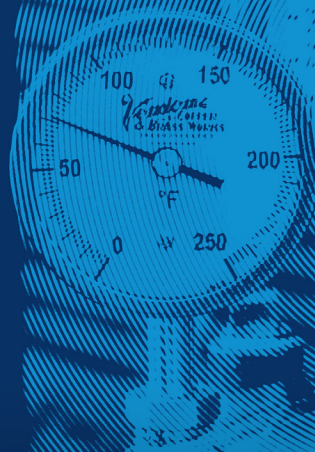


James B. Beam Institute
for Kentucky Spirits

ANNUAL REPORT

2024



JAMES B. BEAM
K-Y INSTITUTE U.S.

UK University of
Kentucky®

JAMES B. BEAM

K·Y INSTITUTE U·S

 University of Kentucky

Ensuring the welfare and prosperity of Kentucky's spirits industry by promoting economic sustainability, environmental stewardship and responsible consumption.

The James B. Beam Institute at the University of Kentucky is a leader for Kentucky's spirits industry, creating exceptional teaching and outreach programs, along with multidisciplinary research to ensure sustained competitiveness from farm to product.

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DIRECTOR'S WELCOME

When the James B. Beam Institute (JBBI) was founded, considerable thought was given to the long-term needs of Kentucky's signature industry. A plan was put in place, focusing on what is required for a thriving American whiskey industry in Kentucky and beyond.

Suntory Global Spirits, in alignment with their vision of "Growing for Good," remains deeply committed to the shared land-grant mission of supporting Kentucky's innovative distilling industry, farming producers, white oak forests, and local communities. In 2024, they expanded their initial \$5 million construction donation by endowing the program with an additional \$9.3 million, which included some matching funds from some matching funds from the Commonwealth of Kentucky Research Challenge Trust Fund (RCTF) Endowment Match Program. This funding establishes permanent endowments to support workforce development, research, and outreach for decades to come.

A heartfelt thank you to everyone who worked collaboratively to bring this vision to life, particularly the Kentucky Distillers' Association and independent distilleries across the United States that partner with us.

From the amber triangle in central Kentucky to Alaska, Miami, and everywhere in between, JBBI remains focused on delivering a near-term return on investment. Our goal is to enhance the value of human resources in the flagship American distilled spirits industry through enriched educational programs that combine hands-on experience with theoretical knowledge.

With the flick of a switch, the JBBI teaching distillery is fully operational. Equipped with a boiler and electrical outlets, we can precisely heat our cooker, cool our fermenters, automate controls, innovate with in-line proofing, and pump fluids at exact rates. Understanding cutting-edge techniques used in the United States while comparing them to product categories from other industrialized distilling nations is a cornerstone of our program, ensuring future production leaders are well-prepared.

Research Director Brad Berron, along with JBBI Faculty Fellows Drs. Wilson and Hauser, recently published Bourbon Production Engineering: Teaching Chemical Engineering Concepts Through a Course on America's Native Spirit in Chemical Engineering Education (2024). Their course serves chemical engineers, operators, non-engineering students, and professionals in short-course models with separate tracks. Having a living distillery as a classroom continues to revolutionize our ability to provide top-tier educational experiences, and I am grateful to our instructors for their passion and dedication each day.

Another exciting development in 2024–2025 is the groundbreaking class Commercialization of Your Craft, taught by industry veteran Herb Heneman. This two-semester (six-credit-hour) course is designed to unleash a new generation of entrepreneurs. Students will take a product from concept to market at breakneck speed, covering every stage of development, regulation, branding, labeling, bottling, and commercialization. The first release is slated for later this spring. I love the concept that while making whiskey is exciting and glamorous, the hard work of

negotiating deals in a windowless room to get your product on the shelf is not—but that is where we shine. Thanks to this class, our students will be better equipped to bring value to their employers and their own ventures.

Another major milestone for JBBI was the hiring of Harmonie Bettenhausen, a national leader in beverage alcohol, as a lecturer, and Glenna Joyce-Welsko as JBBI's first head distiller. Both have hit the ground running, inspiring hundreds of students, visitors, collaborators, and industry partners.

At JBBI, service is at the core of our mission. If an industry partner calls in need, we drop what we are doing to help. This commitment is evident in our research accomplishments, which include several impactful projects. Some, like our work on short-stature maize to reduce lodging losses in corn (a major factor affecting yield and quality), take years to develop. Others, such as improvements in production engineering, have immediate effects on cost efficiency and quality in distilleries. A prime example is our collaboration with Berron, Four Roses Distillery, and JCS Process and Control Systems to evaluate the impact of automating a single-barrel processing system.

We continue to dedicate significant time and resources to American white oak as a part of our long-term planning. Ensuring the long-term viability of this critical species is paramount—our goal is to guarantee its sustainability well into the next century, preventing it from meeting the fate of the American chestnut.

These are just a few examples of the groundbreaking research underway at JBBI, with dozens more projects ongoing, planned, or awaiting attention. In 2024, the UKInnovate team, in partnership with JBBI, launched a unique trademark for the Estate Whiskey Alliance. This industry-led initiative aims to establish a certification mark that verifies a direct connection between the land used to grow grains, distillery management, and the final product. The first press release garnered over 320 million global impressions, and the interest in this mark—and what it represents—continues to grow.

JBBI remains dedicated to innovation, education, and service. We are proud to be at the forefront of shaping the future of American whiskey.

Seth DeBolt

Director, James B. Beam Institute for Kentucky Spirits
 Professor, Martin-Gatton College of Agriculture, Food and Environment

EDUCATION

From barrel to bottle: New JBBI class gives UK students a hands-on look at bourbon commercialization

Eleven Scholarships awarded

Kentucky Signature Industries Career Fair connects employers and Distillation, Wine and Brewing Certificate students

Apprenticeship Program and Industry Training

Distillation, Wine and Brewing Certificate continues to grow

Study Abroad Programs planned for 2025

Alumni Spotlights

FROM BARREL TO BOTTLE

NEW JBBI CLASS GIVES UK STUDENTS A HANDS-ON LOOK AT BOURBON COMMERCIALIZATION

Herb Heneman is teaching a new course at the University of Kentucky James B. Beam Institute for Kentucky Spirits for students looking to learn about all roles within the industry.

A new class at the University of Kentucky James B. Beam Institute for Kentucky Spirits (JBBI) is set to give students an inside look at building a bourbon brand from scratch. While the Distilling, Wine and Brewing Certificate offered through JBBI has many courses on producing alcoholic beverages, honorary professor Herb Heneman's Commercialization of Distilled Spirits course (AFE 300) will highlight other imperative ends that must be met to get a product to the consumer. For the class to be as realistic as possible the class will actually create and sell a bourbon brand of their own.

Heneman comes from a 30-year career in beverage sales and marketing, from Red Bull to MillerCoors to Sazerac to Bardstown Bourbon Company, where he most recently served as the Chief Commercial Officer. Since then, he has undertaken an entrepreneurial venture in Bar Diver Cocktails and is now an adjunct faculty member at the Beam Institute.

Heneman brings his years of experience in the spirits industry to the classroom to educate students on what happens after a spirit is aged.

