this gift.



Robert Mondavi Institute Launches Honey and Pollination Center

By Amina Harris

In fall 2011, staff of the Robert Mondavi Institute for Wine and Food Science began exploring the possibility of creating a Honey and Pollination Center, much like the highly successful Olive Center established in January 2008. With seed funding from Whole Foods (our first industry partner), the UC Davis College of Agricultural and Environmental Sciences, the Office of Research, and Z Specialty Food (Woodland, Calif.), the center was officially launched in October 2012.

The mission of the Honey and Pollination Center is to promote the use of high-quality honey in the California market, help ensure the sustainability of honey production in California, and showcase the importance of honey and pollination to the well-being of Californians. This will be attained by efforts to fund and organize teams for research, education, and outreach programs

for various stakeholder groups including the beekeeping industry, agricultural interests who depend on bee pollination, backyard beekeepers, and the food industry.



Honey and Pollination Center executive director Amina Harris (left) enjoys a light moment with Louie Schwartzberg at “Bounty of Pollination,” the inaugural event of the Honey and Pollination Center.

The Honey and Pollination Center is administered by the Robert Mondavi Institute for Wine and Food Science and has two faculty co-directors, Professor Ed Lewis from the Department of Entomology and Professor Andrew Waterhouse from the Department of Viticulture and Enology.

The center will bring together many already existing programs to strengthen understanding of and develop further research in the area of honey, pollination, and honey bee by-products. The university supports the highly regarded Laidlaw Honey Bee Research Facility at UC Davis which focuses on honey bees, bee biology, bee health, and related areas. Our focus is a bit broader, bringing together all of the partners — beekeepers, researchers, the agricultural industry, and consumers.

A team of advisory board members, faculty, and staff created specific goals for the fledgling center:

1. Help build a healthy, sustainable population of bee hives to support pollination services and a vigorous honey industry in California.
2. Provide research and outreach for sustainable production of high-quality honey.
3. Help develop quality standards for authentic honey.
4. Provide authentication services to address quality standards for honey.
5. Help the honey industry establish composition and labeling guidelines for honey and honey products to promote the guarantee of pure and unadulterated varietal honey.
6. Facilitate research on the health effects of honey.
7. Promote the value of authentic, high-quality honey for use in the home, food industry, and restaurants.

With these goals, the center will solicit grants that will help support ongoing research at UC Davis. We also plan to partner with the various pollination organizations in Northern California (Pollinator Partnership, Xerces, and others.)

Another area of concentration includes being proactive in the development of the definition of varietal honey and improved labeling of the product. We plan to use the Sensory Laboratory to hold honey tastings, eventually creating a lexicon for use in explaining the many varietal honeys available, not only in California but in the entire United States.

Labeling is also of interest. At the present time, there are few guidelines on the labeling of honey. Many words in common use on labels are completely undefined and laden with possible meanings. We hope to help sort those out, too, creating a set of meaningful terms that the public will recognize and use.

In the future we plan to explore the health benefits of honey, royal jelly, pollen, and propolis. Little is known about the verified health benefits of these products.

Finally, the center will host several events each year — some geared toward educating industry members, others to stimulate interest and educate the general public. We hosted our first event in October (see adjoining article) which included events to highlight each of our goals in one way or another — from honey tastings to a scientific discussion on integrated pollination by Professor Neal Williams.

I am truly thrilled and honored to have been chosen as the founding executive director of the Honey and Pollination Center. There is so much work to be done as we move the center into the future of academic excellence, wonderful honeys, healthy bees, and an educated public.

To keep up to date, please visit the [Honey and Pollination Center website](#).

A Sweet Beginning for the Honey and Pollination Center

By Amina Harris

After almost a year of planning, the newly formed Honey and Pollination Center at the Robert Mondavi Institute for Wine and Food Science took center stage in late October.

“The Bounty of Pollination,” an afternoon of presentations and tastings, was a fabulous introduction, with speakers covering a wide swath of the center’s goals, from improving pollination to beginning the foray into understanding and creating the terminology for varietal honeys. In addition, a Best Honey Contest and wonderful reception followed.

