

FOOD SCIENCE AND TECHNOLOGY

"Where Food Meets Science"

FALL 2020

Dear Alumni, Stakeholders, and Friends

Welcome to our September 2020 newsletter, the first in our new series of bi-annual online publications. We invite you to discover what we are up to in the Department of Food Science & Technology.

Of course this will always be known as the year when COVID-19 hit and everything changed. However, it is also the year we focused our collective energy on evolving our 101 year old department into a nimble and contemporary program with increased relevance to our students and stakeholders.

Higher education is evolving, budgets are cut, and our food systems are not as resilient as we expected. Change is definitely coming.

Rather than just surviving, we aim to come out of this stronger and better.

- We are modernizing our curriculum to incorporate a strong focus on sustainable food systems. This initiative will impact all aspects of our courses from electives to the standard food science courses.
- We are developing on-line college courses and continued education courses.
- We are strengthening collaboration between our three units in Astoria, Portland, and Corvallis.
- Our communication strategies are evolving with wide ranging impacts to our web presence, social media, recruiting, and promotion of outreach programs.

What isn't changing is our wonderful faculty and staff. It is a privilege and honor to be part of the FST Community. Even in confinement, there is much going on. I hope you will set aside a little time to read through our newsletter.

Thank you and my sincere hope for you is that you and your loved ones are safe and healthy.

Dr. Lisbeth Goddik, Department Head
Paul @ Sandy Arbuthnot Professor
and Jacobs-Root Professor



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Meet the FST Advisory Board

FST is proud to introduce our [Advisory Board members](#):



Julianne Wood Rethwill
CHAIR
Retired Director
Johnson @ Johnson



Paul Arbuthnot
Retired President
Sunshine Dairy Foods



Sarah Beaubien
Head of Western US,
Quantis



Rebecca Field
Consultant



David Gremmels
President
Rogue Creamery



Pete Kent
Executive Director
Oregon Dairy and
Nutrition Council



Dave Lundahl, Ph.D.
Founder
InsightsNow, Inc.



Kurt McKnight
Co-owner
Ever Fresh Fruit
Company



Paul Meade
Chief Financial Officer
Columbia Distributing



Craig Ostbo
CEO, Koopman Ostbo,
now oh!; Co-founder,
hoopla Global



Joth Ricci
President
Dutch Bros



Chris Sarles
President/CEO
Oregon Fruit Products



Grant Schoenhard, Ph.D.
Consultant



Larry Sidor
Founder/Master Brewer/
CEO, Crux Fermentation
Project



Sam Tannahill
Founder and Wine
Grower
A to Z Wineworks



The FST Advisory Board assists the department with identifying opportunities and pursuing strategic planning. Currently, Board members are assisting with the development of a branding and communication strategy.

As part of this project, they are interviewing students, faculty, and alumni and benchmarking

FST against other food science programs.

Members of the Board are also supporting recruiting initiatives, sales and marketing strategies for Beaver Classic products, and participating in the FST sustainability initiative and outlining industry expectations for a program focused on sustainable food systems.

New Faces in FST



Deborah Gould
Academic Prgm Coordinator

I have worked at OSU for 5 years, and began working for FST in January, 2020, as the Academic Program Coordinator.

I work with undergraduate and graduate students to facilitate admission, orientation, scholarship access and scheduling. I try to assist students and staff/faculty in any way that I can.

During my time at OSU, I worked in New Student Programs for 2 years, and at the Graduate School for 3 years, prior to joining Food Science.

Prior to OSU, I worked in customer service and patient care in both medical and mental health settings.

I grew up in Pittsburgh, PA, but I have lived in Oregon for the past 25 years. Outside of work I enjoy running with my dog, and appreciating all of the beauty that Corvallis offers.

I love being a part of the Food Science Department. Everyone here is very warm and welcoming, and I have always felt valued and appreciated.

Everyone in Food Science truly shares a commitment to the success of all FST students.



Sarah Haluzak
Administrative Manager

I began in the Department of Food Science and Technology (FST) as Administrative Manager in August 2018. My career with OSU began in the Office of Human Resources working with Employment Services, I then moved to an office management position with another department in the College of Agricultural Sciences (CAS), from there I served as the Academic Faculty Coordinator in the College of Earth, Ocean, and Atmospheric Sciences.

