SNOW. SNAKES

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December 5, 1956

Geneva, N. Y.

COUNTY AGENTS FRUIT SCHOOL

A sizable delegation from the Plant Pathology and Entomology Departments will take part in the County Agents Fruit School which is being held in Ithaca Wednesday and Thursday of this week. This school is held every year to bring the very latest information to the County Agents. Dr. Braun will dis cuss Strawberry diseases -- Dr. Szkolnik will speak on the fungicide tests in 1956-Dr. Glass will talk about

the red-banded leaf roller's resistance to insecticides -- Dr. Smith will discuss the plum curculio and the tarnished plant bug-Dr. Lienk will speak on mites and fruit maggots-Dr. Shea will discuss apple insects in Bird Faeders the Hudson Valley -- Dr. Taschenberg Will speak on grape insects.

SEMINAR COMING UP

Dr. George W. Pearce, formerly at this Station and now Chief of Chief the Chemistry Section, Communicable Disease Center, Savannah, Georgia, will be visiting here Wednesday, December 12th. He will give an informal seminar on his work at 4:00 P. M. in the Staff Room in Jordan Hall. All interested persons are invited.

ATTEND BUFFALO MEETING

Dr. Pederson, Dr. Lee, Dr. Wilson, Dr. Robinson, Dr. Schulz and Bob LaBelle left Monday for Buffalo to attend the Fall meeting of the Western New York section of the Institute of Food Technologists. Dr. Wilson will deliver a paper on a "Report on Studies Relating to the Quality of Freestone Peach Purees as Affected by Harvesting and Processing Conditions."

RETIREMENT PLAN

This is a reminder for Station employees who are now under the 60 year retirement system and who wish to change to the 55 year retirement plan that they should sign up as soon as possible.
right expires December 31, 1956.

TO ATTEND MEETING

Dr. Pederson will attend a meeting of the National Kraut Packers Association in Cleveland, Ohio on Thursday and Friday. He will assist in grading for kraut quality.

IN WASHINGTON, D. C.

Dr. Kertess is in Washington, D. C., attending a subcommittee meeting on Food Research of the Inter-departmental Committee on Nutrition for National Defense.

SUBT

COUGHNUT

BACON

CHERRY GRADING

Mr. Gordon Cornish from Processed Products Inspection, Rochester office, will be here most of this week to grade the 1956 pack of canned and frozen red tart cherries....Dr. Arthur Sidwell from Beltsville will be here on Wednesday to observe the grading.

Dr. Schreeder and Dr. Hamilton will attend the annual meeting of the American Phytopathological Society being held in Cincinnati, Ohio, on December 6th, 7th, and 8th.

FOOD SCIENCE SEMINAR

Dr. Moyer gave a seminar Tuesday afternoon in Ithaca. This was one of a series of seminars being presented at Ithaca by the Food Science and Technology Department. Dr. Moyer spoke on "The Pilet Flant in Relation to Food Research".

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BUSINESS TRIP TO KALAMAZOO

Dr. Michael Szkolnik spent Monday and Tuesday in Kalamazoo, Michigan in conferences with officials at the Upjoha Company.

MOVES TO VERNON, N. Y.

Dorothy Mulholland left Sunday for her new home in Vernon, N. Y. Friday was her last day at the Station and Plant Pathology had a farewell party for her on Friday afternoon. She was presented with an opal ring as a going away present.

STATION CLUB

Will all Department representatives for the Station Club membership drive, please hand in your list to Charlie Amidon by Friday.

SURER SIGN THAN SNOW

Winter must really be here. I see that Mrs. Withian is back at her old job in the Seed Lab.

SPORTS

In line with our policy of always bringing you the latest sports news: FLASH! Here is the final result of that chess game that the STATION NEWS first reported back in April. Bob LaBelle is no longer the Finger Lakes Chess Champion. In the 9th and deciding game Bob lost to Jim Jenkins of Newark.

SHAPE OF THINGS TO COME

A LOT OF MEN MUST READ FOOD ADS..... that's one conclusion apparent from a recent poll of 700 "middle class" married males from all parts of the country....... 80% of the hubbies frequently took mama's place in the grocery line.... and 71% of them were at home on the range (gas or electric type) at one time or the other,

JUST PULL THE STRING....AND THERE'S YOUR HOT MEAL....it's a new kind of packaged dinner that will soon be seen on the shelves of the nation's food markets. Diners, it is said, wen't need a stove or fire to warm up this repast....all they'll have to do is pull a tad on the side of the box...that will activate a chemical which generates a high temperature for several minutes, long enough to heat up the soup, coffee, meat, buttered bread, pie and seasoning inside.

NEW BOOKS
Handbook of Material Trade Names. Supplement 1. Ind. Res. Service, 1956.
Feininger. The Anatomy of Nature. Crown, 1956.
Benson. Farmers at the Crossroads. Devin Adair, 1956.
Carpenter. Immunology and Serology. W. B. Saunders, London, 1956.
Smithsonian Institution. Annual Report, 1955. Washington, D. C.
The Chemical Society. London. Recent Advances in the Ohemistry of Colouring Matters. 1956.