

Consider TAG if dream school says no

Most high school seniors have heard from the University of California by now, and unfortunately some may not have received good news.

If this is you, take heart and know that there is another route to get to a UC that is still available — through the UC Transfer Admission Guarantee, or TAG program at a California Community College.

The TAG is available to students from all California Community Colleges who meet UC campus-specific requirements to qualify for the UC TAG and fill out the requisite applications by the deadlines. There are six UC campuses that offer TAGs — Davis, Irvine, Merced, Riverside, Santa Barbara, Santa Cruz — all the undergraduate campuses except UC Berkeley, UC San Diego and UCLA.

UCLA has the Transfer Alliance Program, or TAP, which gives California Community Colleges students at certain member schools who meet the eligibility requirements priority consideration for transfer admissions. Check out <http://bit.ly/2yssQSG> for more details about the UCLA TAP.

(Note: The standard method of transferring is still available. The UC TAG is just another — hopefully more likely — route to



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transfer from community college to certain UCs.)

So what are the pros and cons of this path compared to another four-year college that you may have been admitted to but it was not the UC you wanted? Well, the two main advantages are a degree from a UC and significant cost savings associated with attending community college for two years. The savings could be from at least several thousand dollars up to tens of thousands of dollars depending on the four-year school and the financial aid package.

On the flip side, there are three major disadvantages. First, it is often hard to feel connected at a community college since there are many commuters and few options to live on campus. Second, students may not feel as engaged academically by their professors and peers compared to a four-year college. And, third, after transferring it may be hard to assimilate and feel comfortable

at a four-year school.

Whether this is the right route really depends on the individual so I encourage you to analyze this option carefully. Maybe even visit a California Community College and a transfer center to learn more about the process.

If you decide to pursue the UC TAG option, one benefit is that participating students receive early review of academic records, early admission notification and specific guidance about major preparation and general education coursework.

How exactly does the UC TAG work? Well, a student would attend a California Community College for his or her first two years, and then apply and transfer via the TAG to one (and only one) of the six UC campuses that offer it.

To be eligible for UC TAG, a student must have:

- completed at least 30 semester (45 quarter) UC-transferable units at one or more California community colleges;
- attended a California Community College in a regular session (fall/spring or fall/winter/spring) before admission to a UC campus;
- met GPA requirements, which vary depending on the

UC campus.

To be eligible for the UCLA TAP, a student from a member California Community College must have:

- completed either 15 units or five honors courses;
- completed UC-transferable courses with a 3.2 UC-transferable GPA.
- applied to the university with a major under the College of Letters and Science;
- meet with the Transfer Center Director.

Different UC campuses have different GPA requirements depending on the major, so it is imperative that students have a clear understanding of what is expected of them. A student can use the UC Transfer Admission Planner — online at <http://bit.ly/1S4GQTq>. They also can check the various requirements online at <http://bit.ly/2bj4FRH>.

To get the UC TAG process started a student first must apply to, and then enroll in, a California Community College. The application is simple and takes about 10 minutes to fill out online at <https://home.cccapply.org>.

Applications are available now and are accepted until school starts in the fall. It is free to fill out and the only admission requirement is a high school diploma or an equivalent.

The next step is to meet with a community college counselor at the school's transfer center to go over the TAG requirements and set up a plan, then work hard to earn good grades.

Filling out the TAG application happens Sept. 1 through Sept. 30 of the year before the student intends to transfer. Since you can only apply for a TAG at one campus, it is a good idea to keep options open and apply to transfer to other UC campuses during the regular application cycle. TAG approvals are given out in November.

Approved students then they go to the final step which is to fill out and submit the UC application by Nov. 30. The process for the UCLA TAP is similar but work with a CCC transfer counselor to ensure you stay on track.

It is a worthwhile option to consider the TAG path for those of you who are disappointed with the results of your UC application process. In my opinion, more college options are always a good thing!