I am excited to be back in CAS and in the FST department where I can use my HR and administrative experience to assist faculty, staff, and students in their research, teaching, and learning endeavors.

I enjoy supporting the FST office group in their professional development and services that we provide. I especially enjoy contributing to the department by supporting the Department Head, Lisbeth Goddik, in all of the initiatives and actions the department undertakes.

I have found the FST community to be very welcoming and fun to work with. I have enjoyed getting to know everyone and being part of the FST family.

Outside of work I enjoy gardening, biking, hiking, skiing, serving in my church community, and spending time with family.



Dr. Jung Kwon
Assistant Professor

Dr. Jung Kwon joined Food Science & Technology at OSU in September 2016 as an assistant professor.

She received her PhD from Food Science at Purdue University in 2012, and subsequently got her postdoctoral training in Nutritional Science & Toxicology at the University of California Berkeley and Program in Molecular Medicine at the University of Massachusetts Medical School before joining OSU.

Kwon studies biological effects and functions of natural molecules derived from diverse marine species at cellular and physiological levels. Her current research interest includes identifying marine-derived bioactive compounds with metabolic regulatory effect, anti-cancer effect, and anti-microbial effect.

Kwon's research effort supports developing useful biomedical applications for human health promotion and disease prevention and uncovering potential health value of seafood materials and underutilized aquatic resources to promote effective utilization of the harvested resources.

In addition to research, Kwon's extension work focuses on supporting various seafood sectors ranging from fisheries, seafood industry, as well as consumers, through communicating scientific view on nutritional and health impact of seafood consumption.

Outside of the lab, she loves the outdoors and has a passion for rock climbing. She enjoys the challenge it brings and the moment she concentrates on the rock, nothing else.

Rising to the Challenges of Covid-19

Two examples of FST's creative approach to remote teaching

PIVOTING IN TIMES OF CRISIS: TAKING A SENSORY CLASS ONLINE



Osborne made sure that all 18 of his students had a sample of the 33 different wines – in 20 milliliter vials. That's 594 vials containing 20 mls of wine, carefully poured, labeled and shipped to each student in his class in three states.

What does virtual wine taste like?

When Associate Professor and Enology Specialist James Osborne learned he would have to take his five-credit Wine Production, Analysis and Sensory Evaluations class online, that question must have entered his mind.

A course that relies on the sensory evaluation of wines, the challenge to move it online in a matter of two weeks amidst the new social distancing protocols put in place to combat the spread of COVID-19 seemed impossible.

But canceling the class was not an option for Osborne.

“Not only is this class required for graduation, but it is the culmination of years of theoretical study,” Osborne explained. “It’s where students get to apply all the organic chemistry, biochemistry, and microbiology they have learned to the practical process of winemaking. I wasn’t about to take that off the table for my students.”

[Read more...](#)

A LOOK AT A CREATIVE APPROACH TO THE REMOTE INSTRUCTION OF FST 599 - FOOD PRESERVATION

Dr. Joy Waite-Cusic shares fun photos and insights from the first 2 weeks of her FST 599 Food Preservation Course.



[FST 599 - Food Preservation - Week 1](#)



[FST 599 - Food Preservation - Week 2](#)

Rising to the Challenges of Covid-19

FST Heroes Step Up to Help Out

Robin Frojen, FST Creamery Manager and OSU Unsung Hero

Story courtesy of Life at OSU, [Unsung Heroes](#)



As the COVID-19 pandemic hit, Robin Frojen, whose day job involves working with delicious cheeses at the OSU Creamery, was well positioned to assist some of Corvallis' most vulnerable residents.

In early July 2019, a group of 23 homeless campers moved onto property owned by the First Congregational United Church of

Christ, which Frojen attends. The campers had been expelled from another camp site and needed a place to stay. The church community came together and decided to support rather than expel them, but that put them at odds with neighbors living near the church.

Frojen found herself drawn to help the campers, and used her leadership skills to assist the camp manager, conduct weekly resident meetings, and help mediate conflict both within the camp and with outside groups.

