

VOLUME LXXXVIX • NO. 4 FEB 15 - 29, 2008

BRIEFS

Dick Durst Appointed to Committee

Richard A. Durst, Professor Emeritus of Chemistry in the Department of Food Science & Technology and Adjunct Professor in the Department of Biological and Environmental Engineering, has been appointed to the International Union of Pure and Applied Chemistry CHEMRAWN (CHEMical Research Applied to World Needs) Committee. Durst was nominated by the U.S. National Academy of Sciences to serve on this committee, and he was elected at the IUPAC General Assembly in Torino, Italy, in August 2007.

The goal of the CHEMRAWN Committee is to improve the quality of life by fostering chemical research applied to world needs. Most recently, the needs addressed have been for pure water, a clean environment and a sustainable food supply.

The CHEMRAWN mission statement, designed to reflect a set of purposes around which various activities are organized. These proposes are:

(1) to identify human needs amenable to solution through chemistry with particular attention to those areas of global or multinational interest, (2) to serve as an international body and forum for the gathering, discussion, advancement, and dissemination of chemical knowledge deemed useful for the improvement of man and his environment, and (3) to serve as an international, nongovernmental source of advice for the benefit of governments and international agencies with respect to chemistry and its application to world needs, and to be responsible for organizing IUPAC activities in these areas.

Durst previously served as a member of the IUPAC Commission on Electrochemis-

(*Continued on page 2*)

Chris Gerling Appointed Cornell Enology Extension Associate

hristopher J. Gerling has been appointed Extension Associate in enology in the Experiment Station's department of Food Science and Technology. The appointment is effective February 18, 2008.

"I'm very pleased that Chris has accepted this position. He has the necessary personal assets to be a fine enology extension associate," said Cy Lee Food Science and Technology Chair. "Chris also has excellent educational credentials and cross disciplinary experience in both enology and viticulture, and most importantly he is very familiar with the Cornell enology and viticulture program and the New York State wine industry."

As a member of a multidisciplinary team in the College of Agriculture and Life Sciences (CALS) Enology and Viticulture program, Chris will play a leading role in the coordination of enology and extension programs through collaboration with faculty, staff, and other statewide extension personnel.



C. Gerling

This includes facilitating educational programs that support the growth and improved quality of premium wines throughout the state. Examples include organization of statewide wine industry workshops, regional meetings, and conferences as well as coordination of tasting panels to review wine evaluations associated with research.

Additional responsibilities are the coordination of, and scheduling of wine fermentations and evaluations that are done in the enology laboratory in Geneva. He will also have an active role in the preparation and writing of extension publications focusing on issues of importance to the New York wine industry.

"The appointment of Chris ensures the continuation of a strong and committed extension component in the enology program," said Chris Watkins, Cornell Cooperative Extension Associate Director. "Chris joins an outstanding team of individuals in the College of Agriculture and Life Sciences at Geneva, Ithaca and throughout the state. This team is making major contributions to New York State's wine industry to ensure that it thrives and continues to grow."

"A strong foundation in research is essential for the development of any industry, but equally important is the input and experience of the industry to help guide and focus the research," Gerling said. "I firmly believe that this connection is the essence of extension and in this connection lies one of New York's most important strategic advantages."

Gerling has been working as an assistant winemaker at Anthony Road Wine Company in Penn Yan since the Spring of 2006. He worked at the Station from 1999 – 2005 as a technician in both the Horticultural Sciences and Food Science and Technology departments and while a graduate student was a teaching assistant for Food Science 430 – 'Understanding Wine and Beer.'

Gerling received his BS degree (communications) from Cornell in 1999 and an MS (food science) in 2007 also from Cornell.



(BRIEFS, continued)

try, a member and chairman of the IUPAC Commission on Electroanalytical Chemistry, a member of the IUPAC Analytical Chemistry Division Committee and was elected a Fellow of IUPAC in 2002.

Be a Hero

When you join March of Dimes WalkAmerica, you give babies born prematurely a fighting chance. Not ready to meet the world, many of these babies struggle just to survive. The funds you raise (or give) support lifesaving research and innovative programs.

