



CALENDAR of EVENTS MARCH 8 - APRIL 1, 2005

MEETINGS

CHAIRS' MEETING

Date: Tuesday, March 22, 2005
Time: 10:30 AM
Place: Director's office

SEMINARS

HORT SCIENCE

Date: Monday, March 21, 2005
Time: 11 AM
Place: Jordan Hall Staff Room
Title: A search for drought tolerance genes in maize
Speaker: Timothy Setter, Ithaca

Date: Monday, March 28, 2005
Time: 11 AM
Place: Jordan Hall Staff Room
Title: Precision nitrogen management for maize production in New York State: A modeling approach
Speaker: Jeffrey Melkonian, Ithaca

FOOD SCIENCE & TECHNOLOGY

Date: Wednesday, March 30, 2005
Time: 11 AM
Place: FST Conference Rm., 2nd Fl.
Title: Modeling of Lactic Acid Production From Corncocks
Speaker: Chate Ruengruglikit, Geneva

PLANT PATHOLOGY

Date: Tuesday, March 22, 2005
Time: 3:30 PM, Coffee at 3 PM
Place: Room A133, Barton Lab
Title: Understanding Common Rust Epidemics in Sweet Corn: Linking Time of Spore Arrival with Possible sources Using Air Parcel Trajectory Analysis
Speaker: Denis Shah, Geneva

(Continued)

SEMINARS (continued)

LTC

Title: Windows XP Basics
Date: Wednesday, March 23, 2005
Time: 9 - 11 AM
Place: Jordan Hall Staff Room
Instructor: Jane Irwin
Please Note: Microsoft Word is not being offered until May 4, 2005
Visit our website at <http://www.nysaes.cornell.edu/library/computing/instruction.html> to check out all of the classes available this Spring.

SPECIAL CLASS

CHAIN SAW SAFETY CLASS

CALS OEH has invited Mr. Dan Tilton from Tilton Equipment Company, Rye, NH to present "Chain Saw Safety". This program will include saw selection and safety devices; saw chain function and maintenance; cause, effect and prevention of kickback; personal protective equipment; and a demonstration of modern felling, limbing and bucking techniques.
Please hold the following dates. Agenda and specifics to follow shortly.
Tuesday, March 29 1/2 day session - Ithaca (1:00 p.m. - 4:30 p.m.)
Wednesday, March 30 1/2 day session - Geneva (1:00 p.m. - 4:30 p.m.)
Thursday, March 31 1/2 day session - Ithaca (8:30 p.m. - 12:00 p.m.)

ENGLISH AS A SECOND LANGUAGE

ESL meets every Tuesday and Thursday evenings from 6:30-9:30 P.M. in the Sawdust Cafe. The class is presented by Finger Lakes Community College (FLCC), free of charge, and open to the community.
The FLCC spring semester calendar includes a spring break from March 21-25; therefore, the ESL class is not scheduled to meet that week. The last class of the semester will meet on Thursday, May 19.
If you need further information or have questions, please contact Charie at X2210 or e-mail: cah3@cornell.edu.

FITNESS

AEROBICS

Date: Mon. & Fri.
Time: 12:10 - 1 PM
Place: Sawdust Cafe

TAE KARDIO

Date: Mon. & Wed.
Time: 12:10 - 1 PM
Place: Jordan Hall Auditorium.

CLASSIFIED

FOR SALE: Child's single bed - include-headboard, footboard, box springs & mattress. \$50. Contact Greg English-Loeb at X2345 or gme1

Spring is almost here and it's time to clean out the garage, attic or basement. You can list those unwanted items in a Station News classified ad free of charge. Just send your information to Donna Boyce at dmb62@cornell.edu

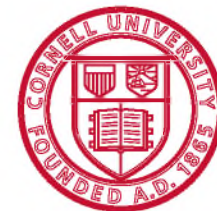


Oh no, the sky is not falling, but Boy Scout Troop 4 is having a Chicken BBQ Saturday, March 26 from 11 AM - 12:30 PM Tickets are \$7 Call Sherri Tennes, for tickets @ x2292 or 789-1851

If you're a chicken, I would cross the road and "high tail" it out of town as soon as I could.

Give the Gift that Lasts a Lifetime Monday, April 4 9 AM - 2 PM The Station Blood Drive Jordan Hall Lounge

Please call Amy Andersen at x2331 or ada10@cornell.edu to schedule your appointment. If you donated before February 8, 2005 you are eligible to donate again.



STATION NEWS

New York State Agricultural Experiment Station, Geneva, New York

VOLUME LXXXVI • NO. 6
March 18 - April 1, 2005

BRIEFS

Bulletins Online

Communications Services announces the online availability of the most commonly requested New York's Food and Life Sciences Bulletins. 82 bulletins from the FLS series of 155 have been OCR scanned and posted as pdf files at: <http://www.nysaes.cornell.edu/pubs/fls/>. The site also contains an Excel document that lists the complete series and indicates which bulletins have been scanned.