[Read the rest of Robin's story...](#)

Dan Smith - CAS Stay at Home Hero

Dan continually provides exceptional service to students and fellow teachers. A senior instructor and head advisor, he manages to run his own writing intensive class while also managing the technology for a food chemistry class as well as conducting half of its remotely delivered recitations, writing its weekly quizzes and editing exams – grading half of all lab reports.

His attention to detail, ability to manage increasing workloads, and his positive example for all of us makes him a genuine stay at home hero.

[Read Dan's full story here...](#)

FST Research Faculty Answer Call for Critically Needed PPE



Personal Protective Equipment (PPE) donated by research faculty at OSU Department of Food Science and Technology to area medical facilities facing critical PPE shortages at the beginning of the Covid-19 pandemic. of the Covid-19 pandemic.



As one of his nominators explained: "Dan is the living beating heart of the Food Science Department. His tenacity, good humor, and dedication are second to none."

Rising to the Challenges of Covid-19

FST Sensory Lab Converts to Drive Through Consumer Taste Tests



ABOVE: Sensory Lab student worker handing pre-packaged consumer test to drive up panelist.

LEFT: Happy panelist receives pre-packaged consumer test.



RIGHT: Sensory lab manager, Sue Queisser (front, right) and her student worker, Jessica Gutierrez (back, left)

BELOW: Pre-packaged consumer tests distributed to panelists who arrived by car, foot, or bike to pick up their tests.

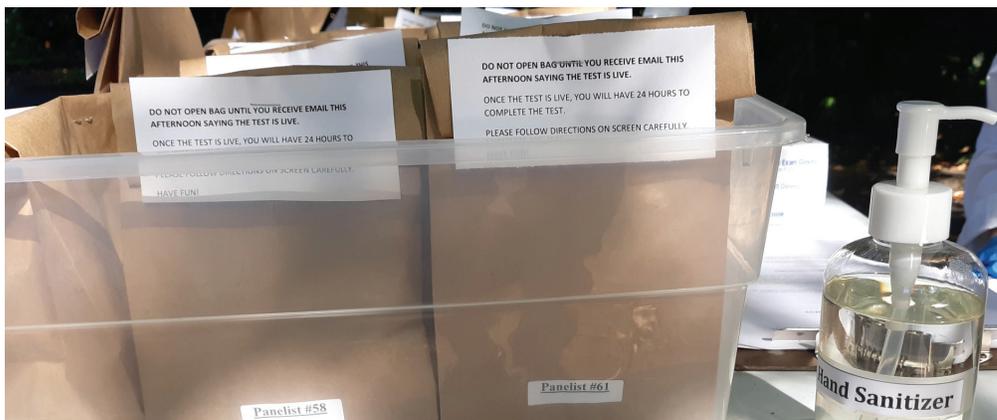


Consumer Taste Tests have resumed at the Sensory Lab in Corvallis via **Drive Through!** This creative solution, developed by Sensory Lab manager Sue Queisser, allows for consumer testing under safe conditions. This novel idea was very well received by panelists who were extremely excited to resume taste testing.

The inaugural "drive through" consumer taste test involved 105 panelists. All samples were prepared as usual but were placed in paper bags for easy hand off. Panelists filled out online consent forms prior to obtaining their samples, which were available for pick up at the west side Wiegand parking lot via car, foot, or bike.

After sample kits were picked up, panelists had 24 hours to complete the test. 24 hours later, all 105 surveys were completed!

After completing their tests, panelists were directed to another scheduling module for gift card pick up options. Approximately 66% elected to pick up their gift card in person (at a scheduled time/location) while the remaining 33% elected to have their gift card balance transferred to an account that will be mailed or delivered to them when it reaches \$50.



FST Faculty in the News

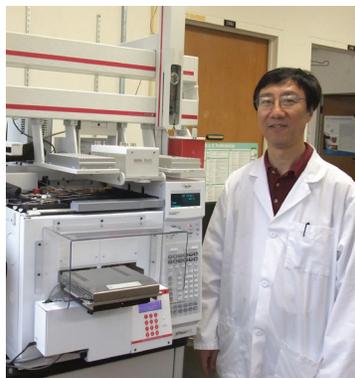
FST RESEARCHERS ASSIST OREGON WINE INDUSTRY DURING WILDFIRE CRISIS

Following unprecedented wildfires in Oregon, California, and Washington, enology professors Dr. Elizabeth Tomasino and Dr. James Osborne, along with Flavor chemist, Dr. Michael Qian, stepped in to support the Oregon wine industry by determining smoke effect on Oregon agricultural commodities such as grapes.