This year the March of Dimes WalkAmerica will be held on Sunday, May 4. Registration is at noon, and the Walk begins at 1 PM at the Seneca Lake State Park.

If you're interested in participating in the walk or in giving to this cause, please contact me at kad2, or x2236. I will provide you with a registration card and more information.

Those of you who have participated in previous walks should have received registration material at home. Please be sure to indicate you are on the Geneva Experiment Station team. Also, please let me know if you plan to walk this year so I can include you on the Station list of participants.

Also, in order for the Station Team to reach our \$500 goal, we will be selling Niagara chocolate bars. If you would like a box of candy bars to sell, please let me know.

K. DeRosa

Konstantin Frank Ephemera on Display

In conjunction with the Lee Library's recently received book donation from the Konstantin Frank family, a selection of interesting ephemera and volumes is now on display in the library's reading room. Stop in and take a look!

For details on this important donation see the following:

NYSAES Press Release:

http://www.nysaes.cornell.edu/pubs/ press/2008/080205Library.html Cornell Chronicle: http://www.news.cor nell.edu/stories/Feb08/wine.books. jo.html

Station News: http://www.nysaes. cornell.edu/comm/stationnews/pdf/ SN080202.pdf

New Products for Maple Producers

aple producers have five new and/or improved options for their products thanks to food scientist Olga Padilla-Zakour and the team at the Food Venture Center (FVC). Padilla-Zakour formulated new recipes for maple products and optimized old favorites such as maple jelly. The maple industry has traditionally featured three main products: maple syrup, maple cream, and maple



Maple Meringues

sugar. The formulations made in Geneva offer more options for producers: maple meringues, maple slushies, maple straws, 100% maple lollipops and hard candy, along with shelf-stable maple beverages. Any of these items would easily find a niche in the lucrative specialty foods market.

According to available data, the maple industry in New York State sells less than 10 percent of its product as specialty food items, leaving plenty of room for diversification and creativity. The new products tested in the FVC lab represent a foray into value-added

(Continued on page 3)

Garden Scape 2008

The Monroe County Fair and Expo Center (Dome Center), Henrietta, NY March 13 - 15, 9 AM - 9 PM March 16, 9 AM - 5 PM

This year's theme "*It's a Garden Life*" features more than 20 beautifully landscaped gardens emphasizing ways people can enjoy living in their outdoor gardens and spaces as an extension of their homes. There will be more than 80 vendors, daily seminars by top gardening experts, and a number of special events.

Advance sale tickets are \$10 or \$12 at the door. Children 15 and under are FREE with parents. Tickets are available from Amy Andersen, Room A104, Department of Plant Pathology and Plant-Microbe Biology, Barton Lab. (ada10 or x2331) Please have exact amount for your tickets or make your check payable to "Station Club." Advance sale tickets are only available through March 11, 2008.

For more information, go to www.rochesterflowershow.com



A Fruit a Day May Keep Alzheimer's at Bay Suggests New Cornell Study

E ating more apples, bananas and oranges just may help stave off such neurodegenerative diseases as Alzheimer's and Parkinson's, suggests a new Cornell study published online in the *Journal of Food Science*.

When Chang Y. "Cy" Lee, Cornell professor and chair of food science and technology at the university's New York State Agricultural Experiment Station in Geneva, N.Y., and South Korean colleagues exposed neurons (nerve cells) to apple, banana and orange extracts, they found that the fruits' antioxidants, specifically



the so-called phenolic phytochemicals, prevented oxidative stress-induced toxicity in the neurons.

"Many studies indicate that the brains of Alzheimer's patients are subjected to increased oxidative stress, and the resulting cellular dysfunctions are widely believed to be responsible for the nerve degeneration in these patients," said Lee.

Lee had reported in 2004 that similar chemicals in apples could protect rat brain cells when assaulted by oxidative stress in laboratory tests, and therefore, that apples might help prevent the type of damage that triggers Alzheimer's and Parkinson's disease.

