



(CHERRIES, continued)

Director Tom Burr addressed the group at lunch. Susan Brown then led the participants in a cherry variety taste test. After lunch, the program focused on postharvest technology for quality preservation, which was led by Olga Padilla-Zakour. Jason Osborne, Jay Freer, Kevin Maloney and Herb Cooley did an excellent job preparing for, and helping present the field day. Our thanks go to everyone who made the event a success.

The renewed interest in cherries by the New York fruit growers should be credited to Bob Andersen's tireless efforts in stone fruits.

The growers who participated in the field day had a glimpse at the possibilities that sweet cherries offer with the complete package of management strategies that have been developed. These advances should lead to a greater investment in sweet cherry production in New York and better cherries at the supermarket for the consumer.

T. Robinson

## CLASSIFIED

**BARN SALE:** Lots of useful items. August 20, 8 AM (no early birds!) until noon. 614 W. North Street. Sale will be at the Shelton barn next to the NYSAES baseball field.

**GARAGE SALE:** August 27, 9 AM–3 PM. 519 Kashong Rd. Beds, dressers, shelves, kitchen appliances/dishes, and lots more!

**FOR RENT:** 1 bedroom apartment, semi-furnished, 2nd floor. \$450 available mid August. Security deposit required. Contact Nancy Long X2288 or npl1

**FOR SALE:** Three twin beds & box frames. 1 set \$50, 2 sets \$25 each. Also dresser and mirror \$50. Contact Pat at pm12@cornell.edu or phone 781-0218

**FOR SALE:** Classic dark hardwood dining room table, chairs, and matching buffet. \$500 for entire set. Contact Betsy at X2625 or eab38. Can email pictures if interested

**FOR SALE:** Husky Front Seat and Cargo Liner for 95-04 Blazer/Jimmy/Envoy; black in color, used for 2 years, very good condition, combo retails new for \$130, can be protecting your Blazer/Jimmy/Envoy for \$70. Contact David at x2326 or dbc10

**FOR SALE:** Nine aluminum storm windows 72 inches tall and 34 inches wide. Good condition. \$50 for the lot. Aluminum storm door 36 inches wide. Good condition, \$20. Call x2480 or email gf35

**FOR SALE:** Black steel grill guard, brand new, never used. Fits Dodge truck. Heavy duty bed mat w/Dodge logo, fits short bed. Brand new. Contact George at x2618 or gwh1

## Cornell Graduate Students Take Second in National Food Science Competition

Three Cornell University graduate students recently placed second in a nationwide competition to produce the most unique, creative, and tasty industrially produced food or beverage. Team leader Elizabeth Tomasino, along with Illeme Bonsi and Katherine Kittel, impressed the six judges of the Danisco Knowledge Award Competition with their Moschata Butternut Squash Pie.

Moschata Butternut Squash Pie consists of two portions of frozen vegetable pie that is nutritious, low in fat, and an excellent source of fiber, vitamins, and minerals. The product targets women and fulfills the need for good tasting, single-serve healthful desserts. The pie has a delightful cinnamon, nutmeg flavor enhanced by Danisco Vanilla Flavoring. Danisco's Litesse® polydextrose, a water-soluble low-calorie bulking agent and fiber, improved the nutritional content and also enhanced the texture and mouthfeel of the pie. BENEFAT® CH provides fat and calorie reduction to the crust while Germantown™ Food Stabilizer 254 was added as a binding agent and stabilizer to aid mouthfeel and freeze/thaw stability.

Moschata was designed to provide a half of serving of vegetable and meets many of the criteria of current and future market trends for nutrition, serving size, taste, and convenience. Moschata is low in fat and cholesterol. It is an excellent source of fiber and vitamins A&C. It is also a good source of calcium and manganese. There is a big demand for pre-made food for the consumer and the food service industry. The target groups are women ages 18 to 60 who are health conscious, and food service operators who use pre-made desserts on their menus.

"This is the second year that our students won at the national contest. I'm very proud of their diligence, creativity, and hard work," said Cy Lee, chairman of the Food Science & Technology Department. "This award in product development is based on their academic classroom and laboratory training at Cornell, and this experience will provide a good foundation for their professional careers as food scientists."

Elizabeth Tomasino is a master's candidate in Thomas Henick-Kling's laboratory. She works with the wine spoilage yeast *Brettanomyces bruxellensis*. This is her first year on the Cornell University-NYSAES product development team.

Katherine Kittel is working toward a Ph.D in Terry Acree's laboratory. She is investigating differences in the human sense of smell. This is her second year on the Cornell University-NYSAES product development team.

Illeme Bonsi is a Master's student working with Olga Padilla-Zakour. She graduates this August and will continue studying for her Ph.D. She has been researching the effects of processing on the quality of apple products. This is her first year with the Cornell University-NYSAES product development team.