"A lot of people get into craft brewing, craft distilling or winemaking because it's perceived to be a very glamorous business," Heneman said. "But the reality is that behind the scenes, a lot of complex, hard work has to be done to monetize your craft. This class fills that gap."

The class spans two semesters. During the fall of 2024 semester, students covered subjects like compliance, finance and branding, procurement, pricing and more. The first semester concluded with groups of students presenting ideas for their own bourbon brand to a panel of judges comprised of guest speakers from last fall's classes, including Freddie Noe of James B. Beam Distilling Company, Dixon Dedman of X02 Bourbon, Dan Callaway of Bardstown Bourbon Co. and Distinguished UK Alum Keisha Raspberry of Terremana Tequila.

Judges selected "Kentucky Wildcask Bourbon" as the winning concept they are bringing to life in semester two. The bourbon will be the students' selected blend, 35% eight-year 78/13/0/9 bourbon donated by James B. Beam Distilling Company, 35% five-year 68/0/20/12 and 30% four and a half-year 53/0/39/8 personally donated by Heneman from his private stock at BBC.

Aside from the juice, many industry professionals have

contributed time to the students' efforts including Cursive (labeling), JBBI Conference presenter William Bahan (label design), and Bardstown Bourbon Co. (dry goods, bottling). The bourbon is currently aging at the Independent Stave Company Boswell Family Warehouse on campus and will be bottled on April 14.

Heneman will assist students in bringing their brand from their minds to the shelves, where it will be priced in the \$50-60 range once students finalize their business plan.

"There is no other class like this in the world. What better place to launch it than the JBBI," Heneman said.

Proceeds from the sale of Kentucky Wildcask Bourbon will be reinvested in scholarships, research and programming at JBBI. Bottles will be available for pre-sale at the JBBI conference and will be sold out of the Institute as well as select local retail outlets starting in May.

"Success is useless if not shared. My hope is to give the students the skills to succeed in the commercial side of the spirits industry," Heneman said.

"A journey of a thousand miles begins with one step, and the step that honorary professor Heneman took is going to change lives and broaden the reach of the James B. Beam Institute for years to come, said Seth DeBolt, director of JBBI. "A lot of us talk about doing something, not Herb. He jumped in and made this happen. I am humbled and thankful, as I know the students are, to be part of such a great class."



ELEVEN SCHOLARSHIPS AWARDED

SUPPORTING STUDENTS WITH OVER \$30K

Due to the generosity of a number of donors, the Beam Institute was able to award 11 scholarships to deserving students in the Distillation, Wine and Brewing Certificate program. The scholarships ranged from \$500 to \$5,000.

Each scholarship stipulates certain preferences for student eligibility, such as academic merit, military background, enrollment in certain classes or programs, or residency in a particular county or state. A committee reviews all applications and recommends recipients for each award based on donors' preferred criteria.

- **Suntory Global Spirits** awarded three students a scholarship totaling \$15,000.
- **Bardstown Bourbon Collective**, totaling \$10,000, was awarded to 2 students.
- **The Harry Thompson Scholarship**, endowed by Hank and Kathy Thompson, totaling \$5,000, was awarded to three students.
- **Bourbon Women Foundation** donated \$4,000 which was awarded to two students,
- **The Brewing Club of Central Kentucky** (BOCK) also supported a student with a \$500 scholarship.

NEW IN 2025: THE JOHN AND ELIZABETH KOKO SCHOLARSHIP

The scholarship, endowed by John and Elizabeth Koko (co-founders of Horse Soldier Bourbon) is intended for students in UK's Distillation, Wine and Brewing Studies Certificate with U.S. military ties (veteran, active-duty, or child of the veteran or active-duty member of the military).



KENTUCKY SIGNATURE INDUSTRIES CAREER FAIR CONNECTS EMPLOYERS AND DISTILLATION, WINE AND BREWING CERTIFICATE STUDENTS

In September 2024, the Beam Institute in cooperation with the UK Ag Equine program, hosted the 3rd Kentucky Signature Industries Career Fair to help employers in equine and distilling industries recruit talent from Kentucky's universities. The fair hosted 24 distilling and 42 equine employers, and over 400 attendees.

Job seekers in attendance were from 10 different universities and represented 75 academic majors.

The next Kentucky Signature Industries Career Fair will take place at the University of Kentucky on September 26, 2025. Employer registration will be live in early July.

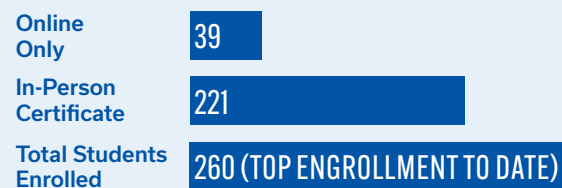


DISTILLATION, WINE AND BREWING CERTIFICATE CONTINUES TO GROW

The Distillation, Wine and Brewing Certificate offered through the Martin-Gatton College of Agriculture, Food and Environment at the University of Kentucky and supported through the Beam Institute continues to grow. Students can enroll in our online or in person certificate, and complete the certificate as part-time (certificate only) students or add it to their undergraduate degree. Some of the classes offered through the certificate are taught in the distillery building, which includes a 32-seat smart classroom.

2024-25 STATISTICS:

CERTIFICATE ENROLLMENT



GENDER DISTRIBUTION



APPRENTICESHIP PROGRAM AND INDUSTRY TRAINING

It's been a fun, busy year for workforce development at the Beam Institute, with the expansion of our training offerings and hosting industry talent at our Institute for the first time.

In July 2024, we welcomed the latest cohort of trainees into the James B. Beam Distilling Company Whiskey Specialist Apprenticeship program. The apprentices are hard at work learning about the science and art of making bourbon, and we can't wait to recognize their achievement when they complete the program later in 2025.

In August, our new Education Coordinator, Kevin Baldrige, hit the ground running with the launch of a three-day Bourbon Professional Training Workshop in collaboration with Heaven Hill. The Beam Institute and our expert faculty fellows helped the new operations team for the Heaven Hill Springs Distillery deepen their knowledge of whiskey production through lectures from industry and academic experts and hands-on activities.

STUDY ABROAD PROGRAMS PLANNED FOR 2025

In the summer of 2025, over 30 students will embark upon whisky-focused study abroad programs. Beam Institute faculty lecturer Harmonie Bettenhausen and Japanese professor Doug Slaymaker will take a group of students to study Japanese Whisky and Whisky Culture for two weeks in Japan. They will travel to Tokyo, Kyoto, Osaka and Mt. Fuji to learn about distillation of Japanese Whisky, sake and soy sauce production and fermentation methods. They will also meet with industry professionals and visit cultural sites.

The Institute is also cooperating with the UK Honors College to offer a 3-week program in Edinburgh/Scotland. Students will work in small teams to investigate industry issues in cooperation with the Scotch Whisky Association, the Scotch Whisky Research Institute, the James Hutton Institute's Barley Hub and Heriot-Watt University. They will learn about the importance of the Scotch Whisky industry to the UK economy, investigate the effects of domestic and international legislation around environmental and trade policies and learn about Scotch whisky from ground to glass.