— Jennifer Borenstein is an independent college adviser in Davis and owner of *The Right College For You*. Her column is published monthly. Reach her at jenniferborenstein@therightcollegeforyou.org, or visit www.therightcollegeforyou.org

Fun and risks with high-alcohol beers

I enjoyed a pint of beer at the Super Owl Brewery on Lake Boulevard the other day. This is a pleasant location and, with owners Joe and Rachel Vida it is a friendly place to let down and enjoy a few brews. The beers are excellent.

However, after I finished my pint, I realized that I had taken in rather more alcohol than was wise. In checking the chalk board from which I selected my tittle I saw the product was scored at almost 8-percent content of alcohol. While this is not quite at the level of alcohol one finds in wines it is going seriously in that direction, and contains more than twice the alcohol one might expect to find in a regular beer from one of the major brewers.

A 16-ounce pint containing 8-percent alcohol volume (ABV) delivers 1.28 ounces of pure alcohol. This is roughly equivalent to 3.2 ounces of spirits at 80 proof (40 percent alcohol volume) or two good-measure shots of whiskey, vodka or gin. This of course makes the beer very good value on the buzz-per-buck scale, and this is important to some people.



MICHAEL J. LEWIS
A POINT OF BREW

Some year ago I was in the Miskin Arms in Ponty-Clun (South Wales) with my cousins Ron and Ken who are big beer drinkers. To my amazement they ordered pints of Coors, newly available in the UK at that time, instead of ales from the Brains brewery (Cardiff) that has satisfied their lifetime of beer drinking. I expressed my surprise at this choice whereupon they pointed to the “gravity band” on the beer tap (a statement of strength) that showed that Coors was the strongest beer alcohol-wise for the money.

But the B-per-B scale is not the only scale by which beers may be appreciated. Another scale might be the delight-per-dollar scale on which elegance and grace and balance and refinement might be judged. Now, it is perfectly possible to find those qualities of excellence in a high-alcohol

beer but in such case one cannot enjoy much beer before falling off the bar stool.

Craft brewers are always ready to make new and astonishing and different and inventive beers that give their consumers a new experience.

Some of these beers may employ unusual and often high-risk processes such as spontaneous fermentation; in this case the ambient microbial population of the environment is responsible for the fermentation and for the way the beer turns out.

There are some places in the world where this has been done for many centuries and works quite well. But otherwise these beers can be odd and strange and sometimes rather nasty; but for those aficionados who buy them the way the beer was made is authentic of style, interesting and provides them with genuine pleasure.

Nevertheless, this is a part of what I call the extreme-beer movement. I do not drink many of these kinds of these products but they do appeal to a small but noisy category of

drinkers sometimes called “the beer Nazis” for their odd and extreme views; I think high-alcohol beers and weird beers in general have been a drag on the overall growth of the craft industry because extreme beers suit too few consumers and turn off too many others who might be attracted to the category to permit an expanding market.

Fortunately, in the last year or so, craft brewers have caught on to the need for more approachable products and, although there is now a downturn in sales that I hope is temporary, we have seen an extraordinary growth in the craft industry in recent years.

The interesting thing about beer is that unlike many other products it is entirely an invention of the brewer's mind. Some brewers are trying to make terroir claims that ape the special case that winemakers make for wines from certain credible environments. Part of that claim I am sure resides in the close connection of wineries to the place where their grapes are grown. Brewers source their raw materials from such a wide range of places that it's not easy to

make the case for terroir.

When brewers make beer they are in charge of the character of the beer. They choose how much malt and other cereals they use to make up the grain bill. They can then manipulate the mashing process, mainly by temperature choices, to determine how much of the extract is fermentable sugar that makes alcohol and how much is not and doesn't. If they wish, they can then add sugar that is completely fermentable to increase the fermentability (alcohol potential) of the wort.

By choosing malts and occasionally other grains that have been heated more intensely or even roasted, brewers can control the color of beer from yellow to amber to red to brown to black and, in parallel to color, the intensity of beer flavor.

Brewers can choose the amount of bitterness in the beer by the kind and amount of hops used, and exactly when those hops are incorporated into the process. For the most part, hops are used in the boiling stage, mostly for bitterness, but wonderful hops aromas can accrue by adding hops much later in the process even to finished

beer (called “dry hopping”).