Director Louie Schwartzberg showed excerpts from his film, *The Beauty of Pollination*. The trailer for the film has had about 25 million hits on YouTube! Schwartzberg eloquently explained how flowers and pollinators are involved in a dance of seduction that brings our world into glorious color and flower. His slow-motion photography of orchid bees and bats held the audience spellbound.



Vicky Wojcik and husband, Sean Fine, enjoy the honey-featured reception.

Professor Neal Williams, Department of Entomology, explained the intricacies of his research — Integrated Pollination Strategies — bringing together combinations of native pollinators and honey bees. This model, designed to create a more efficient and sustainable pollination program, is being tested throughout the United States. Vicky Wojcik of the Pollinator Partnership explained many of the issues facing natural pollinators, from bees to monkeys, and what the world would look like without the huge assortment of pollinators presently on the planet.

One of the center’s goals is to begin to develop a language for understanding and promoting varietal honeys in addition to looking at labeling rules. Amina Harris, the center’s new executive director, started the event with a honey tasting, soliciting input from attendees on descriptors for the six varieties tasted. This tasting, the first of many, will help lay the groundwork for a much broader lexicon.

The day ended on a delicious note with Davis Food Co-op educator Julie Loke offering up a phyllo dessert drizzled with Orange Blossom honey, leaving everyone wanting more.



Attendees gather around the honey-tasting table during the break, selecting the “best honey”.

The reception featured even more opportunities for tasting honey from Sola Bee Farms, Whole Foods (the center’s first industry partner), and Z Specialty Food’s extensive line of American honeys. Attendees saw a selection of equipment from Mann Lake Bee Supply. Tom Tucker showed his native pollinator nests that are easily made at home. Books from UC Davis Shields Library’s special collection were on view as well as an assortment from the UC Davis Bookstore. In addition, local sculptor Donna Billick showcased the beautiful science-driven artwork by her students in the Art/Science Fusion Program. Honey bees made their presence, too — an observation beehive was

brought from the Laidlaw Bee Facility.

A highlight of the day was the second annual Best Honey Competition. More than 15 honeys were submitted by attending beekeepers, with winners receiving gift certificates from Sacramento Beekeeping and Mann Lake, books donated by author Kim Flottum, and photos by Kathy Keatley Garvey.

Attendees had many suggestions for future events including honey evaluation, tasting, and training, what plants to put in home gardens to increase forage for native pollinators, the stories of farmers and beekeeping, and so much more.

For more information about the Honey and Pollination Center, visit <http://honey.ucdavis.edu/>

“Friends of the RMI” Program Welcomes New Members

By Kim Bannister

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

Director’s Circle

Randy Cobb
Darrell Corti

Culinary Circle

Maureen Gill

Friend Level Members

Joe Otto

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

One of the benefits of being a Friend of the RMI at the Director’s Circle level is attending twice-monthly wine tastings at the Mondavi Center for the Performing Arts.



Elizabeth Vianna (right), winemaker for Chimney Rock Winery and a UC Davis graduate, pours her wines at Uncorked with assistance from Josette Levasseur, a Mondavi Center employee.

Avian Scientist Named Interim Dean of College of Agricultural and Environmental Sciences

(Adapted from a September 19, 2012, article by Pat Bailey, UC Davis News Service)



Mary Delany, a distinguished avian geneticist who has served as an associate dean of the University of California, Davis, College of Agricultural and Environmental Sciences since 2009, has been named interim dean of the college.

Delany will serve in the post until the university appoints a permanent successor to outgoing dean Neal Van Alfen. A comprehensive international search will begin soon.

"We are delighted that Mary Delany has agreed to serve as interim dean," said UC Davis Provost and Executive Vice Chancellor Ralph Hexter. "As a distinguished researcher, she embodies the excellence and global impact of UC Davis' work in agricultural and environmental science. As a respected longtime member of the UC Davis community, her appointment ensures stability and continuity."

Delany first joined UC Davis in 1995 with a joint faculty appointment in the departments of Avian Sciences and Animal Science (the departments merged in 1997). She chaired the Department of Animal Science from 2005 to 2009 and was named to the John and Joan Fiddymont Endowed Chair in Agriculture in 2009.

