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A Very Timely Topic

Dear RMI Supporter,

The effects of COVID-19 on the food supply chain continue to evolve rapidly, and are now part of a national conversation on the security of our food supply. To join this conversation, the Robert Mondavi Institute and UC Davis Library have lined up a second virtual **Savor: Lectures on Food and Wine** event for the month of May, with a diverse panel of experts to address this timely and impactful topic.

Savor: Food Shortages in a Pandemic is on **Tuesday, May 12 at 5:00pm** (PDT), and will be a panel discussion with researchers, policy makers, and food purveyors who will shed light on the safety of our food supply. More information about the topic, the speakers, and how to attend are below.

Many of you have already registered for **Savor: How Big Soda Got Us Hooked**, on **Wednesday, May 27 at 6:00pm** (PDT). If you haven't, please consider joining us for a joint lecture on California's fight against "Big Soda." Both Savor events are free, but registration is required.

And let's not forget that Mother's Day is around the corner. The **UC Davis Olive Center** and the **Honey and Pollination Center** have great gifts, like award-winning extra virgin olive oil and single-varietal honeys, which are available online through the UC Davis Bookstore.

From all of us at the Robert Mondavi Institute, we wish all the moms out there a very happy, and very safe Mother's Day!

A handwritten signature in black ink, which appears to read "Andrew Watson". The signature is fluid and cursive.

Andrew Waterhouse

Director, Robert Mondavi Institute for Wine and Food Science
Professor, Department of Viticulture and Enology



Food Shortages in a Pandemic

The national conversation about COVID-19 and our food supply

An expert panel of UC Davis researchers, policymakers, and food purveyors will discuss how our food supply chain works, why the COVID-19 pandemic has been so disruptive, and whether changes can or should be made to make food systems more resilient.

Speakers:

- **Karen Ross**, Secretary of the California Department of Food and Agriculture
- **Daniel Sumner**, professor and director of the University of California Agricultural Issues Center
- **Chelsea Minor**, corporate director of public affairs, Raley’s Supermarkets
- **Bu Nygrens**, co-owner, director of purchasing, Veritable Vegetable
- **Moderator Catherine Brinkley**, assistant professor, UC Davis Department of Human Ecology

> **Virtual Savor: Food Shortages in a Pandemic, Tuesday, May 12 @ 5:00pm (PDT)**



How "Big Soda" Got Us Hooked

Sugar sweetened beverages are ubiquitous, are they also addictive?

Researchers estimate that Americans consume nearly 40 gallons of sugar-sweetened beverages per capita annually. Join us for a discussion about the addictive nature of sugar-sweetened beverages, the health risks associated with their consumption, and the story of California's fight against "Big Soda."

> [Virtual Savor: How Big Soda Got Us Hooked, Wednesday, May 27 @ 6:00pm \(PDT\)](#)



No Gift for Mom?

We've got you covered this Mother's Day

Grab a bottle and a jar (or two) for mom, and help support our **Centers of Excellence** in their mission of making UC Davis the world's foremost resource for all things olive and honey.

- > [UC Davis Olive Center products](#)
- > [UC Davis Honey and Pollination Center products](#)



Bud Break 2020

Campus may be empty, but the vines are budding!

Kayla Elmendorf, an undergraduate in the UC Davis Department of Viticulture and Enology recorded grape vine bud burst in the institute's **Teaching Vineyard** in March of this year. It's great to see that not everything on campus has slowed down.

> Watch the video



Is Takeout Food Safe?

A UC Davis virologist shares how to stay healthy

Erin DiCaprio, an assistant cooperative extension specialist and virologist in the UC Davis Department of Food Science and Technology spoke with *Sactown Magazine's* Curtis Yee about the safety of takeout food.

> See DiCaprio's Tips



Wine and Art, the Perfect Pairing

In the spirit of Margrit Mondavi (1925-2016), who believed in the celebration of wine, food and the arts, our friends at the **Manetti Shrem Museum of Art** asked our director, Andy Waterhouse, to name a few artful wines.

> See the Recommendations

Friends of the Robert Mondavi Institute

Gourmand: Wayne & Jacque Bartholomew; **Vintage:** Jina Lopez; Tom & Rebecca Ramme;

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	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; Frank J. Boss	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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