

[Subscribe](#)[Past Issues](#)[Translate ▼](#)

Robert Mondavi Institute for Wine and Food Science
 April 2018 E-Newsletter

[View this email in your browser](#)

April 2018
E-NEWS



Five Species of Yeast Named after Robert Mondavi

February 14th, 2018

Named by yeast taxonomist and [Department of Food Science & Technology](#) microbiologist Kyria Boundy-Mills, and Gennadi Naumov and Elena Naumova, *Komagataella mondaviorum* honors “[the Mondavi’s] tremendous impact on the California wine industry and their generous and forward-thinking support of facilities and programs at the University of California, Davis.” Even with over 800 species of yeast described, including *Saccharomyces cerevisiae* (the yeast used by humans to make bread, beer and wine—often described as the “first domesticated organism”) it is estimated that less than 1% of yeast species have been discovered. The five yeasts



Food Science and Technology Student Showcase

March 3rd, 2018

The [Department of Food Science & Technology](#) hosted its annual [Northern California Institute of Food Technologists](#)-sponsored Student Recognition Banquet. The event brought together members of industry with UC Davis faculty and students to recognize graduate and undergraduate student accomplishments. The department awarded \$43,000 to graduate students, and \$20,000 to undergraduate students. The evening began with “Speed Networking,” which gave students seeking food industry careers and internships the chance to connect with industry members looking to recruit talent. Students also presented their research posters in the

[Subscribe](#)

[Past Issues](#)

[Translate](#) ▼

that received the name *Saccharomyces bayanus*. *Saccharomyces bayanus* *mondaviorum* were isolated by Herman Phaff (1913-2001), one of the most renowned yeast microbiologists of the 20th century, and a UC Davis faculty member, who was born the same year as Robert Mondavi.



2017-18 season of "Uncorked" at the Mondavi Center offers pairings of shows and wine for donors

Uncorked at the Mondavi Center

October 2017—April 2018

The 2017-18 season of [Uncorked](#), wine tastings held in the Mondavi Center's Bartholomew Room before select performances, concludes on Friday, April 13 with a [performance by the Mark O'Connor Band](#) and wines by [Vineyard 511](#). Uncorked represents a long-standing partnership between the Robert Mondavi Institute and the [Robert and Margrit Mondavi Center for the Performing Arts](#). Robert and Margrit believed that wine and the arts were a natural pairing—join us! *Uncorked is open to Vintage-level Friends of the Robert Mondavi Institute.*

News & Events: UC Davis Olive Center



Master Class: Olive Growing, Milling and Branding

June 8-9th, 2018

This brand-new course features an all-star line-up to cover the essentials of olive oil growing, milling and branding. Beginning or experienced olive growers, or those just interested in

obby. The evening's keynote address was given by [Harold McGee](#), author of [On Food and Cooking: The Science and Lore of the Kitchen](#). Nearly 150 students attended, more than half of whom were recipients of awards or scholarships.



St. Patrick's Day Celebration

March 17th, 2018

The institute partnered with the Mondavi Center for a St. Patrick's Day Celebration, with a beer tasting festival before a concert by [Danú](#) and [Goitse](#), two of Ireland's biggest bands. This was the event's third year, and again drew a crowd of hundreds. Thanks to the participating breweries: [Bear Republic Brewing Co.](#); [Berryessa Brewing Co.](#); [Figueroa Mountain Brewing Co.](#); [Firestone Walker Brewing Co.](#); [Lagunitas Brewing Co.](#); [Ruhstaller Beer](#); [Sierra Nevada Brewing Co.](#); [Sudwerk Brewing Co.](#); and [Yolo Brewing Company](#).

News & Events: Honey & Pollination Center



Bee Symposium: Keeping Bees Healthy

March 3rd, 2018

The center's fourth annual Bee Symposium drew a crowd of nearly 300, and featured a keynote address by [Tom Seeley](#), whose research investigates how bees collectively

[Subscribe](#)[Past Issues](#)[Translate ▼](#)

learning more, will gain knowledge to maximize their ability to produce olives and olive oil of top quality and market value.

[Click here to register.](#)



Sensory Evaluation of Olive Oil Certificate Course Parts I & II

June 19-20th & 21-22nd, 2018

This course is designed for the beginning or experienced taster. Attendees receive a booklet with presentations, and a flash drive with presentations and supplemental materials. Led by sensory scientist Sue Langstaff ([Applied Sensory, LLC](#)), learn to taste olive oil like a pro. The essential olive oil sensory courses are back.

[Click here to register for Part I.](#)

[Click here to register for Part II](#)

make decisions. The symposium student poster competition awarded \$2,500 to five students whose research related to "Keeping Bees Healthy."