Thus, if you like a beer, please thank the brewer who made it; if you dislike a beer blame him.

There is a small fly in the brewers' ointment: as the alcohol content and flavor and color intensity of beer goes up the cost goes up quite a bit, not only because there are more raw materials used that are more expensive, but also because brewing for higher alcohol is less efficient in time and yield. So, to an extent greater than one might expect, the price of a high-alcohol beer may be considerably more than a low-alcohol beer.

To return to my opening paragraph: drinking beer is about enjoyment, pleasure and relaxation; so drink what you enjoy and add to that experience. But particularly in a craft beer/brewpub environment make sure you know the alcohol content of the beer in your glass because it can come back and bite you in the ****.

— Michael Lewis is a longtime Davis resident; his column is published every other week. Reach him at cymro@sbcglobal.net

Weist gets reappointed to volunteer commission

Enterprise staff

Robert G. Weist III, 55, of Vacaville, has been reappointed to the California Volunteers Commission, where he has served since 2013.

Weist has served in several positions at the City of Davis Fire Department since 1985, including fire captain, acting captain and firefighter. He was a field representative at Carroll Burdick and McDonough from 1999 to 2007. Weist is chair of the City of Davis Fire Department Joint Apprentice Committee and a member of Davis Firefighters Local 3494.

This position does not require Senate confirmation and there is no compensation. Weist is a Democrat.

El Macero resident, **Marc Levinson**, a senior counsel in the Sacramento office of the international law firm, Orrick, Herrington & Sutcliffe LLP, was elected chair of the American College of Bankruptcy at its annual meeting in Washington,

NAME DROPPERS

D.C. on March 16. The College, formed in 1989, is an honorary association of approximately 800 U.S. and international bankruptcy and insolvency professionals, including lawyers, judges, professors and financial advisors.

Nominees of the College are invited to join based on a proven record of the highest standards of professionalism and service to the profession and community. The College is the nation's largest funder of pro bono consumer bankruptcy programs, having awarded nearly \$1.3 million of grants during the last three years.

Levinson is a graduate of the UC Davis School of Law. He is nationally recognized for his capabilities in complex reorganizations and restructurings, out-of-court workouts and other insolvency matters. Most notably, he has represented California cities in connection with their financial difficulties both

inside and outside of bankruptcy, including serving as chief bankruptcy counsel to the City of Vallejo and to the City of Stockton in their Chapter 9 cases.

U.S. Air Force Airman **Noah J. Hohmann** of Woodland graduated from basic military training at Joint Base San Antonio-Lackland, San Antonio, Texas. He is a 2017 graduate of Pioneer High School in Woodland.

Hohmann is the son of Sandra E. and Keith E. Hohmann and brother of Sarah J. and Eleanor G. Hohmann of Woodland. The airman completed an intensive, eight-week program that included training in military discipline and studies, Air Force core values, physical fitness and basic warfare principles and skills.

Airmen who complete basic training also earn four credits toward an associate in applied science degree through the Community College of the Air Force.

Max Schmitz of Davis was named to the dean's list for the

fall 2017 semester at Washington University in St. Louis. Schmitz is enrolled in the university's College of Arts & Sciences.

To qualify for the dean's list in the College of Arts & Sciences, students must earn a semester grade point average of 3.6 or above and be enrolled in at least 14 graded units.

The university draws students to St. Louis from about 90 countries and all 50 states, the District of Columbia, Guam, Puerto Rico and the Virgin Islands. The total student body is more than 14,000 undergraduate, graduate and professional students.

The approximately 3,700 faculty teach in seven schools: Arts & Sciences, Brown School, Olin Business School, Sam Fox School of Design & Visual Arts, School of Engineering & Applied Science, School of Law and School of Medicine. The university has been affiliated with 24 Nobel laureates, many of whom did a significant portion of their award-winning work at the university.

— Do you know of someone

who has won an award or accomplished something noteworthy? Email it to newsroom@davisenterprise.net or send it to *Name Droppers*, The Davis Enterprise, P.O. Box 1470, Davis, CA 95617

