

Flavor Report
February, 2017

Top billing in the flavor sphere of Barley World still goes to Dustin Herb and his Flavor Papers.

- Paper 1 (documentation of flavor) is still in internal review, but submission gets ever-closer.
- Paper 2 (effects of modification on flavor) is still in preparation but seeing light at the end of the glass.
- We are determined that the thesis defense will be in March so that Dustin can get on with the post-doc and the un-tapped analysis of the GC-MS data on Oregon Promise nano-beers. The goal is to connect the dots between flavor descriptors and analytes.

Second billing goes to your correspondent, who will be at the 2017 CBC thanks to an invitation to share BA-supported research results on the afternoon of April 11.

- This is an opportunity for the Flavor 7-pack to meet, review progress, and discuss plans over a beer or two.
- How about if we tentatively book an hour or so after the BA session on April 11?
 - Please let me know ASAP if that could work for you.
 - The exact time and place can be fixed once we know the timing and location of the BA session.
- In anticipation of a progress report and planning session, I attach a (pithy) Flavor Project timeline. We're working on a more visually appealing and readily digestible version, but this one covers the bases.

As a bookend to the top billing (Dustin's papers) the next Flavor-related development on the imminent horizon is "Flavor Fields Forever (F3)".

- F3 is a field trial of the most flavorful Oregon Promise selections, plus some of their facultative cousins. All 2-row, all malt.
- From east to west (with a few north/south digressions), there will be trials in OR (3 locations), WA, UT, MT (maybe), MN, MI, WI, OH, and NY. CA is on the books for fall 2017, since spring barley is planted there in the fall. The trial is intended to generate agronomic data, malting data, and beer sensory data.

Cheers!!!!

Pat and the Barley (Flavor) Team