

## What's Next? podcast

### Alyssa Heath

**[Snip-it's from Podcast] Alyssa:** Really, it's like a puzzle. It's a fun puzzle, like I have to make sure the sugars are at a certain level, fiber, the protein, but I also have to make sure it tastes good and that it's not going to be too expensive and that, you know, it fits their brand and what they're going for. So...

**[Bouncy theme music plays.]**

**[Introduction]** Welcome to the What's Next? podcast. Let me just start off by saying. Not everyone has the same background. There is no road-map for success. Life begins at the edge of your comfort zone. Leaning into your curiosities. It does suck when you grow up. We're all still figuring out who we are. You can't just sit back and be silent. Black lives matter. It is the little stuff that makes the biggest difference. Do you have another hour? [Laughs]

**[Bouncy theme music fades.]**

**Cody:** Hello, Beaver Nation, and welcome to the What's Next podcast, I'm your host, Cody Stover.

I'm really excited for this episode today because we get to talk about food. So everyone who's listening right now, maybe grab some snacks and settle in. Our guest today is representing the College of Agricultural Sciences at Oregon State. She's a 2016 grad with a degree in food science and technology and a minor in chemistry and now is a senior food scientist at Bridgetown Natural Foods here in Portland, Oregon. Alyssa Heath, thanks for joining us on the What's Next podcast.

**Alyssa:** Thanks for having me Cody.

**Cody:** So the world of food, I think for most of us, listening is one that we experience probably at the end of foods journey when we're grabbing it from the grocery store or from our fridge. So I'm really interested to hear from you on all the inner workings that

we don't see every day that goes into food production. And just learning a little bit more about your role. Before we get to that, did you always want to work in food science or is it something you found at OSU or I guess take me through how you found your way to this field?

**Alyssa:** Yeah, definitely. So, I did not always know that I wanted to go into food science. It was not a major that I knew existed actually until I was, I think, at the end of my freshman year.

**Cody:** Ok.

**Alyssa:** So actually I got into OSU thinking I was going to be an engineer. I was good at math and science and I thought that was kind of my route. And of course, Oregon State has a wonderful college of engineering. So, I started out in engineering. And then I, you know, I, I just it didn't really click with me. So I actually I met up with somebody who was in my chemistry class, she went to my high school and she had told me that she switched into the Food Science and technology program at Oregon State. And I was like, what? What is that like? I love food. I love science. And so I looked into it a little bit more and it just really clicked with me, my love of food, my chemistry background from being in chemical engineering. It was a fairly seamless transition which made it even more desirable.

**Cody:** When you moved into that major, are you saying you kind of just felt like confirmation of like, oh, yes, this is me? I know sometimes switching majors for people or even like switching career paths later in life is something where it's like, is this the right thing? Did you kind of feel like I've found my thing when you when you got into that at Oregon State?

**Alyssa:** Oh, yeah. It was my aha. Moment, which I, you know, I've always heard about. And I didn't think that I would ever experience something like that, but it totally clicked. And I was really grateful that I found something that it just really felt like a good fit.

**Cody:** Is there any other it sounds like food science technology was like you said, an aha moment. Was there any other, like, significant experiences that you had at your

time at OSU that kind of stand out to you as maybe like one or two notable things that really were formative in your college experience?

**Alyssa:** Yeah, I think what stands out to me the most is I had the opportunity, I was very fortunate to be able to study abroad. I was a junior when I studied abroad and I went to Cork, Ireland.

**Cody:** Oh wow.

**Alyssa:** They pronounce it Cark and actually switching into food science. It actually it gave me more flexibility to be able to study abroad for a longer amount of time than I would have if I had stuck with engineering. So it was it was just funny. It all just worked out. It seemed like it worked out perfectly. So instead of going for a summer to England or something like that, you know, mostly just for fun, I was able to go to Cork and actually study in their food science program. I was there for a little over four months.

**Cody:** Wow. A good chunk of time.

**Alyssa:** And it was it was honestly, it's just the time of my life I met so many wonderful people. I, you know, I got to experience their culture is unique and it's beautiful and the country is absolutely gorgeous. So that was definitely formative for me.

**Cody:** What would you say, like the food scene is like in Ireland or what is food culture? I think for me I've done some traveling in Europe and you always think of like France and Italy and these places as like the home of cuisine or whatever. But what about like Ireland? Like, what was the food culture like there?