ALUMNI SPOTLIGHTS

AARON HAYNES, CLASS OF 2019 Chemical Engineering and DWBS Certificate

Aaron Haynes has been in the Engineering Consulting Industry working on many projects in industries such as Refining, Chemical Manufacturing, Food and Beverage and Whiskey Production. His wife, Lizzy and her parents, Michael and Nancy Wilder, and Aaron are creating craft spirits and named their first products after Peter E. Hart, a Union Sergeant from Bristol, Tennessee in the 13th Union Cavalry who fought in the battle of Perryville. Nancy is a direct descendent of Peter E. Hart.

Aaron said that "Being of mixed heritage, I feel the rich history of this farm is important and one that should be shared with all. We specialize in tasting many whiskeys, selecting them carefully, blending, and finishing them to bring out the best flavors they have to offer. We strive on being traditional with our whiskey selection, while evolving by being creative with our blending and finishing techniques."

ALEX MAYES, CLASS OF 2021 Chemical Engineering and DWBS Certificate Honors College

Alex Mayes has been a process engineer at the James B. Beam Distilling Co. since he left the University of Kentucky. While at UK, Mayes was a chemical engineering student originally hoping to go to medical school. When he heard that UK JBBI was planning to offer bourbon engineering as a course, it inspired him to pivot from the pre-med track and chase his newfound passion of distilled spirits.

"Learning engineering from a textbook is very different from how it's actually applied in the distillery," Mayes said. "Building that connection in my classes at the Institute and getting out of that traditional learning definitely helped prepare me for this job."

Mayes' passion for learning was inspired further by the UK JBBI faculty members.

Brad Berron, research director at JBBI, teaches the bourbon engineering course.

"It's exciting to see Alex transition his passion for distilling education into a successful career in the distilled spirits industry," Berron said. "Alex is still active in distilling education by mentoring UK students on projects at Beam. It's incredible to see him shape the future generation through active mentorship and training."



"THE FACULTY AT THE INSTITUTE ARE AWESOME. I'VE EVEN GOTTEN TO WORK WITH THEM DURING MY TIME HERE AT BEAM. AT UK, THEY MADE ME FEEL LIKE I WASN'T JUST A STUDENT IN CLASS, BUT LIKE SOMEONE THEY WORKED ALONGSIDE."

-ALEX MAYES



RESEARCH

2024 Research Papers

Faculty/Research Awards

Faculty Fellow Michael McGlue Wins
University of Kentucky's Global Impact Award

2024

RESEARCH PAPERS

The Beam Institute strives to support the distilled spirits community through research studies targeted at industry needs. Here, we highlight some recent studies that we hope you find interesting. If you want to learn more about these projects or you are interested in collaborating with the Beam Institute on a research project, please reach out to brad.berron@uky.edu

STILLAGE

Hockensmith, D.; Crofcheck, C.; Barzee, T. J., Impacts of material characteristics on the anaerobic digestion kinetics and biomethane potential of American bourbon and whiskey stillage. *Journal of Environmental Management* 2024, 367, 121975.

Several new anaerobic digestion facilities are coming online for the treatment of distillery coproducts across North America. Beam Institute researchers recently surveyed the coproducts from local distilleries to determine how the production of bio-methane is related to the characteristics of the whole stillage.

TYLOSES

Kim, D.; Gollihue, J.; Poovathingal, S. J.; DeBolt, S., Detailed three-dimensional analyses of tyloses in oak used for bourbon and wine barrels through X-ray computed tomography. *Scientific Reports* 2024, 14 (1), 17044.

An interdisciplinary team is studying every aspect of spirits interaction with barrels. In our most recent study, researchers provided the first 3D images of the tylose structures that seal the pores in oak barrels. This study provides conclusive evidence of how tyloses alter the flow of spirits through different types of oak staves.

USING MACHINE LEARNING TO UNDERSTAND PROTEIN COMPOSITION

Ramanan, M.; Bettenhausen, H.; Grigorean, G.; Diepenbrock, C.; Fox, G. P., Barley Grain Proteome Assessment Using Multi-Environment Trial Data and Machine Learning. *Journal of Agricultural and Food Chemistry* 2024, 72 (47), 26416-26430.

Barley and malt are at the center of all whiskey production. This work was a collaboration with UC Davis to use cutting edge machine learning techniques to better understand the profile of proteins in barley. This work forms the foundation of the future of connecting the complex protein compositions in plants to the function of malt in the production of beer and whiskey.

SINGLE BARREL BOURBON PROCESSING

Berron, B. J.; Veitch, R.; Johnson, A.; Alt, M.; Williams, H., Impacts of automated single barrel bourbon processing on overall product quality and production rate. *Journal of Distilling Sciences* 2024, 4 (1).

Our researchers worked with Four Roses Distillery and JCS Process and Controls System to evaluate the quality and throughput impacts of automating a single barrel processing system. Through analysis of production data, we quantified a significant increase in production rate and decrease in quality holds for single barrel processing operations.

BARLEY

Morrissy, C. P.; Fisk, S. P.; Gollihue, J. W.; Sutton, H.; Berron, B. J.; Hayes, P. M., Malting Barley for North American distillers: Novel GNO winter barley varieties meet and exceed contemporary expectations. *Journal of Distilling Science* 2024, 3 (1).

The Beam Institute collaborates with researchers around the world to advance the bourbon and American whiskey industries. In this project, we worked with Oregon State University to evaluate new barley varieties that are promising for the elimination of unwanted EC compounds in grain whiskey.

SPIRITS EDUCATION

Wilson, S. A.; Berron, B. J.; Hauser, A., Bourbon Production Engineering: Teaching Chemical Engineering Concepts Through a Course on America's Native Spirit. *Chemical Engineering Education* 2024.

Our research team is also innovating the science of spirits education. In this research project, we evaluated how we can use bourbon production as an opportunity to teach rigorous engineering to students from all backgrounds.

MALTING PRACTICES

Morrissy, C.; Davenport, C.; Fisk, S.; Johnson, V.; Culp, D.; Sutton, H.; Bettenhausen, H.; Silberstein, R.; Hayes, P., Barley variety interacts positively with floor malting to produce different malts and beers. *Journal of the Institute of Brewing* 2024, 130 (1).

In this collaboration with Oregon State University, we evaluated the flavor effects of floor malting techniques. This work will guide brewers and distillers on alcohol production using more traditional malting techniques.

WHITE OAK

Thomas, A. M.; Larson, D. A.; Hadziabdic, D.; DeBolt, S., Will "Tall Oaks from Little Acorns Grow"? White Oak (*Quercus alba*) Biology in the Anthropocene. *Forests* 2024, 15 (2), 269.

The conservation of American white oak is critical to the future of the global spirits industry. Beam Institute researchers are driving our understanding between the growth of high quality oak products.

FACULTY & RESEARCH

AWARDS

FACULTY FELLOW MICHAEL MCGLUE WINS UNIVERSITY OF KENTUCKY'S GLOBAL IMPACT AWARD

Michael McGlue, Ph.D., has been selected as the recipient of the 2024 Global Impact Award for Distinguished Faculty Achievements in International Research and Scholarship. McGlue is Pioneer Natural Resources professor of stratigraphy and paleoenvironmental analysis in the Department of Earth and Environmental Sciences in the College of Arts and Sciences. He holds a Bachelor of Science in geology from Washington and Lee University, a Master of Science in earth science from Syracuse University and a Ph.D. in geosciences from the University of Arizona. Prior to joining UK, he worked as a Mendenhall Post-Doctoral Fellow at the U.S. Geological Survey in Denver, Colorado.

