**2018 Rochester Section Annual Meeting**

**Wednesday, February 28, 2017 (6:00-9:00 PM)**

Mr. Dominic's on Main  
99 S. Main Street  
Fairport, New York 14450  
585-598-3988

**Cash Bar: 6:00—6:30 PM**  
**Buffet Dinner: 6:30—7:20 PM**

**Agenda – 7:20 PM**

Current and Future State for Rochester ACS— Amber Flynn Charlebois  
Audit Report—Anand Sridhar and James Reynolds

**The Science of Craft: Distilled Spirits Chemistry**

*Speaker: Teal Schlegel, Head Distiller at Honeoye Falls Distillery  
168 W. Main St, Honeoye Falls, NY 14472, 585-278-4957*

Distilled spirits production is a complex industrial endeavor that capitalizes on biological and chemical processes. Each step along the production line allows for an inflection point where yield can be maximized and defining character can be generated. While each spirit class requires a unique approach to designing procedures, rye whiskey will act as a guide through the convergence of chemistry and craft. Subjects discussed will include the role enzymes play in the saccharification process of starch, getting the most out of fermentation, distilling for flavor and yield, and barrel aging chemistry.

Following the presentation, everyone will enjoy Spirits Tasting.

Cost = $38.00 for ACS member or guest of member or students  
$43.00 for non-member or guest of non-member

Make your reservations via EventBrite at: [https://acsannualdinner2018.eventbrite.com](https://acsannualdinner2018.eventbrite.com)

For checks, follow Eventbrite Instructions

**RESERVATION DEADLINE:** February 23, 2018

For more information or special dietary needs, contact Maryann Mendel at mmendel70@aol.com