The two flavor laboratories in Wiegand Hall paused research projects and instead focused on delivering high throughput analysis.

Within record time, analyses were optimized, columns installed, and calibration curves developed to help the Oregon grape growers and winemakers understand the risks associated with smoke exposure and strategies for successful winemaking this year.

Learn more about research and resources at the [OWRI Smoke Exposure website](#).



Above left: Enologist Dr. Elizabeth Tomasino in her lab surrounded by research wine samples; Above right: Flavor Chemist Dr. Michael Qian standing next to GCMS equipment in his lab.



Left: Micro fermentations of smoke impacted grapes conducted by OSU Enology Extension specialist, Dr. James Osborne



CRAFT BREWER ONLINE CONFERENCE

[Dr. Tom Shellhammer](#) recently gave a presentation at the Craft Brewer Online Conference on *Dry-hopping Derived Over-attenuation (aka Hop Creep)*, which featured some of the recent work coming from his lab on this topic.

Over 750 viewers attended the live presentation or viewed its recording afterwards.

Other news from the Shellhammer Lab...

The brewing sustainability research results from a recent graduate in the Shellhammer Lab, Dean Hauser, were featured in the [Elements of Beer: Recycling Hops in the Brewhouse](#) article, along with vignettes from breweries who are using Hauser's findings to reclaim valuable components from hops.

And on the topic of terroir, you can read Dr. Shellhammer's initial results from the beginning of a multi-year study on the regional identity of hops in this open access article: [First Steps Toward Understanding the Regional Identity of Hops Grown in the Willamette Valley, Oregon](#).

NACUFS CHEFNET

[Dr. Bob McGorin](#) gave the keynote presentation, Exploring Interactions between Flavor and Taste, at the NACUFS ChefNet annual conference hosted at Oregon State University on February 25, 2020.

The annual NACUFS ChefNet conference was attended by over 60 participants representing college and university chefs, foodservice managers and directors across the United States.

FST in the News:

Awards, Grants & Promotions

AWARD WINNING FACULTY



Dr. Jovana Kovacevic

Recipient of the 2020 OSU Promising Scholar Award

[Read more...](#)



Dr. Si Hong Park

Recipient of the IAFP Larry Beuchat Young Researcher Award

[Read more...](#)



Dr. Yanyun Zhao

Recipient of:
2020 National IFT Research and Development Award

2020 OSU Impact Award for Outstanding Scholars

2020 OSU Postdoctoral Mentoring Award

[Read more...](#)

Other news from the Zhao lab...

Dr. Zhao received the funding to purchase a radio frequency dielectric heating machine and to build a mold pulp system.

The lab is actively broadening the application of patented edible coating products on fresh produce and advancing the edible and biodegradable packaging technology.

GRANT AWARDS

Lim receives two federal grants

Dr. Juyun Lim and co-PI, Dr. Mike Penner, will receive funding for R01 titled "Oral Complex Carbohydrate Sensing" over the next 4 years for a total of \$1.43 million.

Dr. Juyun Lim as co-PI, will receive funding for R01 titled "Waterpipe tobacco additives and their effect on human puffing behavior, toxicant, exposures, pulmonary function, and appeal" over the next 3 years for a total of \$1.4 million. Juyun will support the research team led by the Ohio State University in measuring flavor perceptions and appeal in waterpipe tobaccos.

Tomasino receives USDA-ARS funding

Dr. Elizabeth Tomasino is part of a \$2 million national collaboration with the U.S. Dept. of Agriculture's Agricultural Research Service (USDA-ARS) to investigate the impact of wildfire smoke on grape growing areas among federal and state research institutions located in California, Oregon, and Washington.

Osborne, Qian part of \$417,000 funded by Oregon Wine Board

Dr. James Osborne and Dr. Michael Qian each received funding from the OWB for research with the potential to advance quality grape growing and wine making in Oregon.