McGlue's work on questions relating to geological records of environmental change, lakes/wetlands and conservation has resulted in significant advances. Much research carried out by McGlue is conducted outside the U.S., such as at Lake Tanganyika in Tanzania and Zambia (Africa), the Pantanal wetlands (western Brazil) and the Lower Amazon River (northern Brazil). These activities are only possible through international cooperation with researchers and stakeholders and McGlue has maintained decades-long relationships with many international research groups. He gives regular workshops to local early-career students in Brazil and Africa that guide them in examining environmental change. His research network has grown since he was named a National Geographic Explorer in 2015. McGlue won two Geoscientists Without Borders grants totaling \$181,000 to complete work in East Africa, first in Tanzania and more recently in Zambia. He also has won major research funding for his international collaborative research from the U.S. National Science Foundation, recently through its "Biodiversity on a Changing Planet" program. This international transdisciplinary effort addresses major challenges related to climate change. This five-year project was awarded nearly \$2.5 million and will help build capacity for further work.

OUTREACH

Partnership Launches Kentucky Coalition for Responsible Alcohol and Substance Misuse Education (RASME)

2024 Conference Breaks Records

The Estate Whiskey Alliance R: Advancing Local Sourcing & Sustainability in Spirits

Beam Institute Opens its Doors to the Community

RASME

PARTNERSHIP LAUNCHES KENTUCKY COALITION FOR RESPONSIBLE ALCOHOL AND SUBSTANCE MISUSE EDUCATION (RASME)

In August of 2024, the Kentucky Distillers' Association launched the Kentucky Coalition for Responsible Alcohol and Substance Misuse Education (RASME) to reduce underage drinking and impaired driving among college students in cooperation with a number of universities in Kentucky as well as the James B. Beam Institute for KY Spirits.

The three-year, \$1 million pilot program is modeled after successful, established versions in other states and will work with participating schools to implement a holistic well-being initiative centered on education and harm reduction strategies while providing support to ensure consistency and accountability.

The coalition includes 11 initial institutions: Bellarmine University, Bluegrass Community and Technical College, Centre College, Eastern Kentucky University, Kentucky State University, Northern Kentucky University, Morehead State University, Murray State University, Transylvania University, University of Kentucky, and University of Louisville.

All participating member campuses will be provided with:

- Annual and ongoing assessments
- Year-round training and technical assistance
- Funding to operationalize their strategic plan for harm reduction
- Evidence-based, data-driven harm reduction strategies

The program is housed at the University of Kentucky Martin-Gatton College of Agriculture, Food and Environment, and membership is open to other campuses, with funding and training support available statewide. The coalition will provide a network for professional staff to continue to engage with one another.

The KDA's Lifting Spirits Foundation – with significant contributions from Angel's Envy, Bardstown Bourbon Co., Bill Samuels Jr., Brown-Forman, Buzick Construction, Heaven Hill, Independent Stave Co., Michter's, Rabbit Hole and Suntory Global Spirits – will fund the initiative for its first three years.

The coalition has hired Carla Jordan as Executive Director, who will oversee the

statewide program, support campus strategies, and ensure all schools comply with the Safe and Drug-Free Campuses Act. Jordan began on August 26, 2024.

In April, Gov. Andy Beshear signed House Bill 439 creating the Alcohol Wellness and Responsibility Education (AWARE) Corp. The mission of AWARE is to provide funds through grants to Kentucky high schools, colleges, universities, and other organizations to support alcohol responsibility programs.

In July, the AWARE Board granted matching funds totaling \$161,250 to support RASME programs.

HB 439 also included a provision that allows the ABC to auction confiscated alcohol with the proceeds benefiting the AWARE program. AWARE, formerly the Malt Beverage Education Fund, will also continue to provide resources to Project Graduation high school events.

KDA President Eric Gregory praised the collaborative effort and partners who have worked countless hours over the past two years to bring the RASME coalition to life. "We are proud to support our members working together with our higher education communities in such a meaningful way," he said.

"This is a groundbreaking program for the Commonwealth that ensures students on campuses throughout the state are equipped with the means to understand alcohol consumption so they can make the right and responsible decisions."



BEAM INSTITUTE OPENS ITS DOORS TO THE COMMUNITY

In 2024, the James B. Beam Institute for KY Spirits hosted many interested community and academic groups, as well as classes. Throughout the year, we hosted 60 groups, class visits and events with over 1,400 visitors who toured the facility and learned about our mission of outreach, education and research.

These visitors included professional organizations, conference attendees of multiple conference held on campus, city council members, legislative staff members, leadership of the National Institutes of Health and SEC Provosts, and various UK alumni groups.

Throughout the fall 2024 semester, Suntory Global Spirits and the Beam Institute hosted multiple student organizations for tours and professional development sessions. With leaders from Suntory Global Spirits available for conversations and panel discussions, students learned about internships and job applications, professionalism in the workplace and opportunities in for careers in distilling. The Institute hosted MANRRS, Gatton Lideres, the National Association of Black Accountants, the National Society of Black Engineers, the Society of Hispanic Professional Engineers, as well as the Meat Science student group, and the Martin-Gatton College Student Ambassadors. We also worked with Bluegrass Community and Technical College to host their Science to Success students for a tour of the facility.

In September, the Beam Institute participated in UK's Family Weekend, a fantastic opportunity to showcase our facility to families of current Wildcats.



THE ESTATE WHISKEY ALLIANCE®: ADVANCING LOCAL SOURCING & SUSTAINABILITY IN SPIRITS

The Estate Whiskey Alliance® (EWA), founded in 2023 by the University of Kentucky and UK Innovate with the support of Seth DeBolt, director of the UK James B. Beam Institute for Kentucky Spirits, is driving innovation in local sourcing and sustainable production within the spirits industry.

EWA made significant strides in 2024, officially launching at the JBBI Conference in March, followed by an open house in August to introduce its founding members: Black Fox Farm and Distillery, Heaven Hill Distillery, Hillrock Estate Distillery, Maker's Mark, Peterson Farms, Thousand Acres Distilling Co., UK Innovate and Western Kentucky Distilling Co.

Momentum continued throughout the year with the addition of seven new business members: Distilled Spirits of the United States (DISCUS), DISCUS Academy, Jephtha Creed Distillery, Lallemand Biofuels & Distilled Spirits, Minden Mills Distilling, Whiskey Acres Distilling Co. and Zak Cooperage.

Looking ahead to 2025, Estate Whiskey Certified™ products will begin hitting store shelves, new research projects will receive funding and the Alliance will host its second All Members Meeting in October, building on the success of the inaugural gathering in January. With a growing network of industry leaders, EWA is shaping the future of sustainable whiskey production.

JAMES B. BEAM INSTITUTE 2024 INDUSTRY CONFERENCE BREAKS RECORDS

From March 11-13, 2024, the Beam Institute and the University of Kentucky (UK) again hosted the annual James B. Beam Institute Industry Conference on UK's campus.

The conference was organized into a technical, a business and a sustainability track with 22 sessions featuring 65 talks and 127 speakers, panelists and lightning round presenters.