**Alyssa:** Yeah, you think of Ireland and you think of like potatoes

**Cody:** Heavy foods.

**Alyssa:** Yeah, I would say it's definitely like hearty meals, stuff to keep you warm and goes well with a Guinness. It was really, it was really different actually. They, don't have as many preservatives in their food there. I remember going grocery shopping and my, you know, my groceries would last as long as they lasted here in the US.

**Cody:** Oh yeah.

**Alyssa:** I remember going to the back of the grocery store where there's, you know, there's like goggles and, you know, like flip flops and stuff. And then there's like a whole rack of eggs, just not in the refrigerator, just eggs, cartons and cartons of eggs. And that's just how it works there. Like, they don't refrigerate their eggs.

**Cody:** Which seems like wrong as we walk into that situation.

**Alyssa:** Right. And the food scientist is like, why? How is this possible? I remember coming back and talking to my professors about it in the US and it turns out that in the US, we wash our eggs and it creates the shell becomes porous, which can let in, you know, microbes, microorganisms and things. And in Ireland, they don't do that. So the shell just acts as a natural barrier and they don't have to refrigerate their eggs.

**Cody:** So do we wash them just for appearance sake?

**Alyssa:** Pretty much, yeah. Yeah. Because Americans don't like to think about where their food comes from.

**Cody:** So I'm curious on this thread. So I'm thinking of a personal experience I had where I did a farm state program where I stayed on a farm in Iceland and the family I stayed with, we would have a lot of beef. And commonly after they'd make like a big dinner with ground beef or something, they would just leave the dinner, like, out in the casserole dish for a few days and we would just eat out of that casserole dish. No refrigeration. The house was warm. I was like, ok, like, I guess I'm just going to get food poisoning or whatever. What I'm interested to hear your food scientist take on that, was that strange or was that just the American in me being freaked out by something?

**Alyssa:** No, I would say that's a little bit strange,

**Cody:** Ok.

**Alyssa:** I mean, in my I took a food safety and sanitation courses at Oregon State and there is a very specific temperature range that you should keep your food in to minimize risk. And if you're leaving things out on the counter, even if you're thawing something, that is not the ideal temperature range that you want to keep your food, so that is surprising.

**Cody:** So I still was lucky,

**Alyssa:** Maybe a bit. Maybe there's something that I don't know, you know, I mean that in Iceland, they know they know more.

**Cody:** Ok, well, I just had to clear that up since I had you on that thread. Thanks for the clarity there.

**Alyssa:** Of course.

**[Bouncy theme music plays.]**

**Cody:** Hey, listeners, this podcast is proudly supported by your local Toyota dealers. As the official vehicle of Oregon State Athletics, Toyota is a proud partner of Oregon State, both on and off the field and congratulates all OSU alumni for their accomplishments and achievements. Visit your local Toyota dealer or [Toyota.com](https://www.toyota.com) to find the perfect vehicle for you.

**[Bouncy theme music fades.]**

**Cody:** OK, so going from Oregon State to the real world, take me through, like, how did you start with did you start with Bridgetown Natural or take me to the journey that kind of led you to where you're at right now?

**Alyssa:** Yeah. So. I guess in such a technical field, you really do need experience to get experience in. In college, the program really encouraged us to seek out internships as much experience as possible we could get before we graduate. So I had an internship in college and I worked for summer and then ended up working remotely for the rest of the year for a company that did ingredient sales. And they also they packed oils for food

service. And I created a whole quality plan for their oil packing facility and warehouse. And when I graduated, they wanted me to stay on actually to do ingredient sales, which is a route you can take with a food science degree, because you can speak to ingredients in a technical way, which is really it's really beneficial for the sales field. That wasn't exactly the field I wanted or the route I wanted to take. So I, sought out other opportunities, postgrad. And you come out and it's summer. So there's a lot of seasonal internship opportunities, especially all around Oregon with all the agriculture. So I actually took an internship. I traveled a little bit after college, and then I came back and I took an internship with a berry packing company in Hillsboro. So I knew that that was just seasonal and it was just something to get my feet wet. I actually had a really good time with that. I remember showing up and they were like, ok, you're grading blueberries.