"Since then, we received many requests (mostly from the general public), asking about the potential benefits of other common fresh fruits in our daily diet, such as oranges or bananas. To answer these questions, we did some additional work," Lee said.

Unpeeled apples, he said, contain the highest content of protective antioxidants, followed by bananas, then oranges. These foods are the major fruits in Western and Asian diets.

"Our results suggest that fresh apples, banana and oranges in our daily diet along with other fruits may protect neuron cells against oxidative stress-induced neurotoxicity and may play an important role in reducing the risk of neurodegenerative disorders such as Alzheimer's disease," Lee concluded.

In other work, Lee had found that plums, grapes and cherries also have strong antioxidant activity and that apple phenolics inhibit colon-cancer cell and liver-tumor cell proliferation in laboratory tests.

The study was supported by Gyeongsang National University and the Ministry of Agriculture and Forestry, Republic of Korea.

S. Lang

(MAPLE, continued)

maple items backed by both the regulatory and scientific expertise of the FVC.

In addition to formulating the recipes, Padilla-Zakour has provided nutrition labels and ingredient listings for each of the five products. By law a list of ingredients is required on all food labels. Small-scale producers may not be required to have nutrition facts in their labels, but they can make products more appealing to consumers visiting a farm stand or local market and are often necessary for entry into the wholesale market. Padilla-Zakour has been able to provide the service free of charge due to the funding received from The New York Farm Viability Institute. Typically, a \$100 to 800 cost is charged by industry for nutritional analysis of a single product to produce the familiar Nutrition Facts panel in the labels. "We are committed to support maple producers' success by finding alternatives and innovative uses of maple syrup that can be easily implemented at the farm level," said Padilla-Zakour.

The products are just the latest offering in an extended effort to assist the maple industry. In 2004, Padilla-Zakour and her team worked to make improvements to maple cream, a specialty product plagued by its tendency to mold and separate. The optimized formulations extended maple cream shelf life and consistency, making the product easier to store and adding value for both consumers and producers. The newest recipes are being shared freely with producers by the Cornell Sugar Maple Research and Extension Program, which is also teaching producers to make the items.

E. Keller



Every year, the American Cancer Society welcomes the arrival of Spring with thousands of Daffodils. The magnificent flower is also the Society's Symbol of Hope... that cancer will be eliminated as a major health problem.

It is our hope that you will join us in continuing to make a difference in the fight against cancer by participating in the American Cancer Society's Daffodil Days campaign.

A bunch of 10 fresh-cut daffodils is \$10 each; potted plants are \$10 each; A Boyds Bear and a Bunch is \$25 each. Also, Gift of Hope Anonymous Donation is \$20. (Supports the mission of the ACS and enables the Society to anonymously deliver flowers to a local health care facility.) New this year is the Bear of Hope Anonymous Donation for \$25. (Supports the mission of the ACS and enables us to anonymously deliver a Boyds Bear to a child at a local children's health care facility.)

Place your order with Nancy Reissig by February 15 with payment. Please make checks payable to the American Cancer Society.



CALENDAR of EVENTS FEB 15 - 29, 2008

MEETINGS

CHAIRS MEETING

Date:	Tuesday, February 26, 2008
Time:	8:30 AM
Place:	Director's Office

CALS FACULTY & SENATE MEETING

Date:	Wednesday, March 5, 2008
Time:	4 PM
Place:	A134 Barton Lab
	Audio/Visual Linkage

SEMINARS

PLANT PATHOLOGY

Date:	Tuesday, February 26, 2008
Time:	3:30 PM
Place:	A134 Barton Lab
Title:	IR-4: Field Aspects and the IR-4
	Process
Speaker:	Edith Lurvey, Geneva

HORTICULTURAL SCIENCES

Date:	Monday, February 18, 2008
Time:	11:15 AM-12:10 PM
Place:	A134 Barton Lab
Title:	The Effect of Common Flooding
Speaker:	Practices on Cranberry Vines Justine Vanden Heuvel, Geneva Via Polycom
Date:	Monday, February 25, 2008