"I look forward to working with our campus and college leadership and collaborating with faculty, staff and students to support our various missions and engage with our stakeholders," Delany said. "UC Davis and its College of Agricultural and Environmental Sciences have so many strengths and such forward momentum; it was a pleasure to accept this appointment."

Delany's research focuses on avian telomere biology, using the chicken as the primary study organism. Her projects address Marek's disease virus, a DNA herpesvirus, which induces a lethal T-cell lymphoma in chickens. The disease is of enormous significance in the poultry industry, but also serves as an important model for human herpesvirus infections and associated conditions. Delany also is involved in gene mapping and genome organization of the chicken and turkey, mapping and gene analysis of limb and craniofacial malformations, and the conservation of poultry and avian genetic resources for researchers.

Delany has served on the board of directors of the Poultry Science Association and serves on editorial boards and review panels. She recently chaired the Federation of Animal Science Societies Science Policy Committee. She also is a past member of the International Chicken Genome Sequencing Consortium.

She received her bachelor's degree in biology from Montclair State College, New Jersey, and earned master's and doctoral degrees in animal genetics from Cornell University, New York.

Delany was recently elected as a fellow of the American Association for the Advancement of Science. The association was established in 1848 and is the world's largest general scientific society with a mission to "advance science and serve society" through initiatives in science policy, international programs, and science education.

Industry Visits

By Andrea Thompson



The latest industry visit to the Robert Mondavi Institute was Sopogy, Inc. Headquartered in Hawaii with an office in San Jose, the company focuses on inventing, manufacturing, and marketing solar thermal solutions to customers around the globe.

While visiting the RMI, representatives met with Professor David Block, chair of the Department of Viticulture and Enology, and Professor Roger Boulton. They then toured the LEED Platinum Teaching and Research Winery, and the August A. Busch III Brewing and Food Science Laboratory to learn about the green innovations that the facility implemented.

Sopogy, Inc. invented, manufactures, and markets a proprietary concentrating solar power technology known as MicroCSP. Products include SopoFlare, SopoNova, SopoHelios, SopoTitan, SopoLite, and the SopoSoft operating system. Its customers use MicroCSP technology to create solar steam that is the fuel for air conditioning, desalination, industrial heat, and for power generation. Sopogy was founded in 2002 by the Honolulu, Hawaii based clean-technology incubator Energy Laboratories. Initial funding came from company founder Darren T. Kimura, with venture capital backing from a number of investors.

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 or (530) 752-1049.

Margrit Mondavi Student Scholarships

By Clare Hasler-Lewis

It is a long-standing tradition for UC Davis to host Convocation on the first day of the new academic year. This year's event on September 24 was followed by a very special luncheon at the Robert Mondavi Institute to thank Margrit Mondavi for her recent gift of \$100,000 to support six students and scholars in the College of Agricultural and Environmental Sciences and eight students in the Division of Humanities, Arts and Cultural Sciences.



Margrit Mondavi fellows and scholars in the College of Agricultural and Environmental Sciences:

- **Laura Cypress (viticulture and enology)**, a senior completing her B.S. in viticulture and enology.
- **Jean Dodson (horticulture and agronomy)**, a second year doctoral student in the Horticulture and Agronomy Graduate Group working in the laboratory of Professor Andy Walker since completing her M.S. degree in March 2012.

- **Byron Elmendorf (viticulture and enology)**, is an M.S. candidate in the Department of Viticulture and Enology, where he is conducting research on the influence of various storage regimens on red wine aging and quality
- **Maya Hood White (viticulture and enology)**, a viticulture and enology master's degree student in Professor Hildegard Heymann's lab.
- **Gordon Walker**, a Ph.D. candidate in Professor Linda Bisson's lab in the Department of Viticulture and Enology, plans to graduate in 2014.
- **Shou-Chuang Yang (food science and technology)**

Margrit Mondavi fellows in the Division of Humanities, Arts and Cultural Studies:

- **Hendel Almetus (music)**, a Ph.D. candidate in music theory and composition. *Project: "Wellesley Composers Conference 2012, and Residency at the University of North Haiti"*.
- **Cutch Baldy (Native American studies)**, a Ph.D. candidate in Native American studies with a designated emphasis in feminist theory and research. *Project: "To Grow Old in a Good Way: The Revitalization of the Hupa Women's Flower Dance Ceremony"* Baldy (Hupa, Karuk, Yurok).
- **Emily F. Davidson (Spanish and Portuguese)**, a Ph.D. candidate in the Department of Spanish and Portuguese. *Project: "Canal Memories: Race, Space, and the Construction of Modern Panama"*.
- **Susan-Jane Harrison (theater and dance)**, an M.F.A. candidate in dramatic art, will further develop her play "Today I Live," which has been performed at the Royal Academy of Dramatic Art in London.
- **Sarah Messbauer (music)**, *Project: "Summer Intensive Course in Haitian Creole"*.
- **Christopher Tong (comparative literature)**, a Ph.D. candidate in ethnomusicology and a scholar of Haitian popular music. *Project: "Environmental Ethics in 20th Century China"*.
- **John Tronsor (art studio)**, an M.F.A. candidate in art studio. *Project: "Transference and (re)presentation"*.
- **Barbara Zimbalist (English)**, a Ph.D. candidate in the English department. *Project: "Talking with God"*

We thank Mondavi for her continued leadership and generous support of UC Davis student education.

Tribute to Neal Van Alfen

(Adapted from a November 8, 2012, CA&ES Currents newsletter)

Professor Neal Van Alfen, former dean of the College of Agricultural and Environmental Sciences (CA&ES), was recently honored with a leadership award from the California Agricultural Leadership Foundation. Van Alfen, of the Department of Plant Pathology, was one of two recipients of the 2012 Honorary Fellow Award, which recognizes individuals who have demonstrated consistent commitment and uncommon excellence in the furtherance of education and leadership in California agriculture.



Van Alfen was commended for his 13 years of leadership as dean of CA&ES and his service as an outstanding Ag Leadership partner. Along with Karen Ross, secretary of the California Department of Agriculture, Van Alfen was named an honorary fellow in recognition of longtime support for the California Agricultural Leadership Program, which helps train leaders in agriculture, government, communities, business, and education.

Clare Hasler-Lewis, executive director of the Robert Mondavi Institute for Wine and Food Science, expressed her admiration for all Van Alfen did for UC Davis during his tenure as dean. "It was truly an honor to work under Neal Van Alfen's leadership since arriving at UC Davis in early 2004 for my position as executive director of the

Robert Mondavi Institute. The institute was really Neal's vision. And his continued, unwavering support helped make that vision a reality. I will always be grateful to him."

Bob Powell Steps Down from RMI Executive Committee

By Clare Hasler-Lewis

Professor Robert Powell, faculty member and past-chair of the Department of Chemical Engineering and Materials Science, recently stepped down from his long-term role on the Robert Mondavi Institute executive committee. This committee, which was established in 2004, consists of a group of senior faculty who provide oversight and strategic advice to the executive director.

Powell has had a very long leadership role with the RMI. Soon after Robert Mondavi's gift of \$25 million to UC Davis to establish the institute was announced in 2001, Neal Van Alfen, the former dean of the College of Agricultural and Environmental Sciences, established a planning committee to establish goals and implement the institute's original vision, "Enhancing the quality of life through wine and food sciences." Powell chaired that committee as well as the search committee for an executive director. After I accepted the position in early 2004, I asked Powell to chair the founding executive committee, which he enthusiastically accepted.



In September 2012, Powell was appointed chair of the University of California Academic Senate. The chair and the vice chair (a position he held in 2011), act as faculty advisors to the UC Board of Regents, providing a view to the regents that they feel best reflects the opinion of the UC faculty.

I have valued tremendously and will greatly miss Professor Powell's advice and leadership over these past eight years. We wish him well in his new and critically important role with the University of California.

Uncorked at the Mondavi Center

By Kim Bannister

The 2012–13 “Uncorked” season started the 10th season of the Mondavi Center on a high note with some wines for tasting, from phenomenal wineries, including: [Justin Vineyards & Winery](#), [Chimney Rock Winery](#), [Casque Wines](#), [UC Davis Oakville Station](#), [Carol Shelton Wines](#), [Senders Wines](#), and [Boeger Winery](#). We look forward to the next five months, where equally delicious wines will be featured before outstanding performances as shown in the calendar below.