[Read more...](#)

PROMOTIONS

- **Jason Ball - Promoted to Senior Faculty Research Assistant 1**
- **Aimee Hassenbeck - Promoted to Senior Faculty Research Assistant 1**
- **Dr. Juyun Lim - Promoted to full Professor**

FST Students at Virtual IFT



Rachel Rosenbloom Places First at IFT Graduate Student Poster Competition

Congratulations to Rachel Rosenbloom for placing first in the 2020 IFT Food Packaging Division of the Graduate Research Competition.

Graduate Student Rachel Rosenbloom

The title of her poster is: "Development and Characterization of Hydroxypropyl Methylcellulose or Soy Protein Isolate-Based Edible, Water-Soluble, and Antioxidant Sachets for Safflower Oil".

Rachel is MS student in the Zhao research lab.



Undergraduate Student Product Development Team goes to IFT Finals with CRICK-ITZ Crakers



ABOVE: Student Product Development Team (left to right) Trung Tran, Mary Graham, Alex Varga

RIGHT: Prototype packaging for Cheese flavored Crick-Itz Crackers

The FST undergraduate product development team competed in the IFTSA Smart Snacks for Kids Product Development competition finals this year during the virtual IFT meeting. Their product Crick-Itz is a good for your kids snack cracker enriched with an insect protein flour derived from crickets.



OSU Food Science Students Answer FAQs



<https://youtu.be/SdpURlz2SJA>

FST Farm 2 Fork Virtual Seminar Series



Paths to Sustainable Food Systems

Welcome to our virtual series about the people, technologies and collaborations that are enabling positive change.

This series brings you stories that illuminate not only how our food systems work today but also the inspiring and creative ways that they are changing to sustainably feed the world of tomorrow.



[**REGISTER FOR SEMINARS HERE...**](#)

- We believe an informed and connected food community is an empowered one.
- Our food systems are complex. How our food is grown, made and distributed has largely been invisible to many of us.
- People around the world abruptly awakened to this complexity as a result of the consequences of the COVID-19 pandemic.
- Changes to how our food system works, what we grow and what we eat, have been happening for decades but both pressure and opportunities to accelerate this change are gaining momentum.



September 18, 2020

12:00 - 12:30 pm

Using Science to Create a Sustainable Dairy Industry

Speaker:

Lisbeth Goddik,
Oregon State University



October 16, 2020

12:00 - 12:30 pm

Oregon Hop Terroir:
Exploring the Regional
Variation of Hops Within
the Willamette Valley

Speakers:

Tom Shellhammer,
Oregon State University
John and Liz Coleman,
Coleman Agriculture



November 20, 2020

12:00 - 12:30 pm

Modern Product
Development - Journey of
an Ingredient to Your Table

Speakers:

Jason Ball,
Oregon State University
Qian Deng,
POWDERPURE-IFF



December 18, 2020

12:00 - 12:30 pm

Backvergnügen! The Art
and Science of Making

German Springerle
Christmas Cookies

Speaker:

Sue Queisser,
Oregon State University

You Can Find Out What D.C. Beer Tasted Like Nearly 140 Years Ago

FST Brewers Help Recreate Senate Lager

By Mikaela Lefrak/WAMU



Ever wanted to taste a beer from the 1880s? Now you can—well, a recreation of it, at least.

Beer experts from Oregon State University have brewed a batch of Christian Heurich Brewing Company's Senate Lager after a researcher discovered the recipe in the National Archives.

The beer was the brainchild of Christian Heurich, a German immigrant who founded Heurich Brewing in 1872. He grew the business into the largest brewery in D.C., as well as the city's largest non-governmental employer. The brewery even managed to survive Prohibition, unlike most other local breweries and distilleries, and had a massive factory where the Kennedy Center now stands.

The brewery's legacy has been kept alive by the staff at Heurich House, a museum near Dupont Circle based out of the brewmaster's original brownstone mansion. Due to a 1938 fire that consumed the brewery's archives, however, most of Heurich's recipes have remained a mystery.

[Read the full story...](#)

That is, until a local homebrewer and historian named Pete Jones came across a curious file in the National Archives. It was a Korean War-era appeal by Heurich's son, Christian Heurich, Jr., asking for an increase in tin rations to use for canning beer. The appeal contained lab reports from the late 1940s detailing the recipe and brewing process for Senate Lager, one of the brewery's flagship beers.

