

## **SOME RECENT HISTORY OF EASTERN US ENOLOGY EDUCATION**

Drs. Frank and Lois Gadek

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### **ABSTRACT**

The progress since **1973** to the present is reviewed of the activities of Drs. Frank and Lois Gadek in the area of Eastern USA enology education through Allentown College and Enology Education Services. These activities may serve as a possible model for others who would like to provide similar enology education services for appropriate college age students, wine enthusiasts and small wineries developing in their local areas.

### **INTRODUCTION**

A program of enology education for eastern US winemakers has been conducted by Drs. Frank and Lois Gadek since 1974 both at Allentown College, Center Valley, PA; Enology Education Services, East Greenville, PA; and through various private organizations associated with the wine industry at various locations in the east. This program might serve as a model for others in developing their enology education courses? [give recent jce ref]. {"Team-Teaching an Introductory Wine Course at the College Level," D. R. Lee, F. A. McClurg, and G. A. Nixon, **J. Chem. Ed.**, **63** (10),1065-6 (1986). - but check on}

Courses have included Beginning Winemaking, Science of Enology [Ch140 at Allentown College], Fundamentals of Enology, Advanced Enology, Hands-on Wine Analysis, and a variety of short courses specially designed for selected eastern winemakers. All of these courses make use of a considerable amount of audiovisual aids, printed matter, displays, lab demonstrations, and special experimental wines that assist in illustrating some of the major problems with making quality Eastern wines from French hybrid grapes and other readily available raw materials [e.g., fruits, honey, etc.]. The emphasis in all of these courses is on practical information for immediate use in producing quality eastern wines consistently.

In addition, a number of enology research projects [e.g., deacidification, carbonic maceration, pigment stability, pectic enzyme use, micro computing-winemaking] have been conducted to support these courses by generating experimental wines and appropriate technical information. Although a great deal of personal funds and facilities were required for these courses and research projects, funds were attracted from a number of organizations [e.g., The Mennonite Foundation; Shering Plough

Pharmaceutical Company; Air Products, Inc.; PQ Corporation; The Research Corporation]. Numerous publications have resulted from these activities. Copies of these articles and detailed descriptions of these courses, as well as the professional qualifications of the Gadek's, are available on request for a nominal charge for those who are interested.

## BACKGROUND INFORMATION

Dr. Frank Gadek's interest in wine began in the **1960's** as a graduate student in the wine conscious Washington, DC area. He began making wine in **1970** when Dr. Lois Gadek, his wife, gave him a small winemaking kit as a Christmas gift. After some study and experimentation [and some encouragement from Lois, who now has some second thoughts about this gift!], he saw winemaking as an interesting way to teach some of the basic chemical principles of science to both nonscience and science students.

In the Spring of **1973**, students asked him to give a presentation at the College on some of the practical aspects of winemaking. A small announcement of the lecture appeared in the local newspaper. On the evening of his slide presentation and demonstration on winemaking, over 100 people from the local community came to hear him. Even the President of the College attended the lecture, since he was curious as to why so many people were coming to his small College out in rural Southeastern Pennsylvania that evening!

Those attending the presentation were so enthused about wine and winemaking, that they asked Dr. Gadek to consider giving a full semester [15 week], practical, laboratory, college level course on the science of enology. Some of this enthusiasm was generated by the Pennsylvania Farm Winery Law that was passed in **1968**, a number of very active and creative local American Wine Society Chapters, and numerous eager amateur grape growers and winemakers in the area. Also, this was a time of great national interest in grape growing and winemaking.

The Gadek's took up the challenge and distributed a questionnaire to those who attended the lecture. The results of these questionnaires, along with the help of Felix Shay and Ed Schmidt, two of the original "prime movers" of grape growing and winemaking in Southeastern Pennsylvania in the 1960's, were used to develop the first laboratory course in the science of enology. It was scheduled to be taught at the College in the Fall of 1973 so during the Summer of that year, two science students, under the direction of Dr. Gadek, perfected many of the laboratory experiments for the course. In a marathon two week tour of New York State wineries during that summer, the Gadek's gathered information, slides and technical experience in winemaking for the course. Two people who were of considerable assistance during this trip were Dr. Andy Rice of The Taylor Wine Company and Dave Honoski of the Gold Seal Winery.

## THE FIRST SERIES OF COURSES

The first course in the **Fall of 1973**, Ch140 Science of Enology, was a three credit lecture/laboratory course. It involved a review of wine and the winemaking process.

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laboratory involved "hands-on" chemical wine analysis and technical sensory evaluation of wine quality. It attracted 32 people and was an overwhelming success! Dr. Frank Gadek then applied for and received a one semester sabbatical leave for the Fall 1974 semester. This provided an opportunity to begin a program of student/faculty enology research projects [ref] designed to provide information to particularly benefit amateur winemakers and small winery operators. More than 35 different batches of experimental wines were made during this period using personal funds, equipment, facilities, and donations from members of the eastern wine industry. In addition, the sabbatical leave provided the time to for technical visits to many additional large and small eastern wineries. During this period, technical assistance was very generously given by Dr. Willard Robinson and

Dr. Len Mattick of the New York State Agricultural Experiment Station, Geneva, NY, along with Dr. Robert Beelman and Dr. Carl Haeseler, of The Pennsylvania State University, University Park, PA.