**Cody:** Like, literally grading like the quality of batches.

**Alyssa:** Yes. Yeah. So what would happen is, you know, we had all these growers, you know, if you've ever been in Hillsboro, there's so many blueberry growers out there. And so we'd get all these shipments in the peak of blueberry season. I would go into the cooler and I would grab like a bucket and I would take we'd call it a representative sample from each shipment from each grower that we got that day. And then I would take the blueberries out of the cooler into my tiny lab and I would test them for things like bugs, pH, just little things. And then I would do Shelf-life on the blueberries. And then based on the grade, we would decide, OK, these are good for frozen, these are good for fresh. We actually shipped a lot of blueberries to Korea and Japan, so they needed to withstand shelf life for their long journey right across the world. So that was quite the experience. They actually wanted me to stay on and help them like postseason and help them with their quality systems, documentation and things. But I know I had my sights elsewhere, so I was there for about three months, I think. And then I applied for some other jobs and I had I ended up with three offers. One of them was Bridgetown and I really I kind of just weighed like, OK, what can each company offer me for where I want to be in the future and in the future I wanted to be an R&D, research and development. You know, I started in quality and I was, you know, I had some experience there. So that's where I started out it at the berry packing facility. And those are the jobs that I was applying for. And so I ended up taking the job at Bridgetown because they had a really strong R&D department. And I had told them in

the interview that my hope someday was to be in R&D and hopefully be in R&D at Bridgetown. So that worked out quite well for me because I started out as a document control specialist and then now I am the senior food scientist.

**Cory:** Thanks for sharing that journey. I am curious. So just to give the listeners a little bit of context on Bridgetown, this isn't a company where you can find their food labels on the shelf, right? This is more, I guess, to tell us about, like what the business is at Bridgetown so we can kind of understand how you kind of fit into it, too?

**Alyssa:** Right yeah. So and that was something I didn't quite understand either. When I was interviewing, I was like, okay, they make food, but like, what is this place? So a lot of times in the food industry, you know, you have these brands that you see on the shelves and they don't necessarily have their own facility to make everything that they make under their label. So you have companies like Bridgetown who is a contract manufacturer. And we get all the ingredients in and we manufacture things to our customers specifications under their label.

**Cody:** So what types of food is it, the whole gamut of foods from meats to starches to fruits and vegetables, or do you guys focus on certain foods?

**Alyssa:** Yeah. So Bridgetown is a snacks and granola manufacturer. So each contract manufacturer, they have equipment that is set up specifically to make a certain type of products. And Bridgetown, we make a lot of granola and a lot of snack bars.

**Cody:** Is there any idea, OK, what would we recognize, are you allowed to tell us this? Would we recognize Bridgetown production foods under a different label and when we go to the grocery store?

**Alyssa:** Oh, yeah. I mean, you know, I can't say who whose food we make. You go to the grocery store and you're in the granola bar aisle or the granola aisle or a snack bar aisle you'll definitely see products that we make.

**Corey:** Ok, so if I have bought a variety of granola bars over my last five years, I've probably eaten some Bridgetown products.

**Alyssa:** Yeah, I probably came out of Portland, Oregon.

**Cory:** That's really interesting to think about the food journey behind that.

**Alyssa:** Yeah.

**Cory:** Ok, so you are a senior food scientist now. Talk to me about what your day to day is like. What types of things are you doing? It sounds like you started on more the quality and then moved to R&D and then now you're in this scientist role. What is your day to day look like now?

**Alyssa:** Yeah, so I'm on the I'm in the R&D department. You know, every day is different. The beauty of Bridgetown is that we not only do we manufacture food and we manufacture a lot of food, but we also innovate. And it's a really big part of our business. So we have an R&D team and an innovation team and we create products that either the customer has asked for and they use us as their, you know, their innovation powerhouse, or they'll come to us with an idea and they'll say, hey, can you make this? Or they come to us with a formula and they say, can you make this in your facility? Or we come up with the idea and try to sell it to them. So we have a whole team that does that as well. So, you know, every day is different. That's what makes it fun. I would say I'm either in the R&D lab making new products or I could be on the production floor working on a trial for a new product or doing a startup or a new product launch. I could be at my desk preparing for those things because that takes a lot of time and a lot of effort, and we work with a whole team of people to make it happen. I could be making nutrition facts for a new product. So there's a lot of things that go on behind the scenes.

**Cory:** So in my mind, what I'm thinking of inventing a new or innovating on food, I'm thinking of like somebody in a room with ingredients in a bowl and putting things together and trying things out, I'm probably simplifying this in my brain. So if you could help me fill in these blanks, like so if you're coming up with a new thing around granola, are you physically there working with ingredients that go into granola and making this physical thing or help me, I guess kind of understand to.

