

Senator Lew Frederick, Co-Chair
Representative Susan McLain, Co-Chair
Education Subcommittee of the Joint Committee on Ways & Means

I am writing this letter in support of the Fermentation Science program within the OSU Department of Food Science and Technology (FST). It is important for the fermentation program to receive base funding to continue programs and services at the same level as in past years.

I have spent my life in Oregon, a state known for its beer culture, cheese, and wines. Oregon boasts one of the highest number of breweries per capita and is world famous for producing some of the most aromatic hops, and award-winning wine and cheeses. In other words, fermentation, is part of our cultural identity. Whether through agriculture, viticulture, or horticulture, a society's culture is informed by what it cultivates. The shared etymology (culture/cultivation) is telling: we are what we collectively make.

The Oregon State University Fermentation science program includes wine, beer and spirits dairy cheese program. The training education students receive from the OSU Fermentation Science program ensures this legacy continues by contributing highly skilled and educated workforce to our industry. As an alumnus of the program and member of the Oregon Brewing Industry, I attribute much of my success and the success of Oregon's fermentation industry to the education provided by OSU's Fermentation Science program.

OSU also boasts a globally regarded graduate fermentation science research programs. As an alumnus of the brewing research lab where I received my Master and Doctorate degrees, I can personally attest to the direct value this research brings to Oregon's economy and global reputation, such as development of new Oregon hop varieties, fundamental brewing research, support for startup fermentation companies, and continuing education.

Currently, I direct brewing operations at Ninkasi Brewing Company, one of the largest craft breweries in Oregon. The state-of-the-art research brewery at OSU has provided Ninkasi the space to conduct new recipe and product development, thereby increasing our speed to market in an increasingly competitive industry. We have also collaborated on research projects to help solve technical problems in our industry.

Please continue to support the legacy of Oregon's fermentation industry by continuing to fund the Oregon State University Fermentation Science Program, it is an invaluable resource to Oregon's industry, economy, and culture.

Sincerely,

A handwritten signature in black ink, appearing to read 'D. Sharp', with a long horizontal flourish extending to the right.

Daniel C. Sharp
Director of Brewing Operations, Ph.D.
Ninkasi Brewing Company