

Robert Mondavi Institute for Wine and Food Science  
July E-Newsletter

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## Robert Mondavi Institute Founding Executive Director, Clare Hasler-Lewis, Retires

*Thursday, June 29<sup>th</sup>*

All good things must come to an end. After 13 years of leadership Clare Hasler-Lewis, the institute's Founding Executive Director, is retiring. Clare created an extensive network of partners and friends for the institute and has been a champion of the [UC Davis Olive Center](#) and [The Honey and Pollination Center](#). Everyone who knows Clare knows that she has made the institute a premiere venue for food and wine outreach events on the UC Davis campus. Many friends and colleagues joined the institute's staff in a toast after a heartfelt speech by David Campbell, an Associate Dean in the College of Agricultural and Environmental Sciences.

Faculty and staff will honor Clare's legacy by continuing Robert Mondavi's vision for the institute—enhancing our quality of life through wine, brewing and food sciences. Jean-Xavier Guinard, a professor in the [Department of Food Science and Technology](#), has agreed to serve as the institute's Interim Director. Dr. Guinard is a world-renowned sensory scientist and consumer researcher, and over the past decade, he has served in the UC administration for international programs. He has been a faculty member at UC

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Davis since 1994.



### **Friends Spring Sense-ation**

May 4th

Friends of the Robert Mondavi Institute thanked Clare Hasler-Lewis for her years of leadership and friendship. Bill Lacy, former Vice Provost for University Outreach and International Programs ('99-'14), shared the story of the first time he met Clare, (on an airplane when she was flying to California to interview for the job of Executive Director). In addition to the tastings of UC Davis wine, olive oil and honey, students from the [End of Waste Project](#) spoke about their efforts to convert leftover fruit and vegetable pulp into value-added, consumable products.

### **News & Events:** **UC Davis Olive Center**



### **History of California Wines in 20 Labels**

May 25th

Hosted by the [Center for Wine Economics](#) and the [UC Davis Library](#), the lecture, led by wine historian [James Lapsley](#), traced the history of California wines from their humble beginnings during the gold rush to their preeminence today. Labels were provided by the [California Historical Society](#) and the UC Davis Library, whose "[Label This](#)" project aims to digitally catalogue all of [Maynard Amerine's](#) 5,200 vintage wine labels, was featured in the lobby of the sensory building during a tasting of "historical" wines led by Darrell Corti.

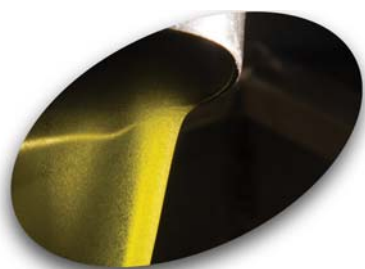
### **News & Events: Honey & Pollination Center**



**Subscribe****Past Issue:****Translate**▼**[Sensory Evaluation of Olive Oil](#)**

June 26th-28th

For the fifth year, sensory scientist Sue Langstaff, owner of [Applied Sensory, LLC](#) led the essential sensory course for olive oil producers. Covering an array of sensory-related topics, the two-part course drew new and returning participants, and included the analysis of dozens of oils. The courses help participants understand how olive oil flavor changes with time and as the result of growing and processing variables.

**Coming up:****[Master Milling Certificate Course](#)**

Starting on Thursday, September 28<sup>th</sup>, the best olive oil milling course in the United States returns. The 4-day course will be led by Leandro Ravetti, a globally-recognized authority on olive oil processing and growing. Oil will be processed on site by Olive2Bottle Mobile Services. Also included: a field trip to three olive oil processors in Yolo County, including to [Boundary Bend's new U.S. facility](#).

**[Honey Festival](#)**

May 6th

The first-ever [California Honey Festival](#) welcomed 20,000 attendees, and spotlighted the issues honey bees face today. Attendees enjoyed food, beverages (including a mead speakeasy), live music and learned how to plant gardens that encourage pollinators.

**[Bee Symposium 2017](#)**

May 7th

[Steve Sheppard](#), Thurber Professor of Entomology at Washington State University, delivered the day's keynote address to an audience of 150 people. Now in its third year, the symposium is a cornerstone of the center's mission of making UC Davis the world's leading authority on bee health, pollination and honey quality.

**[Advanced Mead Making](#)**

June 19th-22nd

Over 60 mead makers from across the globe learned from UC Davis staff and faculty during the sold out, 4-day course. Attendees came from India, Korea, Japan, Chile, Mexico and Canada. The course covered a variety of topics, including production, sensory analysis, business practices and tours of several nearby meaderies.

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Your support of the Robert Mondavi Institute helps foster the next generation of scientists. Funds from the Friends Program provide research and education opportunities for outstanding graduate students in the Departments of Viticulture and Enology, and Food Science and Technology. [More about the "Friends of the Robert Mondavi Institute."](#)

### **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; DeWayne & Lauren Quinn; Glenn Workman; Harold McGee; James & Penelope Shackelford; Nancy & Bill Roe; Rob & Sonya Twyman; Bancroft-Clair Foundation; Randy Cobb & Kathie Benko; Mary Horton; Barb Stuckey; Chuck & Lori Krouse;
- **Vintage:** Jina Lopez; Tom & Rebecca Ramme; Tori Blommer-O'Malley; Murry & Laura Baria; Barbara Fingerut; Maynard Skinner & Christy Jensen; Karl Gerdes & Pamela Rohrich; Robert & Barbara Leidigh; David Rocke & Janine Mozee
- **Culinary:** Dan & Sandy Sperling; John & Christine Bruhn; Bill & Linda Schmidt; Seth Brunner & Linda Clevenger; Rafael de la Fuente; Don Roth & Jolán Friedhoff; Robert & Janice Boynton; Grant & Lois

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**Our mailing address is:**

Robert Mondavi Institute  
Sensory Building  
392 Old Davis Road  
Davis, CA 95616

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