**Alyssa:** Yeah, yeah, of course. I start with like what I call paper exercise and that is the formula, the ingredients, the cost with what the customer has in mind. And if there are



nutrition restrictions I have to keep that in mind as well. So it's really like a puzzle. It's a fun puzzle trying to keep, you know, like I have to make sure the sugars are at a certain level. Or, you know, the fiber or the protein. But I also have to make sure it tastes good and that it's not going to be too expensive and that it fits their brand and what they're going for. So I start with that. And then if I have something that I think looks promising, which takes some experience to be able to like, look at it on paper and then be like, ok, I think this is going to work in our lab. But I go then I go downstairs and I go into the lab where we have a whole inventory of ingredients and cooking equipment. Basically we have like a mini oven that is representative of the ovens that we have out on the production floor. And then I make it like I would make it on the line or as close to it as possible. And I've done enough scale up so I can understand, like, OK, this is going to be too sticky or, you know, or it might not work. And then I make it and we try it as a team, if I think it's good enough or I'll go through a whole bunch of variations of things until I get to where I need to be, whether that's flavor or the texture. And then we usually send it to the customer at that point, if we all agree that it's good enough and we'll send it with all the info that they need. So the nutrition facts and things like that.

**Cory:** Do you find that you like now after being in this field, you never look at nutrition facts on a box of food the same?

**Alyssa:** I'm definitely a little bit more judgmental. Sometimes I'm like, why would they put that in there, you know, trying to understand the functionality or something of an ingredient?

**Cory:** Well, it's interesting what you're saying about like looking at being able to look at it on paper, look at the ingredients and determine be able to just jump ahead to how it's probably going to turn out. You talking about that process like that's something completely foreign to my brain of thinking, like, oh, based on these ingredients, I can tell that this is going to be a little too sticky or whatever you said, texture wise.

**Alyssa:** Right. I think that's what was the most intimidating for me, thinking about R&D like, oh my gosh, how am I ever going to get to a place where, you know, I know what I'm doing right. Where I'm confident enough to say, like, this is what's going wrong or this is, you know, this is what it's missing. And just I mean, a lot of times I have a blank canvas and I just have to put together ingredients. And that for me was really

intimidating when I first got into R&D. But I'm glad that it feels at least like it's worked out for me.

**Cody:** It seems like a really interesting puzzle. I think you called it. So you talked about your process of using the mini oven and things like that to make the first version of this product. What that we don't normally think about goes into from you making something at a small scale right there to actually being something that you can mass produce for a client or just in general, like, I guess as the consumer. What are the things that we don't see that has to happen for something to actually get pumped out at scale?

**Alyssa:** That's a really good question. The first thing that comes to my mind is, well, you know, we actually make granola like kind of like you would make it at home. But there are a lot of things that go into sourcing the ingredients, that's a whole other aspect of what I do and making sure that everything is safe, that we have reliable we have reliable vendors. We have, you know, just safe to eat ingredients.

**Cory:** Is there a level of consistency to that you have to have in that bag over a couple of week period is going to be the same if you take one from two weeks down the road versus this one?

**Alyssa:** Oh, absolutely. Yeah. We have all these kinds of metrics that we look at. I mean, we have a whole quality team that is checking things every single hour or more. And just to make sure that we get consistency, you know, sometimes people are really critical also of certain ingredients. But really, these ingredients are in there for a reason. And sometimes, I read things on our customers, Instagram's where I'm like, oh, they just don't understand why there's vitamin E and something like it's you know, there are things that are in there that are there to keep it shelf stable over time. And those are the things that I wish I could just, like, scream out, you know.

**Cory:** There's it makes me think because like you commonly hear so like someone saying like, oh my grandma, my grandpa makes this bomb sauce or something like I'm trying to get them to like, you know, get it in stores or whatever. And that phrase in and of itself is like, oh yeah, you should. But then yeah, I was just so interesting to hear all that goes into it too, because I know it's not as simple as Grandma or Grandpa taking

that bottle down to the store and then trying to make it at a big amount. I know that there's a lot more to it. So that's super interesting to hear.

**Alyssa:** Yeah, there's a lot more to it.

**Cory:** So I know that Bridgetown also I saw on the website is a B-corporation, which certification that requires companies to meet certain social and environmental performance standards to kind of get this badge. Take me behind the scenes like how much does the company value sustainability and how much does that kind of drive you in your work?

**Alyssa:** Yeah, you know, sustainability is especially important right now, I think a lot of what we do is driven by our customers, but we do have the power to have some influence over them. Like a lot of our customers are switching to recycle ready pouches and film, which is huge. Any time we have food waste, the food goes to animal feed. So that's a big part of sustainability and keeping that cycle going. We also are super involved. We're actually we're right next door to an urban farm called Zinger Farm. Our company is super involved and very passionate about supporting this farm. And it's a very sustainable organic farm. They do CSA boxes, they do a lot of education for the community, they do school trips and things like that. Our company is super, super involved in the community as well. And it all really plays a part into sustainability and, you know, moving toward a better future.