We are grateful to our 19 conference partners who supported the conference in 2024:

KENTUCKY
DISTILLERS
ASSOCIATION

BAYER

BEAM SUNTORY

AB BIOTEK

AMERICAN
FARMLAND TRUST

LALLEMAND
DISTILLING

TRICORBRAUN

MALTEUROP

GREAT WESTERN
MALTING

JACKSON
PURCHASE
DISTILLERY

AVERITT

ERTELALSOP

HYDRODISTILL
ENVIRONMENTAL
SOLUTIONS

IFF

LATHROP
TROTTER

PPG

SPEYSIDE

DARK ARTS
WHISKEY HOUSE

FERMENTIS

1170
ATTENDEES

REPRESENTATION FROM:

350+
ORGANIZATIONS

40
STATES

14
COUNTRIES

127
SPEAKERS

73
EXHIBITORS

48%
INCREASE IN
ATTENDANCE
(OVER 2023)



JOIN US FOR THE 2026 BEAM INSTITUTE INDUSTRY CONFERENCE

SAVE THE DATE: MARCH 16 - 18, 2026

UNIVERSITY OF KENTUCKY, GATTON STUDENT CENTER

OPERATIONS

First Barrel Filled at James B. Beam Institute

Eight Summer Interns Support Production
During the Summer of 2024

FIRST BARREL FILLED AT JAMES B. BEAM INSTITUTE

By Grace Sowards

The University of Kentucky James B. Beam Institute for Kentucky Spirits is advancing its mission — leading the global advancement of the American whiskey industry through workforce education, scientific discovery, environmental sustainability, community and social responsibility. Since the building opened in 2023, the distilling team has been diligently working to enter the spirit production process.

This is the first spirit made in the Beam Institute's distillery on UK's campus. The barrel, provided by the Independent Stave Company (ISC), was filled at the conclusion of the 2024 Industry Conference. This year's conference was the Beam Institute's largest yet, with over 1,100 attendees and three days of sessions on various topics.

"What better time to recognize this program and the state's signature industry than when we can share it with 1,000 of our best friends," said UK Beam Institute Director Seth DeBolt. "This is another step in well over a century of collaboration between the University of Kentucky and the American bourbon whiskey category. Now we can get to work."

The distilling team on this project is led by Brad Berron, Beam Institute research director, and includes Glenna Joyce-Welsko, Beam Institute education coordinator; Kevin Baldridge, Beam Institute craft sustainability coordinator; and Jarrad Gollihue, then Beam Institute technical director. Each team member has been involved in the distillation process from start to finish.

"We were incredibly fortunate to develop our approach side-by-side with production experts from all across Kentucky's distilling community," said Berron. "Thanks to our time shadowing operators from Jim Beam, Jephtha Creed, Castle & Key, James E Pepper, and Bardstown Bourbon, we were able to make an incredibly clean distillate for this first barrel."

The bourbon was made from 75% corn, 12.5% rye and 12.5% malt. The UK team filled the barrel with a 110-proof new-make spirit. The barrel staves were seasoned for six months before being formed into a barrel, then the barrel was given a #4 char before filling.

The barrel will now be moved to the ISC Boswell Family Barrel Warehouse on-site at the Institute. It will be aged there for at least four years, which is the mark of a true Kentucky bourbon.

At the end of 2024, the Institute had distilled and barreled over 70 barrels that are aging in the on-site warehouse.

EIGHT SUMMER INTERNS SUPPORT PRODUCTION DURING THE SUMMER OF 2024

By Grace Sowards

In 2024, the Beam Institute welcomed its first class of interns. The group is a mix of students from different programs and majors at the University of Kentucky. Head Distiller Glenna Joyce-Welsko has been leading the students through production training and encouraging their research outside of the distillery.

"[...] we have trained the interns to run cooks and distillations with our supervision," Joyce-Welsko said. "Tasks include starting the boiler, loading grain into the cooker, maintaining batch logs and records, and making cuts on the still."

Outside of production training, each intern is tasked with a research project. Project topics range from investigating heritage grains and updating standard operating procedures to barrel char co-products to age beer.

The goal of the internship is to allow students to have a greater appreciation for bourbon production and gain hands-on experience working in a distillery. They're able to appreciate every section of production, but also everything else involved with running a production floor: troubleshooting, writing records, cleaning and coordinating as a team.

—GLENNA JOYCE-WELSKO

THE INTERNS:

Zachary Lockhart
Chemical Engineering,
graduates May 2026

Benjamin Lin
Biosystems Engineering,
Biotechnology and
Violin Performance,
graduates May 2026

Duncan Gregory
Chemical Engineering,
graduates May 2026

Charlee Dolin
Food Science,
graduated May 2024

Parker Noe
Community and
Leadership Development,
graduates December 2024

Emma Browning
Food Biosciences,
graduates May 2025

Jett Stewart
Business Management,
graduated May 2024

Tyler Mattingly
Finance,
graduates May 2025



PHILANTHROPY

Suntory Global Spirits and University of Kentucky Advance Strategic Partnership: 9.3M Investment into the James B. Beam Institute for Kentucky Spirits

Bluegrass Distillers Research Donation

Materials Donations

The Beam Institute operates a craft scale distillery to support our research, education, and outreach missions. In its first year, we welcomed over 1400 guests, from student groups, research funding agencies, university leadership teams and legislative groups. We are thankful to our industry partners who defray our operational costs and enable us to serve the industry without material supply limitations.

SUNTORY GLOBAL SPIRITS AND UNIVERSITY OF KENTUCKY ADVANCE STRATEGIC PARTNERSHIP: 9.3M INVESTMENT INTO THE JAMES B. BEAM INSTITUTE FOR KENTUCKY SPIRITS

NEW GIFT REINFORCES SUNTORY GLOBAL SPIRITS' COMMITMENT TO THE FUTURE OF THE SPIRITS INDUSTRY IN KENTUCKY AND BEYOND

The University of Kentucky James B. Beam Institute for Kentucky Spirits, a multi-disciplinary educational and research student program, and Suntory Global Spirits, a world leader in premium spirits, have renewed their strategic partnership to ensure the prosperity of Kentucky's signature spirits industry for generations to come.

The \$9.3 million advanced partnership includes a \$7.5 million investment by Suntory Global Spirits to be paid over a 10-year period and an additional \$1.875 million to be funded through the Commonwealth of Kentucky Research Challenge Trust Fund (RCTF) Endowment Match Program.

"This gift will continue to advance Kentucky's signature industry by funding research to address systemic challenges facing the spirits industry globally, such as energy and water reduction, improving distilling, maturation and bottling techniques for greater efficiency and implementing scalable and sustainable agricultural practices," said Seth DeBolt, James B. Beam Institute Director and professor at the UK Martin-Gatton College of Agriculture, Food and Environment. "It's an incredible opportunity to identify and share best practices with partners and distillers globally and show students the breadth of opportunities within the spirits industry."

In addition to funding educational growth and research, Suntory Global Spirits' investment will establish an endowed chair, plus multiple professorships to further uphold scientific discovery, environmental sustainability, and social responsibility within the Institute's mission. The Institute will also collaborate with industry partners to expand responsibility programming at other colleges and universities.