...Bender told the brewers at Oregon State University's Fermentation Science Department about the discovery, and they signed on to help. They looked at the documentation to find the alcohol and sugar contents of the beer and the type of hops and malted barley it used. They were able to closely mimic the recipe, with a few necessary adjustments — the malted barley used in the 1940s is no longer on the market, for one, so they worked with a malting company to come up with a suitable alternative. They ended up brewing two variations with different strains of yeast.

A curious file at the National Archives revealed the recipe for Senate Lager





A canal in the Treasure Valley. Oregon State University researcher Joy Waite-Cusic and students Zachary Boyce of Portland State University, Heather Miller of OSU and Gregory Gandy of Willamette University are developing an internet-based application for measuring on-farm water quality. Courtesy of Joy Waite-Cusic

Researchers Build App to Monitor Irrigation Water Quality

By Brad Carlson/Capital Press

An Oregon State University researcher and a student team are developing an internet-based application that taps “big data” to help farms document water quality under the Produce Safety Rule.

The federal rule applies to fruits and vegetables that are generally consumed raw. It requires farms to document water quality, which they could do via on-site testing.

But Joy Waite-Cusic, OSU associate professor of food safety systems, and student researchers see a viable alternative in data that agencies have already been collecting for many years.

For example, the U.S. Bureau of Reclamation, U.S. Geological Survey and Oregon Department of Environmental Quality gather water-quality information from monitoring stations placed throughout watersheds.

The app — being developed as part of the Data Science for the Public Good initiative to aid rural communities — combines a farm’s location and water-usage season with data from nearby monitoring stations. It will generate a mean and a threshold value for on-farm water quality.

The team hopes the result meets U.S. Food and Drug Administration reporting requirements, informs future farm-level decisions and over time contributes to a watershed-scale view of agricultural water quality.

Researchers are also determining if the app could identify point sources for E. coli in watersheds.

The rule allows third-party data if it adequately represents a farm’s water source and meets all other requirements, including that enough surface-water samples are taken over a sufficiently long period.

“What we think would be the most useful is for the farm to look at this data and really be able to evaluate the risk of their water,” Waite-Cusic said. “If they know what category they are in, they could determine if they need to make a change in how they use their water or need to invest in water treatment.”

FDA “appreciates that water is a very important component of food safety for produce,” she said. “But farms typically have very little control over the quality of water they receive. And even if they do test it, the results take time; they may already have used the water before they have an answer on quality.”

Onion growers in the Ontario area, some of whom already have water-quality challenges, could potentially use the app to document known conditions and devote more resources to any required mitigation, Waite-Cusic said.

[Read more..](#)



*Dr. Joy Waite-Cusic
Associate Professor
OSU Department of Food
Science and Technology*

Alumni Spotlights

Julianne Wood-Rethwill '75

Recipient of the OSU Alumni Fellow Award for Outstanding CAS Alumni

Ms. Wood-Rethwill received a B.S. degree from OSU in Food Science & Technology in 1975. She later moved on to pursue a M.S. from University of Minnesota and has had a distinguished career within the food, consumer products and pharmaceutical industries.

Ms. Wood-Rethwill has had an outstanding career working with canned seafood, frozen foods, pet and animal feeds, shelf-stable foods, bar soaps, Splenda® sweetener, fat replacers, bioactive botanicals, skin care and prescription dermatological products.

Ms. Wood-Rethwill readily credits OSU for the success of her career. It was at OSU she developed her scientific foundation. Due to the diverse science curriculum in food science, she was later able to effortlessly move between many diverse product categories.

Ms. Wood-Rethwill serves as Chair for the FST Advisory Board.

Her enthusiasm for our program is limitless. During our Advisory Board meetings, she continues to explore ways to strengthen our program. She asks probing questions and builds on her extensive experience to help identify opportunities for FST to grow and excel.

Besides balancing a successful career and a growing family, Ms. Wood-Rethwill has a distinguished record of community service. Two projects of particular importance are 14 years as Board member and President for the Kalamazoo Symphony Orchestra and 2 years as Board member for Open Doors Kalamazoo, a non-profit alleviating homelessness. The list continues with service on the International Bipolar Foundation, HOA involvement (twice as President) wherever she lived, and leadership in congregations.