## NONTRADITIONAL COURSES

The progress, success, and popularity of these early endeavors were documented in several publications [jcst, jce, ajev, ref]. The original Ch140 Science of Enology laboratory course was taught six times between 1973 and 1978 to 168 people [94 or 57% were regular college students {69% science concentrators and 31% non-science concentrators} and 74 or 43% were winemakers and wine enthusiasts from the community]. However, many expressed interest in this enology education program, but they were not within reasonable traveling distance to the College. In order to better serve their needs, a variety of nontraditional short courses were developed. These included:

1] A six week version of the Ch140 Science of Enology course during the Summer session at the College in 1974,

2] a week long special science of enology course for the Vinifera Wine Growers Association of Virginia in the Fall of 1974,

3] three, 3-day weekend summer short courses in The Fundamentals of Enology in 1979 [the third course had to be scheduled due to the demand and gas crisis but people still managed to come - stats,

4] and a day long short course in beginning winemaking for the West Virginia Grape Growers Association during the Summer of 1981.

During the eight years from **1973 to 1980**, more than 300 people took enology courses with Dr. Frank Gadek. Of these, 62% were non-college participants, 21% [PA, 55%; NY, 20%; & 25% from seven other states] were employed by commercial wineries at the time they took the course, and many of the other participants have begun working in small wineries. These nontraditional age students came from 18 states [PA, 46%; VA, 18%; & NY, 12%] and Canada [24%], including states as far away as Colorado, Texas, Alabama, and Wisconsin. Many of these participants still display their Certificates of Completion of these courses in their commercial wineries.

## **SPECIFIC WINE INDUSTRY PROGRAM**

During the summer of **1981**, Enology Education Services [**EES**] responded to the increased technical needs of the many developing eastern small wineries. The "Fundamentals of Enology" three day weekend short course was offered three times "on the road" so to speak, at various conference centers in the Allentown, PA area. Dr. Frank Gadek was the instructor. Dr. Lois Gadek, as Instructional Coordinator, assisted him especially with the lab demonstrations on wine analysis and the technical sensory wine evaluations. She also handled the numerous necessary business details involved with running the courses at these sites.

Because of the encouraging response to these "on the road" type of courses, EES developed a full program of enology courses for the Summer of 1982 that included:

- 1] Beginning Winemaking.
- 2] Fundamentals of Enology.
- 3] Advanced Enology.
- 4] Hands-on Wine Analysis.

In preparation for these courses, facilities were modified at EES so that the courses could be offered there [e.g., lecture area, wine analysis lab, renovation of wine cellar for more than 3000 bottles of experimental wines, pilot plant area for preparation of

experimental wines]. Not only was this less expensive overall for the participants and EES, it was also more convenient.

From **1981 to 1983**, more than **100** wine enthusiasts participated in these EES courses. They came from 13 states [PA, 34%; NY, 21%], Canada, and Jamaica. Approximately **40%** were involved with commercial wineries.

In order to meet the continually increasing and changing needs of developing **Eastern** wineries, the educational program of EES was extended. Among the activities included in this extended program were:

- 1] Gadek Enology Updates [**GEU**] - a quarterly technical newsletter alerting winemakers of recent developments in enology.
- 2] Consulting.
- 3] Micro computing and winemaking.
- 4] Private, customized, individual enology courses.
- 5] Interpretation of wine chemical analyses.
- 6] Special wine/wine component tastings.
- 7] Wine/winemaking presentations.
- 8] Technical/promotional writing/communication.
- 9] Lab equipment/chemical purchases.
- 10] Custom wine research and chemical analysis.

## **RENEWAL OF INTEREST IN COLLEGE LEVEL ENOLOGY COURSES**

During the **Spring of 1987**, a renewed interest in the original college level Ch140 Science of Enology lab course was expressed by students and wine enthusiasts from the nearby community. A recent curriculum review, an active evening degree program, and a change in course scheduling were some of the factors that allowed the scheduling at the College of this 14 week course for Saturday mornings from January to April in 1988. The most inexpensive way to enroll in this course is as a personal "enrichment" course [\$112 + \$35 lab fee = \$147]. Those who might be interested in this course are

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encouraged to contact the ACCESS Office at the College as soon as possible, since regular College students will be registering for this course. There is normally a limit of 24 for the course due to restricted laboratory and tasting facilities.

If there is sufficient interest, there is the possibility that this course could be offered on a more regular basis. In addition, other 14 week courses in enology might be possible, especially on Friday evenings and Saturdays, which are more convenient than other weekday day or evening courses. A questionnaire is available to express your enology education requirements and needs.

## **SUMMARY**

During the **22** years since 1973, Dr. Frank Gadek has taught **37** enology courses in **18** different versions to over **600** participants who came from **20** states, Canada, and Jamaica. They included engineers, factory workers, the self employed, doctors, lawyers, teachers, grape growers, government officials, business and government workers, and wine supply shop owners. Of these enology students, about 20% ??? were employed in commercial wineries.