"The ongoing partnership between the University of Kentucky and Suntory Global Spirits reflects one of our core values – Growing for Good – by committing to investing in the future of bourbon and the professional and economic opportunities it provides," said Greg Hughes, President, and CEO at Suntory Global Spirits. "We're proud to have such a strong partnership in not only advancing the industry today, but also in training the next generation of distillers, creating more opportunity and representation, in bourbon and beyond."

Suntory Global Spirits and UK established their strategic partnership in 2019. Since then, Suntory Global Spirits has provided nearly \$6 million in funding, which has helped fund numerous educational initiatives including:

- The annual James B. Beam Institute Industry Conference, which grows each year
- A 7,500 square-foot on-campus research and teaching distillery – the world's largest
- Responsible alcohol consumption education to more than 1,600 students through the hands-on Learning Bar
- Expansion of the Institute's Distillation, Wine, and Brewing Studies Certificate (DWBS)
- Workforce development through internship and distillery apprenticeship programs and university courses.

"In extending our deepest gratitude to Suntory Global Spirits for their generous contribution, we recognize not only their pivotal role in supporting the bourbon industry but also their unwavering commitment to our Institute's mission," said Nancy Cox, vice president of Land-grant Engagement and Dean of Martin-Gatton CAFE. "This gift strengthens our ability to address industry challenges and reinforces our dedication to preparing future leaders who will drive the spirits industry forward."

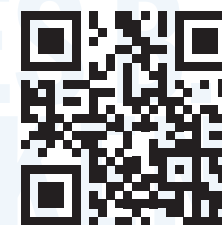
MATERIAL DONATIONS

Brooks Grain has provided milled grain for our research and educational operations. **Malteurop** has generously supplied our distillers' malt for the production facility and for many research projects. **Lallemand Biofuels and Distilled Spirits** has donated yeast and enzymes for most of our production trials. **Vendome Copper and Brassworks** donated additional funds to support distillery maintenance. **Tricor Braun** donated 375 ml PET bottles for our sample collections. Photographer **Mike Huang** has donated his artwork to the Beam Institute.

In addition to donations to our production, we also received very generous gifts for teaching. **Herb Heneman**, Partner & CCO at Blue Sky Miners, Inc. / Bar Diver Cocktails and former COO at Bardstown Bourbon Co, donated 12 barrels of three to four-year-old bourbon to teach a course on Spirits Commercialization. The course, which allows students to develop a new bourbon brand and take it to market, is a two-semester project that will conclude in May 2025. In addition to 12 barrels of relatively young bourbon, **Freddie Noe**, 8th Generation Master Distiller at James B. Beam Distilling Company, donated four barrels of eight-year-old bourbon which will be blended with the younger bourbon.

BLUEGRASS DISTILLERS RESEARCH DONATION

Bluegrass Distillers committed **\$2,500** in support of the research program at the Beam Institute. These funds will support research into the most critical challenges facing our distilling community.



MAKE A DONATION

Support the work we do at the James B. Beam Institute at the University of Kentucky.

[GIVE.UKY.EDU](https://give.uky.edu)

PEOPLE

Beam Institute names Glenna Joyce-Welsko as its first Head Distiller

New Beam Institute Staff

UK's Fernheimer receives Women of Whiskey Award

Beam Institute Faculty Fellows

BEAM INSTITUTE NAMES GLENNA JOYCE-WELSKO AS ITS FIRST HEAD DISTILLER

by Grace Sowards

The University of Kentucky James B. Beam Institute for Kentucky Spirits has named its first Head Distiller – Glenna Joyce. As Head Distiller, she will oversee all aspects of spirit production at the Institute.

Joyce's career in distilling began immediately after receiving her undergraduate degree in biochemistry from Skidmore College in Saratoga Springs, New York. A professor referred her to Upstate Distilling Company, a craft distillery not far from her school.

Joyce worked at Upstate Distilling for over two years, soaking up knowledge like a sponge. Craft distilleries, like Upstate Distilling, not only put out a smaller number of spirits than their larger counterparts, but also have much smaller staffs. Joyce was involved in shipping and receiving, loading grains, checking fermentations, running the still, making batch notes and even running their tasting room as a tour guide.

"I was thrown into the deep end, but it made me learn a little bit of everything," Joyce said. "It helped me learn not to get overwhelmed when things go wrong. No task or detail is too small for us to look into, and every piece of the puzzle matters."

Food science and nutrition always interested Joyce, but it wasn't until she began applying for graduate programs that she realized her passion. She applied to UK in 2018, excited about the possibility of learning more about distilling through the Distilling, Wine and Brewing certificate program.

"UK was attractive to me because the focus wasn't just on brewing or wine, which is what a lot of other universities offer," Joyce said.

Joyce was accepted to UK and began to work in the lab of Rachel Schendel, assistant professor in the Department of Animal and Food Sciences, where she was finally able to fully devote herself to food and beverage science.

At the time, Beam Institute Research Director Brad Berron was teaching his bourbon engineering class. Joyce appreciated the accessibility of the course, as she was not required to be an engineering student to participate.

After the semester finished, Joyce did her best to stay in touch with Berron and Beam Institute Director Seth DeBolt. While she felt her commitment may come off as bothersome, it had the opposite effect.

In early 2021, Berron offered Joyce the role of education coordinator. This entailed running the state-accredited James B. Beam Whiskey Apprenticeship program, a partnership between Suntory Global Spirits (formerly known as Beam Suntory) and the Institute to create the best possible workforce. As apprentices progress throughout the classroom and on the job training, they are eligible for wage increases.

“THE WORK WE DO IS DRIVEN BY PASSION AND A DESIRE FOR INNOVATION.”

-GLENNA JOYCE-WELSKO

"Glenna flourished in her coursework at UK and in her subsequent education role at the Beam Institute," said Berron. "We're excited to see her bring her technical training together with all of her prior distilling experience to lead the production at the Beam Institute Distillery."

Joyce is now the first ever head distiller at UK. She looks forward to collaborating with the Institute team on future projects with fewer financial limits looming overhead.

"Glenna is an excellent communicator and educator; she connects with students and truly listens to them," DeBolt said. "Not only that, but she has worked with many across the industry, from the distilling team at Suntory Global Spirits to many craft producers. She is the perfect person to be the Beam Institute's first head distiller and inspire the next generation."

"I give craft distillers so much credit, because they do so much with small staff and small budgets," Joyce said. "Being at the Beam Institute is exciting because we aren't necessarily limited by making a profit; the work we do is driven by passion and a desire for innovation."

As education coordinator at the Institute, Joyce was focused heavily on building curriculum. As head distiller, she is looking forward to increasing the number of batches coming out of the Institute, but also diving back into research.

"We're the largest teaching and research distillery in the world, so I'm thrilled for the opportunity to learn from the large-scale results and findings we gather," said Joyce.



WELCOME

NEW BEAM INSTITUTE STAFF

The Martin-Gatton College of Agriculture, Food and Environment hired **Harmonie Bettenhausen** in 2024 to support the rapid growth of the Distillation, Wine and Brewing Certificate. With years of experience in academic research and hands-on testing, she focuses on grains, malts, beer, spirits, and wine. She teaches courses in the Distillation, Wine, and Brewing Science Certificate (DWBS), providing students with both foundational knowledge and practical applications in fermentation sciences.

