

Robert Mondavi Institute for Wine and Food Science
February E-Newslettter

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Daniele Barile Named 2017 Chancellor's Fellow

Daniela Barile, a professor in the Department of Food Science & Technology, was one of 11 UC Davis faculty named to the 2016-17 class of Chancellor's Fellows, the highest honor bestowed by the University. Each fellow receives \$25,000 to support one year of his or her research. Helene Dillard, Dean of the College of Agricultural and Environmental Sciences, said of Barile, "She is one of those rare teachers who is as tough as nails and yet beloved by students." [Read the story here.](#)



UC Davis Food Science Students Attend Winter Fancy Food Show

Nearly 70 UC Davis students were invited by the Specialty Food Association to attend the Fancy Food Show in San Francisco as part of an exclusive program for four universities. The program included talks by professionals in the specialty food industry and free admission to the show. A charter bus was provided for the UC Davis students on behalf of the College of Agricultural and Environmental Sciences. The show is a valuable opportunity for students to network with potential employers.

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UC Davis Olive Center: Symposium & Research

Olive Oil Symposium: On Tuesday, January 17th, nearly 250 people assembled at the UC Davis Conference Center for the UC Davis Olive Center's first "Olive Oil Symposium." The full-day event featured a range of topics and experts, discussing market trends, new research and the gains made by the newly established Olive Oil Commission of California.

Supporting Faculty Research: With the Center's assistance, Maria Marco, a Professor in the Department of Food Science and Technology (FST), obtained funding from the USDA to investigate a softening defect that would unpredictably afflict some tanks of



The Honey and Pollination Center: Mead Course & Feast

Mead Short Course: The Center's efforts to ensure the science of mead making has a home at UC Davis continued on Thursday, January 12th, when participants of the "Beginner's Intro. to Mead Making," gathered in the Teaching and Research Winery to make their own mead. Chik Brenneman, Winemaker for UC Davis, led small groups through each step of the mead making process. On Friday and Saturday (January 13-14th), four of the nation's leading mead makers and faculty in the Department of Viticulture and Enology covered a range of introductory topics.

Feast: On Saturday, February 11th, for the fourth consecutive year, the Center

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California German style Olives. Marco discovered that a specific yeast strain was the cause. The Center then assisted Kyria Boundy-Mills (FST), a microbiologist and the curator of the Phaff Yeast Culture Collection, in obtaining additional USDA funding to allow processors to detect the problem yeast early in the process and develop a “starter culture” that helps ensure consistently high-quality fermentation without excessive softening.

hosted Feast: A Celebration of Mead and Honey. The elegant dinner was attended by nearly 60 people, and featured a delicious menu designed by cookbook author Ann M. Evans. This year the Center featured a new partnership with the UC Davis Arboretum to create a re-envisioned Good Life Garden that includes pollinator-friendly plantings, irrigation concepts, educational signage and the installation of a beehive.



Uncorked at the Mondavi Center

The 2016-17 season of “Uncorked,” the private wine tastings held in partnership with the Mondavi Center, featured Francis Ford Coppola Winery on Saturday, January 14 before a performance by Itzhak Perlman and



Spirits Tasting for Friends of the Institute with Roger Boulton

On Tuesday, January 31st, 2017, a special tasting for Friends of the Robert Mondavi Institute was led by Roger Boulton, the Stephen Sinclair Scott Endowed Chair in Enology at UC Davis. The tasting included Silver Patron

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Ronan De Silva. The next Uncorked event is February 25, 2017 and will feature wine from Boeger Winery before a performance by the Venice Baroque Orchestra. Uncorked is open to Friends of the Robert Mondavi Institute at the Reserve Level and above. [More about the Friends of the Robert Mondavi Institute here.](#)

Tequila, Glenmorangie Single Malt 10-Year Whiskey, and Rémy Martin VSOP Cognac. Boulton discussed an initiative to rebuild the University's 80 year old Distilled Spirits program, which involves establishing a teaching and research Distillery, an endowed professorship and a named Center to provide short courses, seminars, outreach and ongoing education efforts.



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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.](#)

Thanks to our Current Friends:

- **Epicurean:** Doug and Juli Muhleman
- **Gourmand:** Clare Hasler-Lewis & Cameron Lewis; Roger White; Russell & Sheila Kaufman
- **Reserve:** Al & Margaret Giuliani; Wayne & Jacque Bartholomew; Glenn Workman; Harold McGee; James & Penelope Shackelford; Bill & Nancy Roe; Rob & Sonya Twyman; Bancroft-Clair Foundation, Inc.; Randy Cobb & Kathie Benko; Mary Horton; Barb Stuckey; Chuck & Lori Krouse; Darrell Corti; John Lescroart & Lisa Sawyer; Reed Youmans & Susan Hare-Youmans; Ashok Patel; Glenn & Julie Nedwin; Margret Lawson; Kay Gist; Jane Killebrew; Jose F. Goya; Jeremy Benson;
- **Vintage:** Jina Lopez; Tom & Rebecca Ramme; Blommer Chocolate Company; Murry & Laura Baria; Barbara Fingerut; Maynard Skinner & Christy Jensen; Karl Gerdes & Pamela Rohrich; David Rocke & Janine Mozee
- **Culinary:** Dan & Sandy Sperling; John & Christine Bruhn; Bill & Linda Schmidt; Seth Brunner & Linda Clevenger; Rafael DeLaFuente; Don Roth & Jolán Friedhoff; Robert & Janice Boynton; Grant & Lois Chappell; Paul Coletta; Clay Gregory; Jean Michel & Janet Valette; Bill & Laura Lacy

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Dan & Suzanne Kimmel; Fritz Maytag



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