[See the photos here.](#)

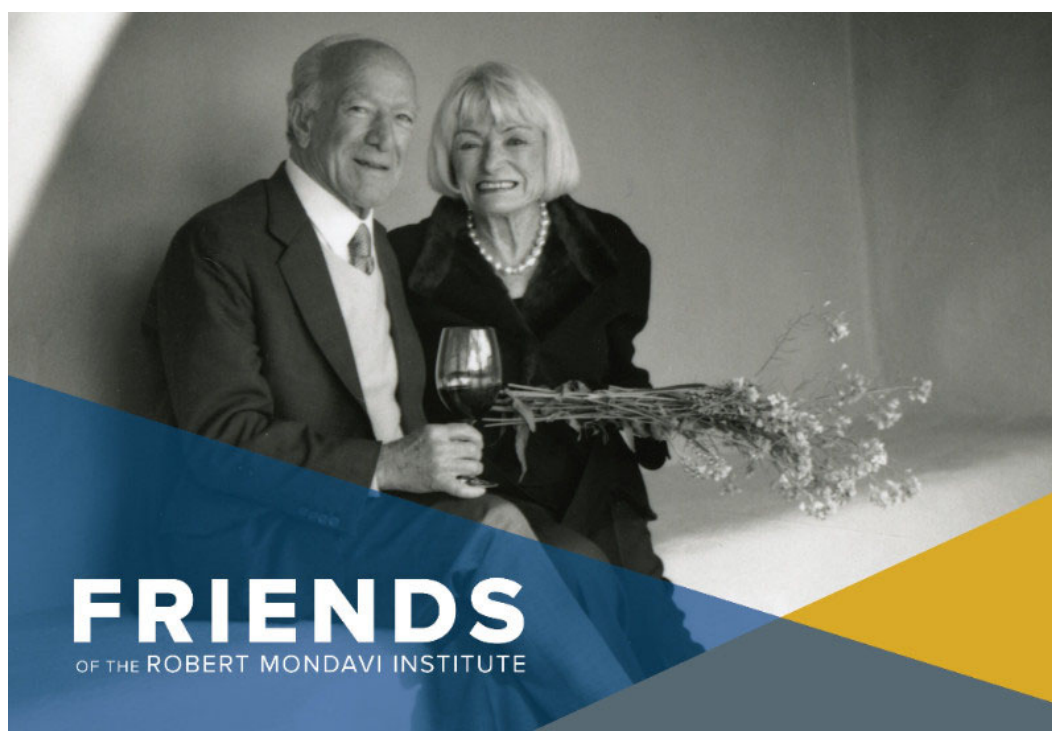


Coming Up: California Honey Festival

Saturday, May 5th 11-13th

For the second year, the center is partnering with the city of Woodland for a day of bees and honey. The festival encourages interest in backyard beekeeping, awareness for the threats and challenges bees face today, and gets younger generations involved in beekeeping. The festival also illustrates the important role that bees play in the diversity of our food in the United States and abroad.

[Visit the website here.](#)



FRIENDS
OF THE ROBERT MONDAVI INSTITUTE

The Robert Mondavi Institute is the foremost resource in the world for beverage and food science. Your support of the institute helps foster the next generation of wine and food scientists. Funds from the Friends Program support the institute as well as academic

[Subscribe](#)[Past Issues](#)[Translate ▼](#)

education programs and travel awards for graduate students in the Departments of Viticulture and Enology, and Food Science and Technology. [Click here to join our Friends of the Robert Mondavi Institute program.](#)

Thanks to our Current Friends:

- **Gourmand:** Roger White
- **Reserve:** DeWayne & Lauren Quinn; Harold McGee; James & Penelope Shackelford; Russell & Sheila Kaufman; Rob & Sonya Twyman; Bancroft-Clair Foundation; Randy Cobb & Kathie Benko; Mary Horton; Barb Stuckey; Chuck & Lori Krouse; Darrell Corti; John Lescroart & Lisa Sawyer; Barry & Gail Klein; Catherine & Dave Buscaglia; Joyce & Mark Cleaver; Fritz & Beverly Maytag
- **Vintage:** Jina Lopez; Tom & Rebecca Ramme; Murry & Laura Baria; Karl Gerdes & Pamela Rohrich; Robert & Barbara Leidigh
- **Culinary:** Dan & Sandy Sperling; Bill & Linda Schmidt; Don Roth & Jolán Friedhoff; Grant & Lois Chappell; Bill & Laura Lacy
- **Foodie:** Seth Brunner & Linda Clevenger



Copyright © 2018 Robert Mondavi Institute
for Wine and Food Science, UC Davis, All rights reserved.

Our mailing address is:
Robert Mondavi Institute
Sensory Building
392 Old Davis Road
Davis, CA 95616

Want to change how you receive these emails?
You can [update your preferences](#) or [unsubscribe from this list](#)