



THURSDAY, NOVEMBER 24, 2022

*Imagine
Rotary*



Happy Thanksgiving!

FUTURE PROGRAMS

December 1st – Laura Crooks, Children's Village

December 8th – Shirley Evon, Quilts of Valor

December 15th – Christmas Program

December 22nd – No Meeting, Happy Holidays

SALVATION ARMY BELL RINGING & PROJECT 700



Yakima Rotary Bell Ringing Week is set for Monday, December 5th through Saturday December 8th. Sign-ups are underway at four locations: Wray's 56th, Rosauers, Fred Meyer Grocery Entrance, and Fred Meyer North Entrance.

Volunteer shifts are 11am to 1pm, 1pm to 3pm, 3pm to 5pm, and 5pm to 7pm.

Look for the link that was emailed and select your date, time and location. Last

year we brought in \$15,000 and had the highest number of shifts in Salvation Army's Northwest territory. Your investment of time really makes a difference and will help spread holiday joy to someone in need.

Salvation Army Project 700 allows you to sponsor a child to provide winter outerwear and clothing. The cost is \$100 or amount of your choosing which will be billed to your Rotary account. Contact the Rotary office if you would like to participate.

PHOTOS FROM THE 2022 ROTARY AUCTION “GAME ON”



REVIEW

The meeting did not start with our traditional music but with a rousing sing-a-long of “Roll Out The Barrel”. After welcoming guests, President Rick read the Land Acknowledgement in honor of Native American Heritage Month, let us know about the upcoming Salvation Army Bell Ringing week taking place Dec. 5th through Dec. 10th and Project 700 - see the article for all the details, and brought back Rotary Speed Interviews. Invocation was a wonderful Thanksgiving prayer penned by Dottie Hildebrand’s father-in-law who was also a WWII veteran. Doug Rich’s provided a sergeant-at-arms all about the significance of November 17th.

Fermentation is a process that has been around for thousands of years. In this week’s program we learned how an innovative program at Colorado State University is training the next generation of fermentation scientist. Bob Gerst had the honor of introducing program speaker Jeff Callaway, Associate Director of the Fermentation Science and Technology (FST) Department who joined us via Zoom. His passion and focus are on the good organisms that ferment food and beer. Before getting involved in the FST program, he oversaw the startup of the biotech company MSBiotech and has a goal to help bridge the gap between academia and industry.

The history of the program began in 2005 when faculty member affectionately known as “Crazy Jack” created the Brewing Science and Technology course. This course had a significant impact and led to the creation of the B.S. degree in Fermentation Science and Technology (FST) in August of 2013. They are within the department of Food Science and Human Nutrition in the College of Health and Sciences. The program is broader than brewing with roots in brewing but tied to food and beverage fermentation.

Their mission is to provide a high-quality education that results in employment in the fermentation industry or entry into graduate level academic programs; additionally, to work collaboratively across the Colorado State University campus and industry to provide services and research and development opportunities to the food and beverage fermentation industry. Their vision is to become a premier, transdisciplinary education and research Food and Beverage program that operates collaboratively with the industry. The catch phrase “From field to foam” perfectly describes what they are trying to accomplish.

The leadership at FSHN includes their 4th department head who continues to build the program, an HR Director, and a faculty who

cover everything from food safety, fermentation and microbiology, gut health, to traditional food science. Key faculty is comprised of a high level of industry experts whose involvement includes guest lectures, tours of their locations, and instruction. These experts come with a vast array of knowledge and include a world renowned brewing engineer originally from Belgium and currently at New Belgium Brewing. New Belgium sponsors him as an instructor and brewmaster at the college. Jeff’s job entails fundraising, development, hiring and teaching and general upkeep. The program has two graduate students who are a key part of what they do. Their current work includes a sourdough research project, edible insects project- making tempeh out of fermented mealworms, and gluten-free beer.

The FST program is in its 19th semester (almost 10 years). Enrollment runs between 65 and 150 students. Laboratories include Gifford Kitchen that was renovated and modernized, Ramskeller Brewhouse, and the New Belgium Fermentation Science and Technology Laboratory. Within that broader space is the Innovation Hub & Brew Kitchen powered by Odell Brewing, Emerson, and New Belgium that contains two 50-liter brewing systems, the Anheuser Busch Foundation Quality Laboratory, a Sensory Kitchen and Lab, and a malt testing lab. The Ramskeller Brewhouse, a favorite campus destination, is 20 times bigger than the Innovation Hub and is commercially licensed. This location involves students in the creating and selling of beer.

The FST curriculum is scientifically rigorous. Although not a brewing program, brewing is the model they are using. Learned skills are translatable to other industries such as production and manufacturing. The success of the program has happened because of industry involvement, and the use of an application of education to industrial situation using modern technology and traditional methods. They have a number of collaborations and partnerships in the industry – manufacturers, suppliers and consultants, who are also donors; and on campus – College of Business, Agriculture, Liberal Arts, and Engineering.

What is the future? Originally, they saw the program as 3 phases. With Phase 1 completed (implementation of the degree and physical buildout), Phase 2 is working to expand curriculum, become a nationally and internationally recognized program, increase faculty, add a graduate program and implement research. Phase 3 could potentially include an Institute, and International collaborations.