N. Abbott



# STATION NEWS

New York State Agricultural Experiment Station, Geneva, New York

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## BRIEFS

### Dave Gadoury Receives Adjunct Appointment

David Gadoury, Plant Pathology, has been appointed an adjunct professor at the Norwegian Corp Research Institute (NCRI), Plant Protection Centre located in Ås, Norway. There is a long history of collaborative studies between NCRI and Cornell, in particular dealing with the epidemiology and management of apple scab, lettuce downy mildew, and strawberry powdery mildew. The adjunct appointment is in recognition of this close collaboration and will facilitate increased participation by Gadoury in research and graduate teaching programs at NCRI and the exchange of scientists between the institutions.

### In Memory

Kandi Nelson's (entomology) father, Glen Koek, passed away earlier this month. Mr. Koek worked at the Station for about 10 years. A memorial service was held at the Bellona Memorial Presbyterian Church on August 13th. In lieu of flowers, contributions may be made in Mr. Koek's name to the Bellona Memorial Presbyterian Church, 93 Pre Emption Rd, Bellona, NY, 14415. Our deepest sympathies go out to Kandi and her family.

**It's time to clean out the Igarage and find the snow blower! Place a classified ad in Station News and sell all that unwanted "stuff". And it's FREE! Just e-mail Donna Boyce with the information at dmb62. Don't forget your contact information and the price of the item.**

## CALS Exhibits Draw Big Crowds At Empire Farm Days

The College of Agriculture and Life Sciences (CALs) packed in the crowds again this year at Empire Farm Days, August 9–11 in Seneca Falls. The joint efforts of hard-working faculty and staff from both the Ithaca and Geneva campuses built on the success of last year's bigger presence at the show.

Located once again in the Empire Building, there was plenty of space to show off some of the best programs and products the College and CCE has to offer. With 37 exhibitors, a "marketplace" for food tasting, kids' corner, wine and grape center, and seminars, the building not only drew people in, but kept them there.

The exhibit area was expanded this year and brightened by new overhead lights. The entomology departments from Geneva and Ithaca combined to create a display that covered four tables. Jan Nyrop and Charlie Linn led a contingent from entomology, who were on hand to herd hissing cockroaches and answer visitors' questions. Also from Geneva, Integrated Pest Management had an interactive display and Jennifer Grant offered up a lecture on stage. The Station had its own information booth, as did the Ag and Food Technology Park.

The Cornell Marketplace hosted food displays and a variety of delicious food tastings — the initial hook that attracted visitors to the building. The cheese and apple slicing started early, with Liz Way lending a hand each day.

Gemma Osborne, with help from Tim Oonk from Ithaca, was the leading organizational powerhouse throughout the week. Also on the Cornell Empire Farm Days planning committee were Linda McCandless, Larry Van De Valk of LEAD NY, Nancy Fey of CCE, Dottie Wilcox of NYS FFA, (and myself).

The dedication and hard work of all participants clearly paid off. Gemma was also seen with her hands on the jam and crackers, cheese, and apples while Nancy Long worked double shifts husking corn. Chris Cooley stoked the corn-roasting pit all week, getting a crash course,

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Dean Susan Henry speaks to the more than 250 alumni and friends of CALS.



The entrance to the CALS building.



(EMPIRE FARM DAYS, continued) and quickly becoming an expert offering tips to interested onlookers. Patty Gibbs, Amy Andersen, Nancy Long and others also put up with the sweltering weather to get corn out to eager visitors.

On Wednesday, Dean Susan Henry hosted a reception that brought in more than 250 alumni and friends of the College. At the reception, nearly 600 servings of Cornell Dairy ice cream were served. The attendees devoured the cups of chocolate, vanilla, strawberry, and mint chip ice cream and drank gallons of cold lemonade and water as well. Smart staffers not only worked hard all week, but they made sure they got their own tasting in as well.

"The response from the public, our farmers at the market, Dean Susan Henry, and organizers of Empire Farm Days has been very positive," said Linda McCandless. "We easily saw 1000 people a day in the building. It just goes to show it takes a small village to raise awareness about Cornell. We hope the venue worked for everyone. This kind of event has a multiplier effect that should continue to bring results."

The committee would like to thank everyone who was involved in one way or another with this important event. If you didn't make it down this year, you'll have a chance next summer.

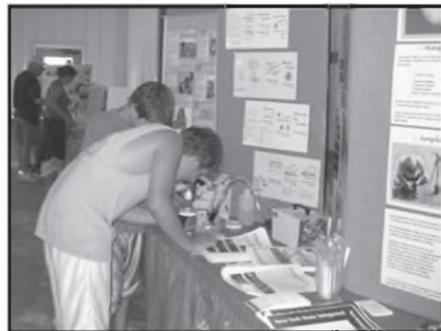
The organizing committee already has plans for even more improvements for next year's event. Contact Gemma Osborne (gro2@nysaes.cornell.edu) or Linda McCandless (llm2@cornell.edu) if you want to get involved.