**Cory:** Yeah, that's super cool and wonderful in these times, especially to hear about businesses supporting other businesses. That that's really cool. Ok, so before we get to the last segment of our episode, which is our fun segments, I want to ask the name of this podcast is What's Next? And so you've kind of gotten to this place where you're a senior food scientist at Bridgetown. Maybe I can ask what's next for you or what do you have any personal professional goals that you kind of see as the next steps for you?

**Alyssa:** Well, I just recently got into my role as senior food scientist, you know, I have a direct report and I'm kind of exploring that new development in my career as a manager. But what's next for me, you know, I don't know. As uninteresting as that sounds, I'm all about like learning more and trying to develop my skills. I've become a part of at Bridgetown, like doing sorry, doing customer management and project management.

And I'm really excited about that part of my job. So maybe something in that direction. I've also always, always dreamt of being in a sensory lab. Bridgetown doesn't have one of those.

**Cory:** What's a sensory lab?

**Alyssa:** Big companies have these types of labs where they bring people in this anybody, and they usually pay them to taste their food. They then run statistics based on the results they get from the answers that the people that came in gave. So doing something like that, we had a sensory evaluation class, Oregon State in the program. And it was by far like one of my favorite classes.

**Cody:** So and so it's like you're paying attention to how these people are like the name says, sensing or like tasting, smelling, feeling like exactly. All of these. OK. Wow, that's really interesting. I'm like thinking of a bunch of scientists in white coats behind like a mirrored glass thing, like looking at these like human test subjects eating granola bar for the first time.

**Alyssa:** Yeah, pretty much. They like, you know, a lot of times they'll like put food in front of these people, like they'll like open a mini door and put it in front of them and then close it. And then there's either like a computer or there's a piece of paper or they mark down, you know, like, oh, which one did they like better? Or so there's a whole bunch of different tests that you can do. And then you run statistics on the results.

**Cody:** Yeah, that's so interesting.

**Alyssa:** And that was super cool in me, so I'd be interested in that down the road.

**Cody:** Also find out like who is the person who's like diving into like the yogurt covered raisins. Like you find out who's got their favorite thing, the person who can't hold back and jumping in.

**[Bouncy theme music plays.]**

**Jessie:** Hey Beavs! - Jessie here, I'm a 2016 OSU grad, and member of the OSU Next Council. And I don't know about you but I spent the first years of my career learning my job and making sure that I was on the right path. Then one day I looked up and I realized that I totally disconnected from the OSU community. Luckily I attended an OSU Next event and not only did I find relevant information but I found the best people to share it with.

As OSU Next has quickly expanded we have had to find ways to keep Beaver Nation informed and engaged which is why I am excited to announce the launch of our [OSU Next LinkedIn group](#). This is a great space to connect with recent grads and share information about the first 10 years out from graduation. Go to LinkedIn and search for [OSU Next](#) to join today. I'll see you there!

**[Bouncy theme music fades.]**

**Cody:** Ok, so this brings us up to our fun segments as we close out the episode, these are ones that we've been asking all of our guests and they just kind of get a little bit more fun background onto who you are. And so this first one is called Give Some and Get Some. So I want you to imagine that you just won ten thousand dollars and you get to donate half of it to a charity cause, an organization that you support. And then the other five thousand. The other half, you have to do something fun with it. What's I guess your response to that? How would you use each half.

**Alyssa:** Ten thousand dollars. Ok, if I were to give some can I give to two places?

**Cody:** Yes

**Alyssa:** Well OK, I give monthly to the Blanchet House of hospitality here in Portland. They're located downtown and they help the vulnerable communities. I'd probably give some to them, maybe half twenty five hundred there. And then I just read Just Mercy by I think Bryan Stevenson and he, started the Equal Justice Institute. It's also a movie with Michael B. Jordan now, anyway I would give the other half to that because that was a very inspiring story.

**Cody:** Yeah, love it, that's cool. And then what about the fun half?

**Alyssa:** The fun half, I will always use money for traveling.

**Cody:** It's been a common answer.

**Alyssa:** I guess I should probably say where I should go.

**Cody:** And there's no there's no covid restrictions on travel in this world.

**Alyssa:** OK, I would go back to Ireland. I have not been back to Ireland since I studied abroad and I would really like to bring my significant other there so he can experience that as well. And we'd probably hop over to Scotland too, because I haven't been there yet.

