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for Wine and Food Science**

[Farm to Table](#); [Surprising Superfoods](#); [Walt Klenz Lecture](#);
[Forum: Genetic Diversity](#); [Best of Facebook](#)

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From Farm to Table and Back Again: Feeding More with Less

On Monday, February 4th the first event in **Savor: Lectures on Food and Wine**, which is co-hosted by the **UC Davis Library**, addressed the topic of food waste. Congresswoman Chellie Pingree (D-ME), and Professor Edward Spang discussed innovations to ensure that more food makes it from the farm to the home, and that what's left over is reclaimed—to nourish future crops, fertilize gardens or even to generate energy.

[Video, Photos & Full Story](#)

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Surprising Superfoods: The Science of Fermented Foods

On Tuesday, March 12th fermented foods were center stage at the first event in **Forum: Talks on Food & Wine Sciences**. Maria Marco spoke about the science of fermented foods—how they are made, how they promote our health, and how the ecology and metabolism of microorganisms determine the uniqueness of foods like pickles and sauerkraut. David Ehreth, founder of **Sonoma Brinery**, shared his experiences as a "bacteria farmer (who also makes pickles)," highlighting the importance of academic-industry partnerships.

[Video & Photos](#)

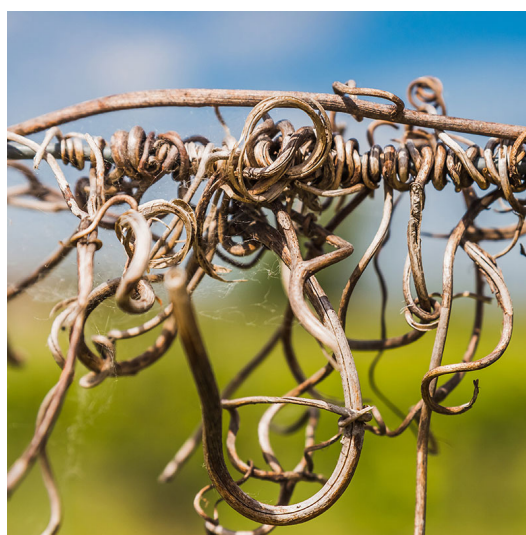
Upcoming Events:



Laura Catena: How Science Can Preserve the Ancient Art of Winemaking

Thursday, May 30th

Is winemaking art or science? Join us at this **Walt Klenz Wine Business Speakers**



A Winemaker's Perspective on Genetic Diversity

Monday, May, 13th

From cultural and economic changes to a rapidly changing climate, today's winemakers face constant, ever-changing obstacles. This

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and author **Laura Catena**, whose family has been making wine in Argentina for over one hundred years.

[Register Here](#)

joint lecture will illustrate how genetic diversity can ensure that winemakers continue to adapt in a world of adversity.

[Register Here](#)

Popular on Facebook:



Food Science and Technology Chair Linda Harris on food recalls

"Food recalls typically occur for one of two reasons: either an ingredient list fails to declare a potential allergen (such as peanuts), or there is a microbial contamination (such as E. coli)."

[Read the rest on Facebook.](#)



Professor Emerita Linda Bisson on cork taint and baby carrots

"There was a time when Linda Bisson, a yeast geneticist in [Department of Viticulture and Enology at UC Davis](#), could give her students cork-tainted wine and they were able to identify it—with ease. But that started to change." [Read the rest on Facebook.](#)

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UC Davis Olive Center & Honey and Pollination Center

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Sensory Evaluation of Olive Oil

Tuesday-Wednesday, June 11-12th

The UC Davis Olive Center's essential sensory course for the professional buyer, importer, category manager, producer or anyone who wants to gain expertise in evaluating olive oil. Sensory, culinary, chemistry and policy experts will guide you through a unique tasting and educational odyssey.

[Register Here](#)



Mead Making: 301

Monday-Thursday, June 24-27th

The Honey and Pollination Center continues to refine its mead-making curriculum with Mead Making Bootcamp and Mead Making 101 courses in January. Both courses included lectures, tastings, and hands-on mead making.

[Register Here](#)

Friends of the Robert Mondavi Institute

Gourmand: Wayne & Jacque Bartholomew; Bancroft-Clair Foundation, Inc.; Roger White

Reserve: Harold McGee; James & Penelope Shackelford; Russell & Sheila Kaufman;

Randy Cobb & Kathie Benko; Mary Horton;

Darrell Corti; Joyce & Mark Cleaver; Fritz &

Beverly Maytag; Catherine & David Buscaglia

Vintage: Jina Lopez; Tom & Rebecca

Ramme; Murry & Laura Baria; Karl Gerdes & Pamela Rohrich; Robert and Barbara Leidigh

Culinary: Bill & Linda Schmidt; Grant & Lois Chappell; Bill & Laura Lacy

Foodie: Seth Brunner & Linda Clevenger; Pam Gibbs



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