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Time:	11:15 AM-12:10 PM
Place:	A134 Barton Lab
Title:	Fruit Development and
	Parthenocarpy in Cloudberry
Speaker:	Olavi Junttila, University of
-	Tromso, Norway
	Via Polycom
	2

ENTOMOLOGY

Date:	Tuesday, February 19, 2008
Time:	10:30 AM, Coffee at 10:15
Place:	A134 Barton Lab
Title:	Can You Spell Entrepreneur?
	Fostering New Enterprises at the
	Geneva Experiment Station
Speaker:	Bob Seem, Geneva

SEMINARS CONTINUED

FOOD SCIENCE

Date:	Wednesday, February 20, 2008
Time:	11 AM
Place:	FST Conference Room
Title:	How to Make More Efficient Use
	of Computers in Science
Speaker:	Ramon Mira de Orduña, Geneva
Date:	Wednesday, February 27, 2008
Time:	11 AM
Place:	FST Conference Room
Titles	Developments in Food Texture

Title: Developments in Food Texture

Speaker: Malcolm Bourne, Geneva

LTC

Date:Thursday, February 28, 2008Time:9 - 11 AMPlace:LTCTitle:Excel BeginningInstructor:Cheryl Ten Eyck

CLASSIFIEDS

FOR RENT: 1/2 house In Dresden, route 14 south about 15 miles. \$500 per month + deposit. Unfurnished, newly redecorated, no children, smoking or pets. Off street parking for 1 vehicle. Contact Mary Lou Hessney, mlh5, or phone 536-8500

FOR SALE: 10" Craftsman radial arm saw \$150, 14" Jet Bandsaw \$400, Grizzly Belt and Disc floorstanding sander \$100, Delta 12" planer \$200. All are in good shape. Holly at 2420, hlw7

FOR SALE: 2000 Toyota Camry CE, 90,000 miles, White, excellent condition, automatic, A/C, power windows power mirrors radio/tape/cd player, \$5,500. Contact Terence Robinson 315-787-2227 or tlr1@ cornell.edu

TAEKARDIO AND BOKKENKICK

Days:	Monday, TaeKardio
	Wednesday, Bokkenkick
	Thursday, TaeKardio
Time:	12 - 1 PM
Place:	Jordan Hall Auditorium
Cost:	\$25 for 6 weeks
Instructor:	Tina Felice, Geneva Martial Arts
Time: Place: Cost:	Wednesday, Bokkenkick Thursday, TaeKardio 12 - 1 PM Jordan Hall Auditorium \$25 for 6 weeks

STATION SAFETY COMMITTEE

REQUESTING HELP FOR MEDICAL EMERGENCY 1. Call for help

Scream or yell for help to get assistance from a co-worker or by other building occupants.

2. Call 9-911 and extension 2499

Call 9-911 and see that a call is made to extension 2499 at the same time. This could be done by someone else calling extension 2499 while you call 911. In either case the following information should be given:

- Your name and telephone number
- Location of the emergency
- Type of emergency

If both calls cannot be made at the same time, call 2499 as soon as possible after making the 911 call.

Note: Call from a safe location, if possible. Remain calm. Speak slowly and clearly. Do not hang up the phone until the dispatcher ends the phone call.

3. If you are alone with a downed person call 9-911 first than call X 2499 for assistance as soon as possible.

Note: Response time is very critical, therefore, after giving critical information to 9-911, call X 2499 immediately

SAFE HAVEN

Jordan Hall is the safe haven for the entire Station community. In case of an emergency building evacuation during inclement weather, the affected building occupants should report to Jordan Hall.

If you have any questions, please contact Soon Kong at 787-2350 or Mart VanKirk at 781-5307.

Thank you for helping to maintain a safe work environment.

YOGA FOR EVERYONE

Day:	Monday
Time:	12 - 1 PM
Place:	Jordan Hall Staff Room
Cost:	\$25 for 4 sessions
Instructor:	Margaret Newland &
	Leigh Pitifer
	Biginner thru advanced

http://www.nysaes.cornell.edu