Jeri Rutherford '80

Upon leaving OSU, Jeri began a 25 year career in the food industry beginning with production management Harry and David in Medford, and American Fine Foods in Idaho, then transitioning to supply chain management with Heinz and Nalley's in Washington.

Jeri's latest endeavor is her book [*Circling the World to Find Myself*](#), based on her work in Kyrgyzstan in a government sponsored, micro-economic development program; which she volunteered for just weeks after the 9/11 bombings and where she used her Food Science background.

Jeri still works as a consultant and artist. She has been honored by the US President's Council on Service and Civic Participation for her volunteer work in developing

countries such as Bolivia, Kosovo and El Salvador and the National Assc. of Women Business Owners. Along with her food science degree, she holds degrees in Biology and Art Education.

Jeri is also an avid sailor, receiving her captain's certification last year. Other hobbies include: bike touring, skiing, scuba diving, canyoneering, hiking and being a grandmother. She splits her time between the Pacific NW and a sailboat in Florida.



Fun with Food and Spirits

This section of the newsletter was ideated out of our Faculty Retreat Reception event on September 22, 2020.

The team at the Food Innovation Center will be regularly contributing recipes for appetizers, snacks, beverages, or cocktails to bring a small glance at the culinary side of the work we do.

Our focus will include highlighting flavors from makers and crops from the Pacific Northwest as well as companies and commissions that have worked with the University.

[Michael Adams](#), Food Scientist

[Jason Ball](#), Research Chef/Senior Faculty Research Assistant 1

Food Innovation Center, Department of Food Science and Technology

Featured Cocktail Hemingway Daiquiri

Background: Named for the second most famous Ernest after Wiegand. Havana meets Corvallis.

Ingredients/materials:

- 2 oz. (59 mL) White Rum
- ½ oz. (15 mL) Maraschino Liqueur
- ½ oz. (15 mL) Grapefruit Juice
- ¾ oz. (22 mL) Lime Juice
- Optional: ¼ oz. (7 mL) Simple Syrup (50% Volume/Volume Sucrose in Water)
- Ice
- Cocktail Shaker
- Strainer
- Martini or Coupe glass
- Lime Wheel, for Garnish



Method:

1. Measure ingredients into cocktail shaker.
2. Fill cocktail shaker with ice. Shake for 10 seconds.
3. Strain into martini or coupe glass.

Featured Appetizer

Endive Cups with Blue Cheese, Pears, Herbs and Crumbs

Ingredients:

- 2 each Endive
- ~ 1/4-1/2 lb Blue Cheese (we prefer Rogue Creamery, Rogue River Blue)
- 1 each Pear (whichever variety you prefer or can find in season – can also use apples or plums)
- Rosemary, Thyme, Oregano, Chives (all fresh - use as much or as little as you prefer, but about ~ 1/2 - 1 Tbsp of each chopped finely)
- 2 Slices Sourdough Bread (can also use gluten free bread if preferred)
- 4 cloves Garlic
- ~ 2 oz Butter
- 1 lemon (zest & juice)
- Olive Oil
- Honey
- Salt & Pepper



Method:

1. Pre-heat oven to 400F.
2. Slice root ends off 2 endive (if you don't have endive, you can also use radicchio). Separate leaves and arrange on a platter (saving smaller inner leaves for another use).
3. Cut or tear bread into ¼" pieces – bake on a foil lined sheet tray until dry & crispy (not too dark!). Remove from the oven and let cool slightly. In a food processor, blend the bread, garlic, and butter until the mixture is a crumbly mess. Remove from the food processor, season with salt and pepper, and spread the mixture out on the foil lined sheet tray – continue to bake at 400F until the crumbs are evenly toasted (~5 - 8 minutes).
4. Transfer crumbs to a paper towel-lined plate -set aside to cool.
5. Cut the pear into a small dice & finely chop the herbs.
6. Zest the lemon.
7. In a large bowl, mix the crumbs, pears, lemon zest, and herbs. To this mixture - add honey, lemon juice, and salt & pepper to taste.
8. Spoon pear mixture into base of endive leaves.
9. Using a microplane, grate the blue cheese over the endive cups. If it's easier, just use your hands to break up the cheese over each endive cup.
10. If you'd like, top each endive cup with an extra drizzle of oil, any leftover herbs, and a few grinds of pepper.
11. Enjoy!