

Gerald Thomas Chair Program

The School of Hotel, Restaurant and Tourism Management (HRTM) is fortunate to be the recipient of the College of ACES' Gerald Thomas Chair endowment for the 2016-2017 academic year. Named after former NMSU president and international authority on world food problems, this fund is used to creatively address issues related to agricultural production or natural resource use. What better agricultural product to feature than wines, beers, and spirits? HRTM will be bringing in a variety of beverage experts to campus to share their knowledge with students, NMSU and Las Cruces community. The focus for the fall semester will be beverages, food and culture. There will be five community tastings in the Bobby Lee Lawrence Academy of Wine on Thursday nights. Each will cost \$15 per person and include at least 5 beverage tastes and light appetizers. In addition, there will be a special Tuscan International Dinner and a Saturday food and beverage pairing event.

Events

- **September 8 – New World Spirits**
- **September 22 – Domestic Wines**
- **October 13 – Sparkling Wines from Around the World**
- **October 15 – Bubbles and Bites**
- **October 27 – Tuscan International Dinner**
- **November 10 – Belgian Beers**
- **December 1 – Wines of France and Northern Spain**

AND DON'T FORGET ABOUT OUR OTHER GREAT BEVERAGE EVENTS

THE TAP SERIES

Everyone needs the chance to wind down on Friday afternoons. Do so in a friendly, fun environment at The Adjustment Project (TAP). Once a month, join us in 100 West Café for a cash bar of specialty cocktails, beers, wines, and non-alcoholic beverages at modest prices. Appetizers are complimentary with a purchase of a beverage. All proceeds will benefit student clubs, activities, and travel. TAP will be held from 5:00 – 7:00 pm on the following dates:

- September 9
- September 30
(Special Homecoming Event)
- October 7
- November 4
- December 2

NOVEMBREW

On Saturday, November 12, join us from 2 – 6 pm at the NMSU Football Stadium for Las Cruces' premier wine and beer tasting event. We will be featuring an exclusive selection of brands from all around the world. All proceeds benefit the National Distributing Company Scholarship Fund. Tickets are \$20 in advance, \$25 at the door. \$5 discount for our military friends. VIP tickets are \$50 and include early admission, special tastings, appetizers, and covered seating.

Gerald Thomas Chair Community Beverage Education Series

Fall 2016



School of Hotel, Restaurant and Tourism Management

Gerald Thomas Hall
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575-646-5995

Presentation Details

Presentations will be held from 5:30 – 7:30 pm in the Bobby Lee Lawrence Academy of Wine and cost \$15 per person, except as noted.

September 8 – New World Spirits

Rum, mescal, tequila, and bourbon are the original distilled spirits of the Americas. Learn their importance throughout history to the modern day cocktail culture. Discover how to taste their distinctive differences.

Presented by **Sir Adam Carmer, Ed.D.** Adam is an adjunct professor of beverages, cost control and leadership at University of Nevada, Las Vegas. He is owner of the Whisky Attic, with a collection of over 1,800 bottles and developer of Freakin' Lightning Spirit Whisky, and CSTEM, the Carmer Spirits Tasting Enhancement Method. Adam was knighted by the members of the Grand Council as a Knight of La Chevalerie du Fourquet des Brasseurs (the Knighthood of the Brewers' Mash Staff) in 2014.

September 22 – Domestic Wines

Have you ever wondered what it means to do a blind tasting of wines? Understand how to decipher and enjoy what is in your glass while learning about the past, present and future of the United States wine industry. Also, hear how to talk to your sommelier table side for the best dining and drinking experience.

Presented by **Ms. Samantha Evans, BS, HRTM '11.** We are very excited to welcome our HRTM alumna back to campus. Samantha became a Certified Wine Professional through the Culinary Institute of America's Accelerated Wine and Beverage Program. She is also a Level II Sommelier through the Guild of Sommelier's. Most recently she was the Assistant General Manager of Orange Sky at the Talking Stick Resort in Scottsdale, AZ.

New Mexico State University

October 13 – Sparkling Wines from Around the World

Who doesn't love bubbles in their wine? Sparkling wines are essential to celebrations around the world. But what is the difference between champagne and sparkling wine? Cava and Prosecco? Join us to taste the best of them from around the world.

Sat., October 15 – Bubbles and Bites

11:30 am – 1:30 pm, 100 West Café

\$25 per person

For this special event, learn how to make sparkling wine cocktails, including St. Germain, Kirs, and Bellinis. They will be paired with small plates of your favorite brunch foods such as Gravlax with Blini and Mini Quiche.

Both sessions will be presented by **Dr. Michael Wray.** Michael is a professor of beverages at Metro State University, Denver. A former Army National Guard Lieutenant Colonel, he holds five different wine and wine education certificates and diplomas. He was instrumental in the design and construction of new food and beverage teaching laboratories and the Tivoli Brewing Company on the Metro State campus.

October 27 – Tuscan International Dinner

This dinner is part of the HRTM 413 Dinner Series with reception at 6:00 pm, and a five-course wine pairing dinner at 6:30 pm. \$62.50 per person

Hosted by **Mr. Bill Whiting, BS.** Bill is the Wine Educator Director for Banfi Vintners, Old Brookville, NY. He is part of the third generation of the Mariani Family, founders and owners of Banfi and an expert on wines of Italy, Chile, Argentina, and Australia.

November 10 – Belgian Beers

What is the difference between a Belgian beer and a Belgian-style beer? **Sir Adam Carmer** will return to share his expertise on beers. Tasting will include Chimay, Lindemans, Rochefort, and American Belgian-style beers.

December 1 – Wines of France and Northern Spain

When you think of wine, food, and culture, you think of France and Spain. Learn about and taste the distinct wines of France, focusing on the Bordeaux region, and Northern Spain

Presented by **Professor Mohsen Azizzoltani, MS.** Mohsen has taught at University of Nevada, Las Vegas since 1994, including courses in restaurant management, bar management, wines, and beers. He is certified in Bordeaux wine education and was the Director of UNLVino™, the college's largest scholarship fundraising which evolved into a three-day beverage and food festival, from 1994–2015.

RESERVATIONS AND PAYMENT

You must make reservations to attend the Gerald Thomas Chair Presentations. Please do so as soon as possible as we expect them to sell out quickly and may not have space available for walk-ins. Please contact Ms. Stella Lucero at stcordov@nmsu.edu or 575-646-7324 to make your reservations. We gladly accept cash, checks, Visa, MasterCard, and Discover credit cards for all presentations and meals. However, we cannot take credit card numbers over the phone or by email.

For the October 27 International Dinner, please come in person to Gerald Thomas Hall Rm. 138 starting on Friday, August 26, 2016 at 9 am to purchase your ticket(s). Payment must be made the day dinner tickets are purchased – there are no refunds. For the other presentations, we prefer you pay in advance, but we will be able to accept payment at the door.