Her research spans multiple aspects of food and beverage sciences, with publications covering topics such as peppers, wheat, and chocolate. She is actively involved in industry-adjacent organizations, including the American Society of Brewing Chemists and the Master Brewers Association of the Americas, contributing her expertise to advance best practices and standards. Through her teaching and research, Bettenhausen bridges academic theory and industry application, supporting both students and professionals in their pursuit of deeper knowledge and innovation in the field.



Harmonie Bettenhausen at the Southern Administrative Heads/Council on Agricultural Research, Extension and Teaching Conference

THE BEAM INSTITUTE WAS ALSO ABLE TO FILL OTHER MUCH NEEDED ROLES TO FULFILL THE INSTITUTE'S MISSION OF EDUCATION, RESEARCH AND OUTREACH:



Kevin Baldrige has been hired as the Institute's Education Coordinator. His focus is on industry training, which includes the Suntory Global Spirits apprenticeship program.



Victoria Klaus has been hired into the role of Craft Spirits Advisor to support Kentucky's craft distillers in more efficient, cost effective and sustainable production methods.

UK'S FERNHEIMER RECEIVES WOMEN OF WHISKEY AWARD

By Lindsey Piercy

Janice Fernheimer, Ph.D., professor in the College of Arts and Sciences at the University of Kentucky, has received a 2024 Women of Whiskey Award, presented by the Bourbon Women Foundation.

Fernheimer, a professor in Jewish Studies and the Department of Writing, Rhetoric and Digital Studies, received the Mike Keyes Ally/Champion of the Year Award for her contributions to the bourbon industry through leadership. The award honors those who have supported and uplifted women in whiskey by fostering equality and inclusivity in the historically male-dominated field.

"I'm thrilled, humbled and honored to be recognized along with so many other impactful women," Fernheimer said. "Raising the visibility of women is something I'm passionate about it. I hope by seeing the impact and power of other women who have come before them, young women can also see there is space for them in this \$9 billion industry."

"These awards are a celebration of the resilience, creativity and leadership that women bring to the whiskey industry," said Heather Wibbels, managing director of Bourbon Women. "The honorees exemplify the very spirit of Bourbon Women — a community that empowers and uplifts each other in pursuit of excellence. We are proud to stand alongside these remarkable women as they continue to drive change and foster a more inclusive and vibrant future for all in the world of whiskey."

The accolade recognizes Fernheimer's contributions through her creation of the Women in Bourbon Oral History Project with UK's Louie B. Nunn Center for Oral History, her pivotal role in leading the Black Women in Bourbon interviewing Initiative and her commitment to educating the next generation of distillers, brewers and wine professionals through the Certificate for Distillation, Wine, Brewing program in the James B. Beam Institute for Kentucky Spirits. Fernheimer is teaching WRD 225, "Craft Writing: Writing Bourbon." The course introduces students to Kentucky's iconic bourbon history and heritage and the many under-represented contributors.

Ultimately, Fernheimer's recognition as the 2024 Bourbon Women Mike Keyes Ally/Champion of the Year Award recipient is a testament to her efforts to support women in the bourbon industry.

"Fernheimer's work is especially impactful, because she is reaching students who may not have thought there is a place for them in the industry," said Ilka Balk, associate director of the James B. Beam Institute for Kentucky. "These could be students who do not often see people like themselves included in the oral and written history of distilling."

CONGRATS





Seth DeBolt
 Institute Director



Brad Berron
 Research Director



Glenna Joyce-Welsko
 Head Distiller



Ilka Balk
 Associate Director



Danielle Jostes
 Philanthropy Director



Kevin Baldridge
 Education Coordinator



Harmonie Bettenhausen
 Lecturer



Czarena Crofcheck
 Professor & DWBS
 Certificate Advisor



Lisa Banner
 University Relations Director,
 Suntory Global Spirits



Victoria Klaus
 Craft Sustainability Coordinator

UK College of Arts & Sciences

Anastasia Curwood
 Associate Professor of History and
 Director, Commonwealth Institute for
 Black Studies and African American and
 Africana Studies

Janice Fernheimer
 Zantker Professor and Director, Jewish
 Studies; Professor, Writing, Rhetoric,
 and Digital Studies

Alan Fryar
 Professor, Earth and
 Environmental Sciences

Michael Matthew McGlue
 Pioneer Natural Resources
 Endowed Professor, Earth and
 Environmental Sciences

Arnold Stromberg - in Memoriam
 Professor, Statistics

Edward W. Woolery
 Professor and Chair, Earth and
 Environmental Sciences

Junfeng Zhu
 Geologist V, Kentucky
 Geological Survey

**UK College of Communication
 and Information**

Brian Real
 Assistant Professor, School of
 Information Science

Anthony Limperos
 Associate Professor and Chair,
 Communication

Jessica Barfield
 Assistant Professor,
 Information Science

UK College of Education

Carolyn Oldham
 Assistant Professor, Educational Policy
 Studies & Evaluation and Associate
 Director of the College of Education
 Evaluation Center; Continuing
 Education Director of the Central
 Appalachian Regional Education
 Research Center

UK College of Design

SK O'Brien
 Assistant Professor, Product Design

UK College of Health Sciences

David "Travis" Thomas
 Associate Professor, Athletic Training
 and Clinical Nutrition

UK College of Medicine

Luke H. Bradley
 Chellgren Endowed Professor & Acting
 Chair, Neuroscience

Dan Han
 Professor, Neurology, Neurosurgery,
 and Physical Medicine & Rehabilitation

Michele Staton
 Professor, Behavioral Science

UK College of Public Health

Joseph Benitez
 Assistant Professor, Health
 Management and Policy

**UK Gatton College of Business
 and Economics**

Brad Patrick
 Executive in Residence, Management

Simon Sheather
 Dean and Trustee Endowed Chair
 in Data Analytics

Ken Troske
 Richard W. and Janice H Furst
 Endowed Chair of Economics

**UK James W. Martin
 School of Public Policy
 and Administration**

Rajeev Darolia
 Associate Professor,
 Public Policy and Economics

**UK Martin-Gatton
 College of Agriculture,
 Food and Environment**

Akinbode A. Adedeji
 Associate Professor, Biosystems
 and Agricultural Engineering

Tyler Barzee
 Assistant Professor, Biosystems
 and Agricultural Engineering

Donald Colliver
 Professor, Biosystems and
 Agricultural Engineering

Mark Coyne
 Professor of Soil Microbiology,
 Plant and Soil Sciences

Czarena Crofcheck
 Professor, Biosystems and
 Agricultural Engineering

John H. Grove
 Professor, Plant and Soil Sciences

Vanessa P. Jackson
 Chair, Retailing & Tourism Management

FACULTY FELLOWS

FACULTY FELLOWS

UK Martin-Gatton College of Agriculture, Food and Environment

Chad D. Lee

Director, Grain and Forage Center of Excellence, Plant and Soil Sciences

John M. Lhotka

Associate Professor, Silviculture, Forestry and Natural Resources

Tiffany Messer

Associate Professor, Biosystems and Agriculture Engineering

R. Scott Meuret

Lecturer, Retailing and Tourism Management

Luke Moe

Associate Professor, Plant and Soil Sciences

Melissa Morgan

Director of the Food Systems Innovation Center; Director of Undergraduate Studies, Food Science

