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

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Picnic Day 2018!

Saturday, April 21st

A lot happened at the Robert Mondavi Institute on Picnic Day. Visitors grabbed free agricultural posters featuring wine grapes, cauliflower, and hops. They tasted honey from [The Honey and Pollination Center](#) and olive oil from the [UC Davis Olive Center](#), and stopped by the [UC Davis Bookstore](#) tent to purchase honey, olive oil, and more. Students in the [Department of Viticulture and Enology Organization \(DEVO\)](#) gave away grapevines, sold DEVO merchandise (the sweatshirts are awesome) and gave tours of the LEED platinum winery. There was a barrel-making demonstration, too! And to top it off, the [UC Davis Food Tech Club](#) handed out ice cream as part of their Cool Science of Ice Cream presentation.

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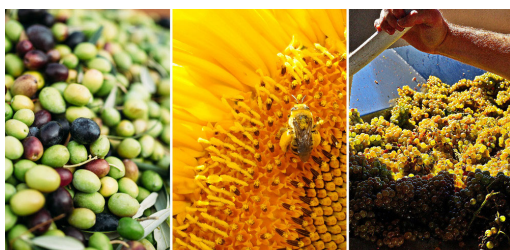

2017-18 SEASON OF
UNCORKED
at the Mondavi Center

Uncorked: Vineyard 511 & Mark O'Connor Band

October 2017—April 2018

The 2017-18 season of [Uncorked](#)—wine tastings held in the Mondavi Center's Bartholomew Room before select performances—concluded 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 institute and the [Mondavi Center](#). We would like to thank the wineries who participated in this season of Uncorked! Join us for next year's Uncorked when you become a [Friend of the Robert Mondavi Institute](#) at the vintage level or above.

Coming Up...



Institute Attending World Food Center's "Food for Thought" Showcase

June 4th, 2018

With a mission to promote innovative, sustainable and equitable food systems, the renewed [UC Davis World Food Center](#) has big things planned. The center's upcoming "[Food For Thought](#)" showcase at the Mondavi Center will bring together centers and institutes shaping the future of food. All are invited to attend and network with the Davis community of students, staff, faculty, and industry partners. Join us!



Food Science Graduate Student Association Cooking Class

April 28th, 2018

Candied bacon, cheese and herb French toast, smoked salmon eggs Benedict, sweet French toast with rhubarb and strawberry compote... The brunch iteration of the [UC Davis Food Science Graduate Student Association's](#) Cooking Class was a huge, delicious hit! Seven graduate students, under the direction of [Irene Yim](#), a former chef and current UC Davis graduate student, led 20 guests in the preparation of weekend brunch classics. The FSGSA is planning for another cooking class event at the end of summer, details TBD.

Coming Up...



Interested in Participating in a Sensory Panel?

May—July 2018

Graduate students in the Departments of [Food Science and Technology](#), and [Viticulture and Enology](#) frequently need panelists interested in tasting foods and beverages. There are Pinot Noir, Syrah, Sangiovese, and tomato soup panels in need of participants. (Future activities will also include a perfume panel!) No prior experience is needed, and panelists are paid! Click below to see the schedule of activities and instructions on how to sign up!

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

Register Here



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.

News & Events: Honey & Pollination Center



Mead Making 201

September 13-15th, 2018

The center is pleased to announce the reorganization of our Mead Making programs. We are creating clearly defined areas of focus for each, including: yeast, filtration, sanitation and process, recipes, varieties and styles of mead, sensory development and honey. Each course will cover unique topics—stay tuned for more information, updates and registration dates. [Read about our ongoing efforts to support mead science and research.](#)



California Honey Festival

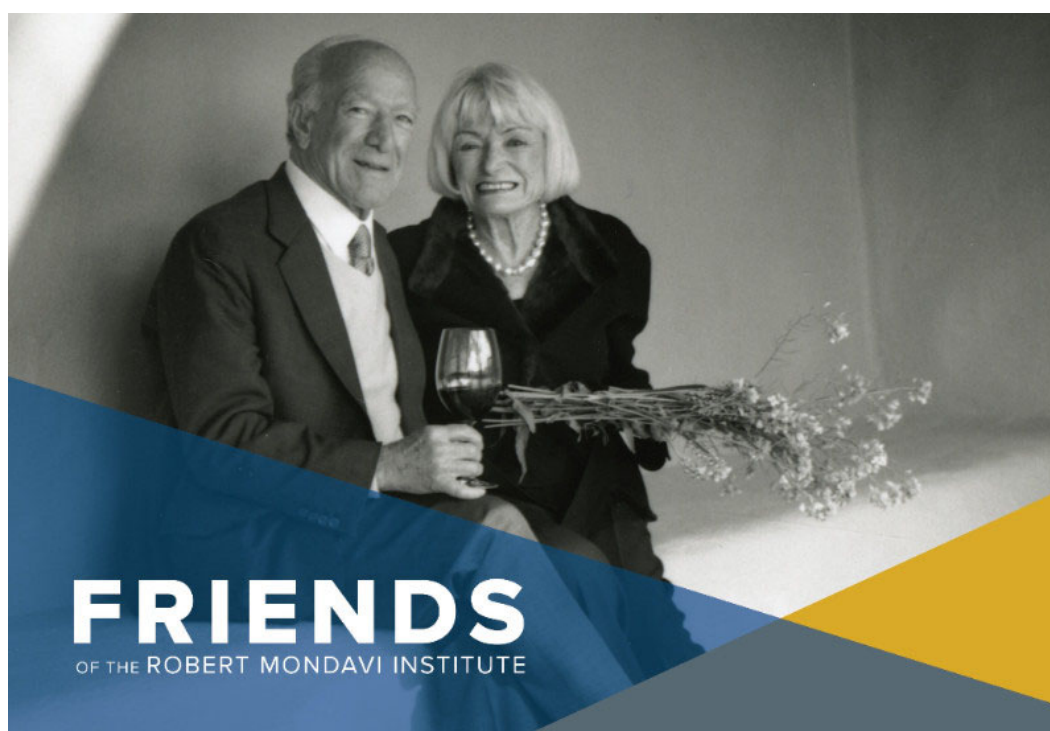
Saturday, May 5th, 2018

For the second year, the center's partnership with the city of Woodland for a day of bees and honey drew a huge crowd. With an array of tents, displays, vendors and more on Woodland's Main Street, nearly 30,000 attendees learned about backyard beekeeping, the threats and challenges bees face today, the important role that bees play in the diversity of our food in the United States and abroad. Live bees were on display, honey tastings

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

were offered, and pomato, tomato
 plants were on sale.



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 outreach 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:** Wayne & Jacque Bartholomew; 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



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