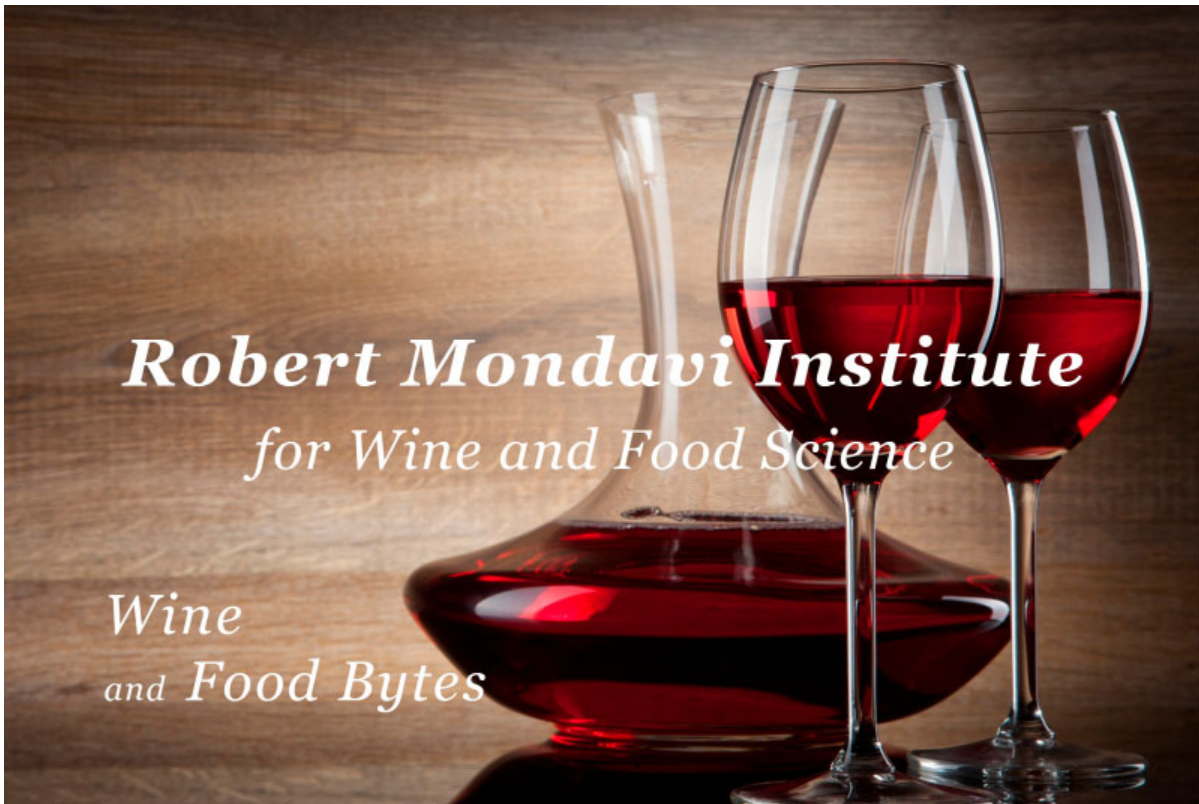


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"Enhancing our quality of life through wine, brewing and food sciences." RMI Wine and Food Bytes, April 2015




Bee

SYMPOSIUM

A full-day of presentations, lectures, Q&A, and interactive displays on bee health and management presented by the Honey and Pollination Center at the Robert Mondavi Institute, and the Department of Entomology and Nematology, UC Davis.

Register to Save Your Seat



On Saturday, February 28, more than 60 students, alumni, community members, and volunteers joined Chef Patrick Mulvaney at the Robert Mondavi Institute to feature UC Davis, its students

Focus on Student Support



The 2015 Arla Foods Graduate Student Fellow is Fang Dou, a first year Ph.D. student in the department of Food Science and Technology working with associate professor Dr. Nitin Nitin. Ms. Dou will receive \$40,000 to support one year of her research focusing on the detection of bacteriophage contamination in dairy streams.



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and agricultural projects, educate the public on sustainable culinary practices, showcase the Robert Mondavi Institute's state-of-the-art facilities, and raise funds for student support.



[See all of Our Photos Here!](#)



Professor David Mills, of the Department of Food Science and Technology, was elected to the American Academy of Microbiology.