Jacob Muller

Assistant Professor, Hardwood Silviculture; Forest Operations Extension, Forestry and Natural Resources

Thomas Ochuodho

Assistant Professor, Forest Economics and Policy, Forestry and Natural Resources

Robert R. (Bob) Perry

Agriculture Project Manager/Chef in Residence, Dietetics and Human Nutrition

Michael Sama

Associate Professor, Biosystems and Agricultural Engineering/ Electrical and Computer Engineering

Jian Shi

Associate Professor, Biosystems and Agricultural Engineering

Jeffrey W. Stringer

Professor and Chair, Forestry and Natural Resources

Surendranath Suman

Professor, Animal and Food Sciences

Lisa Vaillancourt

Professor, Plant Pathology

Shuoli Zhao

Assistant Professor, Agricultural Economics

Yuqing Zheng

H. B. Price Associate Professor, Agricultural Economics

UK Seed Biology Group

Allan Bruce Downie

Professor, Horticulture

Tomo Kawashima

Assistant Professor, Plant and Soil Sciences

Sharyn Perry

Professor Emeritus, Plant and Soil Sciences

UK Pigman College of Engineering

John Balk

Associate Dean for Research and Graduate Studies; Professor, Chemical and Materials Engineering

Rudolph G. Buchheit

Rebecca Burchett Liebert Dean of Engineering, Chemical and Materials Engineering

Gosia Chwatko

Assistant Professor, Chemical and Materials Engineering

Regina Hannemann

Senior Lecturer, Electrical and Computer Engineering

Anastasia Hauser

Lecturer, Chemical and Materials Engineering

J. Tom Henninger

Senior Lecturer, Mechanical Engineering

Alexandre Martin

Professor, Mechanical Engineering

Sue E. Nokes

Professor and Associate Dean, Faculty Affairs and Facilities, Biosystems and Agricultural Engineering

Lindell Ormsbee

Director, Kentucky Water Resources Research Institute

Savio Poovathingal

Assistant Professor, Mechanical Engineering

Stephen Rankin

Professor, Chemical and Materials Engineering

Steven Schafrik

Associate Professor, Mining Engineering

Brent Seales

Stanley and Karen Pigman Heritage Science Chair; Director of Graduate Studies, Data Science

Sarah Wilson

Assistant Professor, Chemical and Materials Engineering

Faculty Fellows at Other Academic Institutions

CENTRE COLLEGE

Lee Jefferson

Nelson D. and Mary McDowell Rodes Associate Professor of Religion

GEORGIA STATE UNIVERSITY

Keith Teltser

Assistant Professor, Andrew Young School of Policy Studies, Economics

IOWA STATE UNIVERSITY

Kurt A. Rosentrater

Associate Professor, Agricultural and Biosystems Engineering/Executive Director, Distillers Grains Technology Council

MIAMI UNIVERSITY, OHIO

Michael Crowder

Associate Provost and Dean of the Graduate School; Interim Vice-President of Research and Innovation; Professor of Chemistry and Biochemistry

UNIVERSITY OF LOUISVILLE

Jose Fernandez

Associate Professor and Chair, Economics

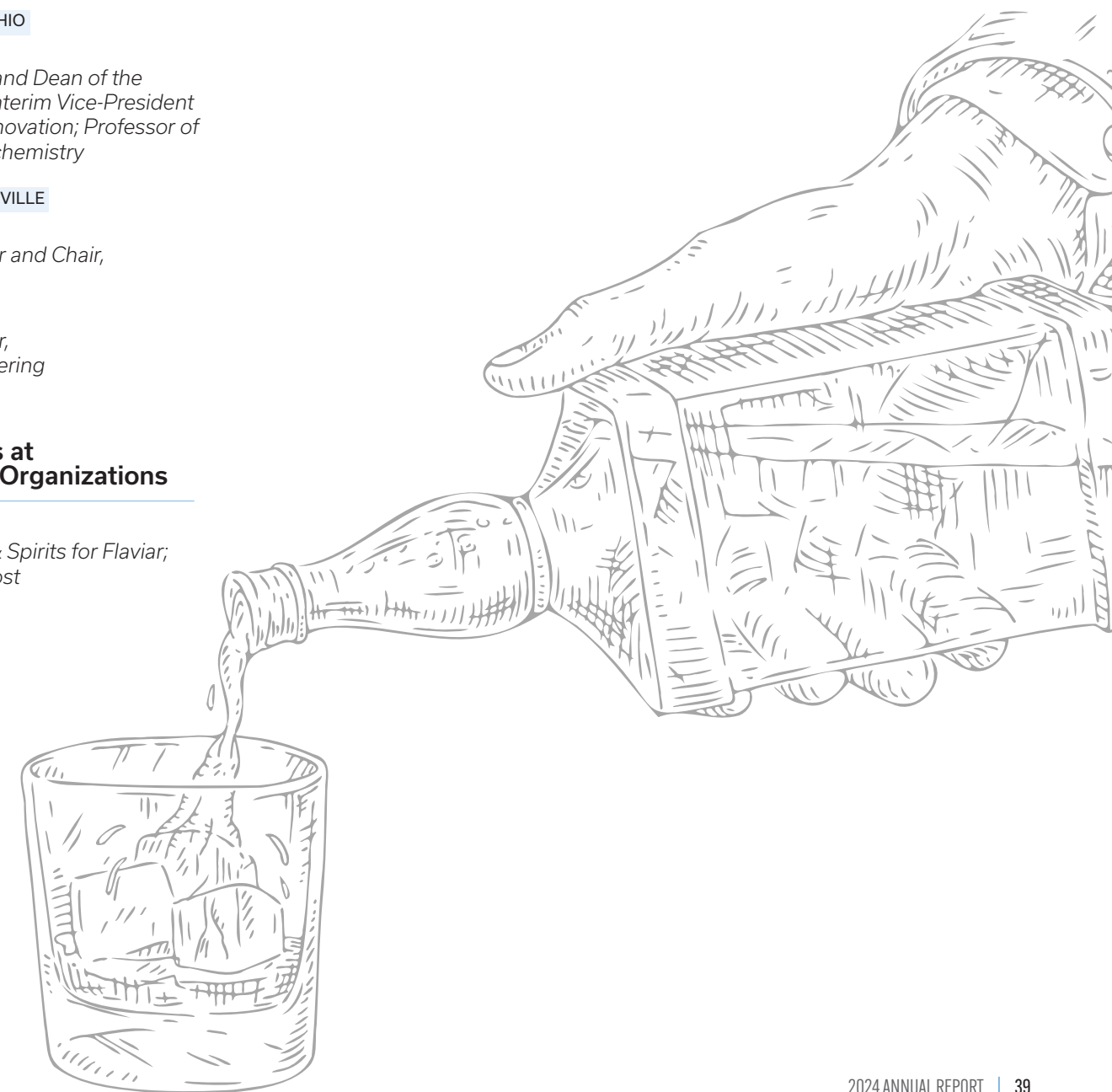
Stuart Williams

Associate Professor, Mechanical Engineering

Faculty Fellows at Non-academic Organizations

Noah Rothbaum

Head of Cocktails & Spirits for Flaviar; Author; Podcast Host



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