The newly posted material has been drawing a fair amount of attention from around the world with over 1,000 requests served for the month of January 2005. Bulletin number 151 'List of Fruit Varieties Named at the Agricultural Experiment Station' drew the most attention with 696 requests followed by bulletin 127 'Sweet and Tart Cherry Varieties: Descriptions and Cultural Recommendations' with 435 requests.

Station Bowling Party

And the winners are.

1st Place Team—Berry Micro Tricho-1548
Courtney Weber
Betsy Bihn
Bill Boone
Kristen Ondik
1st Place Female—Betsy Bihn—189
2nd Place Female— Sharon Walburn—158
1st Place Male—Jacob Potter—205
2nd Place Male—Matt Lewis—192

Annual Pesticide Applicator Update Friday, March 25 in Jordan Hall Auditorium. Registration is 8:30-9:00 AM The program begins promptly at 9:00 AM.

The Cornell University Health and Safety Policy (Policy 2.4) includes pesticide

(Continued on page 2)

Finger Lakes Grape Grower Convention Held in Waterloo

The 56th Annual Finger Lakes Grape Growers Convention and Trade Show was held on March 4 and 5 at the Waterloo Holiday Inn. The program is an annual event organized by the Cornell Cooperative Extension's Finger Lakes Grape Program.



Tom Burr addresses the large group of attendees at The 56th Annual Finger Lakes Grape Growers Convention and Trade Show.

Participants from the Station and other NY grape extension programs included: Tom Burr, Thomas Henick-Kling, Bruce Reisch, Bob Pool, Greg English-Loeb, Terence Robinson, Juliet Carroll, Alan Lakso, Rick Dunst, Hans Walter-Peterson, Barry Shaffer, Tim Weigle, Alice Wise (Long Island), Martin Goffinet, Mary Jean Welser, Marty Schlabach, and Steve Lerch. Additional Cornell faculty from Ithaca included Paul Curtis, Jerry White, Elaine Engst (Kroch Library, Rare and MS division) and Steve Richards (NY Farm Net). Outside invited speakers included Tom Zabadal of SW Michigan Research and Extension Center and Cliff Ohmart, of the Lodi-Woodbridge Wine Commission.

The convention was expanded to be a two-day event this year, with breakout sessions on Friday and the customary joint session and trade show on Saturday.

"When our grower advisory committee met in November to plan the convention, there were too many topics of pressing interest to shoehorn into one day," said Tim Martinson, who organized the event. "Having an extra day of breakout sessions allowed us to present more specialized topics in depth, including the first-ever formal wine tasting offered at the convention."

Martinson said that they expected Friday's sessions to appeal to a smaller audience of vineyard and winery owners and managers, while Saturday's program was heavily weighted with pest management talks that would also appeal to vineyard workers seeking pesticide recertification credits. "To my great surprise, attendance was almost the same for both days, with 260 on Friday and about 325 on Saturday," Martinson said.

Friday sessions included:

- The Big Freeze and Aging Growers: How secure is our grape supply?
- Grower Relations and Growing the Market for Finger Lakes Wines
- Running Lean and Mean: Evaluating Costs and Returns for Vineyard Blocks,

(Continued on page 2)



(BRIEFS, continued)

use and application procedures that require any university employee who uses pesticides to:

1. be a certified applicator and
2. attend an annual update program.

The University procedures define "pesticide use" as any handling of pesticides. Examples include:

1. pest control within buildings, outdoors, on university grounds, plants and animals;
2. pesticide-related efficacy testing, studies of impact on biological control agents, leaching, residue analyses, environmental fate, etc.; and
3. transportation or storage of pesticides.

WHO MUST ATTEND: All university personnel, including faculty, who use pesticides in their maintenance, research, teaching, and extension programs.

Please see the agenda on page 3.

Note: 1.75 DEC Recertification Continuing Credit Hours will be issued for full attendance at the session.



Over the course of several coffee breaks, Nestor Ortiz created this newest member of the B&P crew who stood guard for a while outside the General Services Building. Nestor said his motivation for making the snowman was that he hoped it might make passersby smile and help chase away the winter blues.

(GRAPE GROWER, continued)

- Machinery Investments, Mechanical Pruning, and Weed Control
- Winter Injury – Protection and Recovery
- Varieties, Clones, and Rootstocks
- Improving Sustainability of Wine Grape Production in New York
- Electronic Technology for Pesticide Record Keeping and Vineyard Mapping
- Using Farm Assets for Retirement
- Educational Tasting of Finger Lakes Wines.