[Read the Story Here](#)



The Honey and Pollination Center at the Robert Mondavi Institute hosted its second annual Beekeeper's Feast fundraising dinner on January 31. Sponsored by Les Dames d'Escoffier, San Francisco, it was the center's first event of the year, and attended by more than 80 people. [See the photos here!](#)

Supporter in the Spotlight



Dan Sperling, a member of the Friends of the RMI Program, has been appointed the 2015 chair of the Transportation Research Board's Executive Committee.

[Read More](#)



Arla Foods Joins Robert Mondavi Institute Industry Partnership Program

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Arla Foods, an international food cooperative based in Denmark and the seventh largest dairy company in the world became the newest member of the Robert Mondavi Institute's Industry Partnership Program. Arla develops and manufactures milk-based ingredients, primarily functional and nutritional milk proteins, bioactive phospholipids, minerals, and lactose for the food industry.

The company's membership included a gift of \$40,000 to name the Arla Foods Graduate Fellow, Fang Dou, and support one year of her research.

Uncorked *at the Robert and Margrit Mondavi Center for the Performing Arts*

An exclusive wine tasting experience before select performances for donors to the Robert Mondavi Institute at the Reserve level and above. We are grateful to the wineries that poured during the 2013-14 season:

3.28.15 *SCRIBE Winery*
4.16.15 *Frank Family Vineyards*
5.8.15 *Todd Taylor Wines*

Upcoming Events:

Saturday, May 9

Bee Symposium: Keeping Bees Healthy

Educational program designed for beekeepers of all experience levels, including gardeners, farmers and anyone interested in the world of pollination and bees. Keynote speaker: MacArthur "Genius Grant" recipient Marla Spivak.

Tuesday May, 19

The Walt Klenz Lectureship on Wine Business: Richard Mendelson

Thursday, May 21

Glassology: How a Glass's Shape Affects the Taste of Champagne

Featuring UC Davis alumni and sensory scientist Sue Langstaff, of Applied Sensory LLC. Explore how the shape of each champagne glass can affect the taste and experience of what goes inside.

Tuesday - Thursday, June 15-19

UC Davis Olive Center Sensory Evaluation of Olive Oil Certificate Courses

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The Walt Klenz Lectureship brings wine industry leaders to the Robert Mondavi Institute to share their insights on the wine business. Richard Mendelson is an internationally-recognized expert on vineyard and wine law, related land use issues, and intellectual property.

Sensory, culinary, chemistry and policy experts will guide you through a unique tasting and educational odyssey. Attend both courses for the definitive master experience – taste more than 100 olive oils from around the world!

Thursday - Sunday, October 1-4

[UC Davis Olive Center Master Milling](#)

[Certificate Course](#)

Experience the best olive oil milling course in the United States at UC Davis. The course will be led by Leandro Ravetti, who is among the world's top experts in olive oil processing, growing, and standards.

Friends of the RMI

Epicurean

- Doug & Juli Muhleman

Gourmand

- Stephanie Gallo
- Clare Hasler-Lewis & Cameron Lewis

Reserve

- Erinne & Jim Aboytes
- Guneet & Kulbir Bajwa
- Elizabeth Clair
- Randy Cobb & Kathie Benko
- Darrell Corti
- Kay Gist
- Al & Margaret Giuliani
- Jane Killebrew
- Suzanne & Dan Kimmel
- Margaret Lawson
- John Lescroart & Lisa Sawyer
- Robert & Barbara Leidigh
- Harold McGee
- Bill & Nancy Roe
- Glenn & Julie Nedwin
- Laurence Seigler
- Robert & Susan Sliva
- Roger White
- Don Wilson & Kimberly Ayers
- Glenn Workman

Foodie

- Seth Brunner & Linda Clevenger
- Robert & Janice Boynton
- William & Laura Lacy
- Don Roth & Jolan Friedhoff

Vintage

- Karl Gerdes & Pamela Rohrich
- Kathy & Vince McClean
- Bill & Linda Schmidt
- James & Penelope Shackelford
- Maynard Skinner & Cristy Jensen
- Mary Horton

Culinary

- Laura & Murry Baria
- Rafael De La Fuente
- Michael & Sofie De Nardi
- Dan Sperling
- Don Karen Fouts
- Chuck & Nancy Shulock
- Anne & Jim Stevens
- Patricia Pesavento & David Warland
- Thomas Engel
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