January

- 6 [Monterey Jazz Festival](#), [Pine Ridge Vineyard](#)
- 29 [Yo-Yo Ma](#), [Robert Mondavi Winery](#)

February

- 7 [Kodo](#), [ZD Wines](#)
- 16 [Itzhak Perlman](#), [Valley of the Moon](#)

March

- 7 [Sarah Chang](#), [Michael David Winery](#)
- 19 [Jazz at Lincoln Center](#), [Ramey Wine Cellars](#)

April

- 5 [Bobby McFerrin](#), [Groth Vineyards & Winery](#)
- 19 [Arlo Guthrie](#), [Trefethen Family Winery](#)

May

- 3 [Christopher Taylor](#), [Flowers Winery](#)
- 23 [David Lomeli](#), [Francis Ford Coppola Winery](#)

Donors to the Robert Mondavi Institute who wish to attend an Uncorked event should contact Clare Hasler-Lewis at cmhasler@ucdavis.edu or Kim Bannister at kbannister@ucdavis.edu for additional information.

Robert Mondavi Institute Welcomes Nugget Market’s Best of the Barrel

By Tracy Diesslin



As students and faculty returned to campus this fall, so did Nugget Market’s Best of the Barrel, in full swing, with a bountiful spread of savory foods, and an abundance of wine tastings and hearty beers. The beautiful Good Life Garden at the Robert Mondavi Institute for Wine and Food Science was the perfect location for guests to dine, al fresco, on signature Nugget Market dishes, ranging from meats grilled on site, fresh produce, specialty cheeses and an assortment of baked goods and sweet desserts.

Nugget Market’s Best of the Barrel has raised thousands of dollars for a large number of local nonprofit organizations including the Davis Schools Foundation, Woodland Healthcare, and various nonprofits throughout the Sacramento

Valley. This year's event supported the [UC Davis Food Science Graduate Student Association](#) and the Robert Mondavi Institute's educational outreach efforts.

Guests had the opportunity to sample more than 100 wines, most of which were from UC Davis alumni.

Featured UC Davis alumni wineries:

[Amador Cellars](#)
[Andis Wines](#)
[Antares Wine Company](#)
[Berryessa Gap](#)
[Bronco Wine Company](#)
[Hewitt Vineyard](#)
[Jeff Runquist Wines](#)

[J. Lohr Vineyards & Wines](#)
[Lange Twins Winery and Vineyards](#)
[Lava Cap Winery](#)
[Senders Wines](#)
[Spoto Wines](#)
[Provenance Vineyards](#)
[Terra D'Oro Winery](#)

Additional wineries and breweries:

[Auburn Ale House Brewery](#)
[Bogle Winery](#)
[Byron Winery](#)
[Cambria Winery](#)
[Chacewater Wine](#)
[Cooper Vineyards](#)
[Estates Group](#)
[Folio Fine Wine Partners](#)
[Frey Vineyards](#)
[Groth Winery](#)
[Jeff Runquist Wines](#)
[Michael David Winery](#)
[Moniz Family Wines](#)

[Morgan Winery](#)
[Mountain Peoples Wines](#)
[Pine Ridge Winery](#)
[Rombauer Winery](#)
[Ruhstaller Beer](#)
[Rubicon Brewing Company](#)
[Schramsberg Vineyards](#)
[Seka Hill Wines](#)
[Sudwerk Brewing Company](#)
[Vino Noceto Winery](#)
[Wagner Family Wines](#)
[Winebow Imports](#)

Local foodies, wine lovers, beer aficionados, faculty, students and staff all attended the event. It couldn't have been a better way to celebrate wine and food in good company.

Robert Mondavi Institute Hosts Third Annual Graduate Student Research Poster Competition

By Clare Hasler-Lewis

The Robert Mondavi Institute for Wine and Food Science hosted the third annual graduate student research poster competition on September 28 just prior to the Best of the Barrel event in the Good Life Garden.