A. Goldweber

**SAVE THE DATE**  
**Station Club**  
**Family Picnic**  
**September 9**  
**SIGN-UP DEADLINE IS**  
**AUGUST 30th**



Chris Cooley, "Corn Roaster Extraordinaire" gives the thumbs up despite the hectic pace and high temperatures.



Two young visitors peer through microscopes at the IPM exhibit.



CALS friends and alumni line up for ice cream and cold drinks.



Jan Nyrop and Charlie Linn (partially visible behind Jan) preside over the entomology exhibit.



A young attendee tries her hand at assembling an "Ag" Puzzle.



Elizabeth Way serves grilled corn to visitors.

## Field Day Focuses on Production and Delivery of High-Quality Sweet Cherries in New York

A field day was held at the Experiment Station on July 21 for current and potential sweet cherry producers and marketers. The purpose of the event was to discuss research conducted over the last 10 years on management approaches to growing high quality sweet cherries in New York.

Tree-fruit growers in New York State are very interested in growing crops other than apples, and sweet cherries are a high-value alternative crop. There is a large and lucrative market in the Northeast for high-quality sweet cherries; however, the major chain stores in our area view New York producers as inconsistent suppliers who deliver variable quality cherries. The primary reasons for the inconsistency are rain-induced cracking, bird damage, low yields, high tree mortality and poor postharvest management. If we could solve these problems, New York growers could become consistent suppliers of high-quality cherries and expand the acreage of this crop.

At the urging of Bob Andersen, significant research was conducted to test and develop a number of new protocols for cherry culture. These include the introduction of dwarfing cherry rootstocks and newer varieties to solve the five major problems that plague New York cherry growers. When taken together, the advances tested or developed at the Experiment Station create a new opportunity for growing high-quality sweet cherries in new productive high-density orchards in New York State. Through research conducted over the last 10 years we have developed an 'Integrated System for Producing High-Quality Sweet Cherries in New York.' Each of the major factors in the Integrated System was demonstrated during the field day. They are:

- Berms and Tiling (Robinson, Hoying and Andersen)
- Copper spray programs (Andersen, Hoying, and Robinson)
- Dwarfing Rootstocks (Robinson, Hoying and Andersen)
- High Tree Densities (>300) (Robinson, Hoying, and Andersen)
- Minimal pruning during first four years (Robinson, Hoying, and Andersen)
- New varieties (Brown)
- Irrigation (Robinson, Hoying, and Andersen)
- GA sprays (Robinson, Hoying, and Andersen)
- Rain Protection Nets or Ca sprays (Lakso, Piccioni, Robinson, Hoying, and Andersen)
- Bird Protection - Bird Nets (Robinson, Hoying, and Andersen)
- MAP bags - (Padilla-Zakour)

The turnout was excellent with 60 growers and nearly all of the major producers of sweet cherries in attendance. The event was organized primarily by Steve Hoying, Mike Fargione and Terence Robinson with the assistance of Nancy Long. The morning program focused on field production technology and took place on the Loomis Farm where the FRU crew had done an excellent job of maintaining and preparing the plots. A special thank-you goes to Craig Ingerick and Pete Griner for a fantastic job of repairing the rain nets after severe storm damage in late June; they also did a great job demonstrating the application of bird netting.

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Terence Robinson explains the use of bird netting to reduce bird predation of sweet cherries.



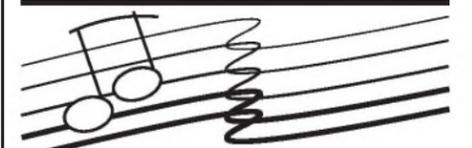
## Save The Date Station Retiree's Picnic

If you have not made reservations for the Retirees Picnic on Sept. 7, please call Sue Dwyer at 781-0360 or Ruth Sherman at 789-2416

**Deadline for reservations is August 26.**

**Date:** September 7  
**Place:** Station Pavilion behind Jordan Hall  
**Cost:** \$2 per person

If you did not get a notice about the picnic and would like to be on the mailing list, please call Sue Dwyer.



## Swing Under the Stars at The Smith Opera House

featuring

**Gap Mangione Big Band**

This fund raiser will include fabulous food, wonderful wine and a smokin' hot band.

**Date:** Saturday, October 15  
**Time:** Dinner 6PM. Concert 8PM.  
**Place:** Smith Opera House  
**Cost:** \$45 each/\$75 per couple  
 Concert only \$20/\$10

Tickets are on sale at the Smith Opera House Box Office.