And on Saturday:

- Crown Gall – Are We Closer to Practical Biocontrol Methods?
- Spray Timing for Cane Borer Management
- Pesticides on Target
- Eastern Grape and Wine Archive
- The Challenge of Vineyard Mechanization Versus Fruit Quality
- Is Sustainable Agriculture the Future?
- Plan for Statewide Fruit Extension
- New Developments in Disease Management for Grapes
- Long-term Impact of Organic Matter Additions on Soil Properties, Weed Management, and Productivity in Vineyards and Orchards.
- Update on Deer and Bird Management Challenges
- Review of DEC WPS Inspections in 2004 and the 'Clean Sweep' Program for Disposal of Old Pesticides

The wine tasting session included five Riesling wines made at the Station as part of the 'Riesling-Taste the Vineyard' project. The project started at harvest last year, when 14 Finger Lakes wineries agreed to provide five gallons of unfermented juice from specific vineyards to be vinified under standard conditions at the Station's Vinification and Brewing Laboratory.

"Winemakers have long known that Riesling grown in different Finger Lakes sites has different flavors, but commercial wines are often blended, so its been difficult to separate the influence of site characteristics and cultural practices from winemaking practices", said Martinson. "These 14 wines, made from vineyards with different clones, cropping levels, maturity at harvest, and sites will allow us to start zeroing in on what variables are most important in producing wines with specific flavors. This information will help growers and winemakers produce more consistent, higher quality wines."

Also new to the convention was the joint participation of three Long Island and three Finger Lakes vineyard managers in an afternoon-long discussion of sustainable viticulture practices. The session, organized by Alice Wise and Tim Martinson, reprised a similar session held on Long Island in early February, and was funded through a grant from Cornell Cooperative Extension's Small Farms Grants Program.

Attendees also participated in a wine reception/ social Friday, featuring wines donated by over 25 Finger Lakes and Long Island wineries. Wines were poured by members of the New York State Women for Wine – a volunteer organization dedicated to promoting New York wines.

Saturday's trade show featured 46 exhibits of supplies, equipment, and services, including one from the University's Eastern Wine and Grape Archive, housed in Kroch Library at Cornell. "We appreciate the great support the program gets from vendors," Martinson said. "Several of these vendors, in addition to supporting the convention through exhibitor fees, provided special sponsorships of coffee breaks, lunch, and outside speakers that allowed us to keep costs down and provide growers with a quality program."

The Finger Lakes Grape Program is housed at Yates Co. Cornell Cooperative Extension offices in Penn Yan, and covers Ontario, Schuyler, Seneca, Steuben, and Yates counties.



Save The Dates

BRING A CHILD TO WORK DAY
(AGES 8-16)
THURSDAY, APRIL 28
MORE DETAILS TO COME IN APRIL

WINE INDUSTRY WORKSHOP 2005
APRIL 5-8

V & B
GALA DINNER AND AUCTION
APRIL 8

2005 WalkAmerica

Join WalkAmerica! It's not too late to help the March of Dimes continue its fight to save babies from premature birth. To walk for a special child (a premature baby, a sick baby, a healthy baby, a child with a birth defect), contact Kathy DeRosa, x2236 or kad2, for more information and to join the Station Team today!!

Medley of Tastes

at The Smith Opera House.
June 20, 2005

Enjoy an evening of sampling wines and foods from probably 50 or 60(?) wineries and restaurants. Great fun and a terrific way to get to know many of the Finger Lakes' wineries and restaurants. This is a fund-raiser for the Opera House and tickets are going fast, only fifty left! So if you are interested don't wait too long. For info see the web site at www.thsmith.org or call at 781-LIVE (5483).



Local ABC networks (Rochester and Syracuse) recently broadcast an interview with Cy Lee about the positive result of his group's in vitro study that showed that phenolic phytochemicals in apples prevent neurodegeneration caused by oxidative stress related to Alzheimer's disease. Photo shows Cy a few weeks prior to the telecast being wired for sound by cameraman while the interviewer reviews her notes.

Pesticide Certification Agenda March 25, 2005

8:30 – 9:00 Registration & Refreshments

9:00 – 10:00 Update on the IR-4 Program

[Interregional Research Project #4 – Minor Use] Ms. Edith Lurvey, IR-4 Region Field Research Coordinator, IR-4 Program, Department of Food Science & Technology, NYS Agricultural Experiment Station

10:00 – 10:15 Break

10:15 – 11:00 Global Harmonization and Pesticide Labeling

Mr. William Smith, Senior Extension Associate, Pesticide Management Education Program, Cornell University 1.75 DEC Recertification Continuing Credit Hours will be issued for full attendance at the session. No pre-registration is required; attendees will be required to sign a roster. Bring your Pesticide Applicator I.D. card with you.

Attendance at the live program is strongly encouraged. However, for those unable to attend on March 25, a videotape of the Ithaca Update program will be shown in April and May. Watching the videotape will qualify for DEC recertification credits and will satisfy the requirements of the University Policy.