Special thanks to this year's judges for their careful evaluation of the research posters:

- Sam Cunningham (Cunningham Consulting and member, CIFAR advisory board)
- Zachary Wochok (principal, the Wochok Group)
- Amy Schauwecker (senior R&D projects manager, Del Monte Foods)
- Torey Arvik (director of applied and research science, Sonomaceuticals)
- Fue Chang, Fernando Garibay, and Emily Versay (all from POM Wonderful, owned by Roll Global, the founding member of our Industry Partnership Program)

Graduate students in the departments of Food Science and Technology, and Viticulture and Enology, and affiliated graduate groups were invited to participate in the competition. Winners received a monetary award (\$1,000, \$500, \$250 for first, second, and third place, respectively) and an engraved plaque. This year's winners:



First place – **Daniel Schellenberg**, “New primary productivity and greenhouse gas exchange for major California perennial crops”



Second place – **Lauren Kopit**, “Evaluation of the safety of *Enterococcus faecium* NRRL B-2354 used in thermal process validation”



Third place – **Ying Choy**, “Chemopreventive effects of grape seed proanthocyanidins on human colorectal cancer cell lines and in a rat model of colon carcinogenesis”

In Brief

The Holidays are a Time of Giving

The Robert Mondavi Institute's historical agricultural book series and commemorative posters are gifts that keep on giving. Each purchase promotes the Institute's vision of enhancing our quality of life through wine, brewing and food sciences. Your financial contribution permits you to be one of the few who will enjoy these truly beautiful pieces of art, as well as assist in education and outreach for future generations. To purchase at special holiday prices, please visit: <http://rmi.ucdavis.edu/publications/rmi-2012-holiday-specials>. Additional tax deductible ways to give: personally join or gift a membership to our [Friends of the RMI program](#) or join those who have graciously met the Endowment Match challenge. For additional information, please contact Clare Hasler-Lewis, cmhasler@ucdavis.edu or (530) 754-6349.

Cooperative Extension agronomist emeritus Robert Pearl, Sr. remembered

On August 30, 2012, Robert Clare Pearl, Sr. passed away at the age of 87. Pearl was the first food technology Cooperative Extension specialist in the United States, and was dedicated to the University of California's public service branch. He developed countless technical training and

outreach programs to benefit and advance the processed fruit and vegetable industry during his 34 years, retiring in 1989. [Read his obituary](#) in the Davis Enterprise.

Smithsonian to open American Wine Exhibit

The American Wine Exhibit and wine display will be one part of wider look at the evolution of American food, by Andrew Adams. The "Old Grapes New Ferment" display tells the story of Zinfandel and highlights the stuck fermentation at Sutter Home that spawned the white Zinfandel wine craze. The food exhibits cover several of the major food trends that include the advent of mass-produced foods, the emergence of convenience and fast food, how the United States became a nation of snackers, and the injection of immigrant cuisine into the national diet. The full article published on November 11, 2012 can be read at [Wines and Vines](#).

Save the date — May 18, 2013 — 13th annual Winkler Dinner

The [Davis Enology and Viticulture Organization \(DEVO\)](#) will welcome guests to the 13th annual Winkler Dinner on May 18, 2013. The event is the annual fundraiser for students of the Department of Viticulture and Enology, allowing them to hold educational tastings, take immersion trips to winegrowing regions both local and abroad, along with providing travel grants and DEVO home winemaking endeavors.

Dr. Carl Winter awarded 2012 Borlaug CAST Communication Award

CAST and CropLife Foundation presented the 2012 Borlaug CAST Communication Award to [Dr. Carl Winter](#) on October 17, 2012. Dr. Winter is the director of the FoodSafe Program and a Cooperative Extension food toxicologist in the Department of Food Science and Technology at UC Davis. He is renowned for his humorous and entertaining presentations about food safety and modern food production issues. To read more on about this award: http://www.cast-science.org/borlaug_cast_communication_award/

Upcoming events

- [Uncorked 2012–13 Season](#)
- [Is Georgia the next 'new' wine-exporting country featuring Kym Anderson, January 28, 2013](#)
- [Taste the World Series – Australia, February 22, 2013](#)
- [Taste the World Series – Italy, March 29, 2013](#)
- [Taste the World Series – South Africa, April 26, 2013](#)
- Winkler Dinner, May 18, 2013

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