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April 2016 Newsletter from the Robert Mondavi Institute

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Cal Aggie Alumni Association Hosts Annual Event

On April 15, the Cal Aggie Alumni Association once again hosted its Vintage Aggies Wine Tasting in the Good Life Garden at the Robert Mondavi Institute. The event highlighted 11 UC Davis Alumni winemakers. Prior to the event, CAAA Life Members were invited for a special tour of the Robert Mondavi Institute LEED Platinum Teaching & Research Winery led by Professor Roger Boulton of the Viticulture & Enology Department.



From Left: Harry Baraza, Arla Foods; F. Ryan Dowdy, Fellowship Recipient; Clare Hasler-Lewis, Executive Director, Robert Mondavi Institute

2016 Arla Foods Graduate Fellowship Awarded

On April 13, 2016, Harry Barraza, Head of Open Innovation, Universities & Consortia for Arla Foods, visited the Robert Mondavi Institute for the awarding of a \$40,000 Graduate Fellowship to Food Science and Technology PhD Candidate F. Ryan Dowdy. Dowdy received the award to support one year of his research on renewable desalination of dairy waste streams with improved membrane technology. Arla Foods has been an Industry Partner of the Institute since 2015. Read the full story here.

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"Uncorked," the private wine tasting offered monthly in collaboration with the Mondavi Center for the Performing Arts, featured V Sattui on April 25th, 2016 before a performance by Billy Collins and Aimee Mann. On May 11, wines from the Robert Mondavi Winery were poured by Genevieve Janssens before a performance by Yo Yo Ma. It was the last event of the year for the Mondavi Center and a fitting end to another great year of partnership celebrating wine and the performing arts. Uncorked is open to Friends of the Robert Mondavi Institute at the Reserve Level and above.



Honey and Pollination Center Features International Honeys

On April 5, 2016, over 35 tasters attended The World of Honey International Experience and sampled Chestnut Honey from France, Vipers Bugloss from New Zealand and Guatemalan Coffee Blossom. The final honey, Stingless Bee Honey from Brazil, was the unusual highlight of the evening. Robbin Thorpe, Professor Emeritus



Bee Health Symposium Features Internationally Renowned Keynote Speakers

The second-annual Bee Symposium: Keeping Bees Healthy, on Saturday, May 7th, 2016, was a resounding success, with over 200 people in attendance. The day featured a line-up of internationally renowned speakers including keynote addresses by Dennis vanEngelsdorp,

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a snort lecture on the unique nives of the stingless bee. The World of Honey Tasting Series starts again next fall with an introduction to the honeys of California. See more at: honey.ucdavis.edu

and a founding member of the Bee Informed Partnership, and Yves LeConte, Director of the French National Bee Lab in Avignon, France. Other speakers included professors from UC Berkeley and UC Riverside, and UC Davis faculty and staff. The Symposium also hosted a Graduate Student Poster Competition. This year's 1st place winner, Laura Ward of UC Berkeley, won \$1,000 for her poster entitled, "Exploring potential routes of neonicotinoid exposure within pollinator hedgerows adjacent to seed-treated sunflower." UC Davis students Cameron Jasper, Brittney Goodrich and John Mola, placed 2nd (\$750), 3rd (\$500), and 4th (\$250), respectively. Monetary awards were made possible through the Honey and Pollination Center.



The UC Davis Food Tech Club's second informative video addresses misconceptions about Monosodium Glutamate, aka MSG. Click here to watch.





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The Honey and Pollination Center's "Pollination Day," on Picnic Day, April 16, 2016, featured delicious honeys to taste, sales of UC Davis California Wildflower and Orange Blossom honey and crafts for kids. Nearly 2,000 people visited the Good Life Garden at the Robert Mondavi Institute.

The Institute proudly sponsored the Annual Food Championship hosted by the Food Science Graduate Student Association on Saturday, April 23. Participants vied for prizes in a culinary competition that included various field games, as well as a food trivia competition. For a bit of extra fun, one of the scenarios included for the culinary competition was "cooking a dinner at your home to impress Executive Director, Clare Hasler-Lewis. Needless to say, Clare didn't receive the braised chicken thighs served with gorgonzola mashed potatoes flavored with roasted garlic served by Team Abusement Park, but instead, baked stuffed bell peppers with accompanied by a fresh savory chicken cucumber salad topped with pumpkin seed and a ranch sauce.



Your support of the Robert Mondavi Institute helps foster the next generation of scientists. Funds from the Friends Program provides research and education opportunities for outstanding graduate students in the Departments of Viticulture and Enology, and Food Science and Technology.

CLICK FOR MORE INFORMATION ABOUT OUR FRIENDS PROGRAM.

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- FOODIE: Andy Jones and Kate Duren









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for Wine and Food Science, UC Davis

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