**Cody:** I always find it like confirmation that a place must be good if somebody, when given the opportunity to go anywhere, says, I would go back to the same place. I think like that always says like, oh, like there must be something there, especially you as someone who spent a few months there, like.

**Alyssa:** Yeah, yeah. It has a special place in my heart.

**Cody:** Yeah. And to share it with someone else too who is close to. That's cool. OK, so this next one is called my quarantine thing, so during these last six, seven, eight months, folks are trying new things, such as getting a pet for the first time, cutting their own hair, trying a new hobby. What kind of is there a certain thing that stands out to you that's kind of your new quarantine thing that you've taken on since it started?

**Alyssa:** Yes, the first this is kind of embarrassing, the first thing that stands out to me is there was a there is a sale on the Sims and I don't know about you but I was super into the Sims when I was a kid and it was five dollars. So I downloaded The Sims. I don't play a lot, but like when my boyfriend's playing FIFA or something, I'll hop on. The Sims and bike riding.

**Cody:** This is actually really eerie because last night my partner and I were talking about she was a big Sims player. I played some as a kid and we were just talking about

like how fun it was. And we were like she was like, I think I have actually like the disc still. And we were like rolling around in our heads of like, well, that even still work on today's computers. Like, I remember when you had to be like, oh, this is for Windows XP. And then now I'm like, would that even still plug in? So you just downloaded it. Is that the right way to do it now to download it?

**Alyssa:** Yes, I think so.

**Cody:** For five dollars?

**Alyssa:** The new thing, it was five dollars.

**Cody:** Wow.

**Alyssa:** I couldn't not.

**Cody:** So many, so many good moments. So many times that I couldn't get them to be successful in their careers and their house and everything.

**Alyssa:** You just use the cheats.

**Cody:** Well that's true. That's great. OK, so this final one is a 45 second trivia challenge focused on OSU trivia. So we've been tallying up all of our guests scores here in season two. And forty five seconds is pretty quick, but I'll set the timer and then if you don't or like, you're stumped on it, just say pass or skip and we can move to the next one.

**Alyssa:** Ok, let's do it.

**Cody:** OK, are you ready, timer. What modern version of this candied fruit was invented at OSU?

**Alyssa:** Oh, the maraschino cherry.

**Cody:** Yes, correct. 2016 what was discovered under the endzone at Reeser Stadium?

**Alyssa:** Pass

**Cody:** What was the campus newspaper called the OSU?

**Alyssa:** Oh, I can only think of the Corvallis or something. Pass.

**Cody:** What's the number of the highway between I-5 and Corvallis?

**Alyssa:** Thirty four.

**Cody:** Got it. What is a professor that you had to OSA you?

**Alyssa:** Dan Smith

**Cody:** Name a cultural center, OSU. We are up on time. Here you got the three,, which this is hilarious because that's tied for the lead with like three other people. Nobody's gotten past three. You were so close on the campus newspaper.

**Alyssa:** I was.

**Cody:** It's the well, the Gazette Times is the Corvallis newspaper. You had that. The campus newspaper was the Barometer.

**Alyssa:** Oh, that's right.

**Cody:** Yeah.

**Alyssa:** I would not have pulled that out of the depths of my memory.

**Cody:** That's pretty impressive. Were you consistent reader of the Gazette Times while in Corvallis?

**Alyssa:** I don't think so. I don't know why it sticks out to me.

**Cody:** You had it delivered every day?



**Alyssa:** It probably got delivered to my sorority.

**Cody:** That's funny things that are tucked in your brain somewhere else. Well, Alyssa, we really appreciate your time. Super interesting stuff to hear about all that you're working on at Bridgetown. And the whole world of food science is something that super interesting to me and I didn't know much about. And I hope our listeners also took a lot from that. So I appreciate you sharing your story.

**Alyssa:** Yeah, my pleasure. I hope there was something out of it.

**Cody:** Yeah. And to all of our listeners out there in Beaver Nation, we will catch you on the next episode.

**[Bouncy theme music plays.]**

**Cody:** Hey, listeners, our goal at OSU next to the alumni association is to build community, and that includes creating connections and sharing these unique stories with the rest of the nation. If you found this episode of the What's Next Podcast valuable, you can help us achieve this goal by writing a quick review, leaving a rating and subscribing to the show in your preferred podcast player. We're thankful for your support.

**[Bouncy theme music fades.]**