

STATION NEWS

New York State Agricultural Experiment Station, Geneva, New York

VOLUME LXXXVII • NO. 9
May 26 - June 9, 2006

BRIEFS

Imagine What Life Would Be Like If You Lost Your Eyesight!

The ability to see is very important, but many people are careless when it comes to protecting their eyes from injury. In 1996, there were more than 5,200* disabling eye injuries in New York State workplaces. Some of these injuries resulted in blindness or seriously impaired vision. But the real tragedy is that the vast majority of these injuries could have been prevented.

The eye may be the organ most vulnerable to occupational injuries. Although the eye has some natural defenses, they do not compare with the healing properties of the skin, the automatic cleansing abilities of the lungs, or the recuperative powers of the ear. A typical workplace has eye hazards such as flying objects, chemical exposure, and ultraviolet rays. Being hit in the eye with a flying object accounts for more than 66 percent of eye injuries, and chemical splashes represent another 20 percent.

Preventing eye injuries from flying objects and splashes is relatively easy. However, thousands of workers suffer eye injuries each year because they do not wear eye protection or do not wear proper eye protection when conditions clearly call for it.

The most common types of eye protection are:

- Safety glasses with side shield will protect from flying objects. They also may have eye cups to add protection to the top and bottom. Safety glasses can be prescription or non-prescription, and are made with lenses and frames tough enough to withstand a hard blow.

- Goggles are intended for wear when there is danger of splashing chemicals, dusty

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Cornell Enters into an Alliance for Processed Apples with Cadbury Schweppes

Over the last century, apple breeders at Cornell University have named 62 apple varieties, many of which, like Empire and Cortland, are internationally renowned for their taste, quality, nutritional value, and yields. But, when lab size is measured by the acre and output by the ton, maintaining a world-class research apple program can be expensive.

To help sustain the research program as well as the New York State apple industry, Cornell has entered into a 10-year research alliance with Mott's, LLP, a Cadbury Schweppes Americas Beverages (CSAB) company. The agreement will give CSAB exclusive rights to new processing apple varieties for use in the development of premium Mott's products in exchange for their help in supporting Cornell's apple breeding program.

"The alliance with Cadbury Schweppes reflects our strong commitment to strengthening the state's fruit and vegetable industries from farmer to consumer," said Susan Brown, professor in the department of horticultural sciences and director of Cornell's apple breeding program.

"We are pleased to have the opportunity to work with Cadbury Schweppes on our apple research program," said Brown. "As one of the world's largest purchasers of processed apples, they have a significant stake in the continued growth of apple farming in New York, and that closely aligns with the mission of the Experiment Station."

Under the terms of the alliance, Mott's will purchase exclusive rights to a new apple, NY674, which has very favorable processing characteristics. Mott's will also have the first option on processing varieties from future Cornell breeding program releases. In exchange for these rights, Mott's will pay Cornell \$50,000 annually for 10 years, in addition to a one-time payment for the rights to NY674 of \$25,000, plus royalties based on the volume of NY674 purchased from growers, and royalties from other varieties they license.

According to Brown, Cornell's non-exclusive licenses for growing fresh market apples will be unaffected by this alliance.

"This relationship provides the long-term funds needed to maintain the Cornell apple breeding program at a time when funding for applied research is very limited," said Brown. "We have hundreds of advanced selections and thousands of trees to look after. In apples, important new varieties may take 15 years to develop, and another 15 before they are commercially viable."



Susan Brown in an Experiment Station orchard.

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(BRIEFS, continued)

environment, or flying objects. Impact-protection goggles have screened areas on the sides to provide ventilation and reduce fogging of the lens but do not offer full protection against chemical splashes. Splash goggles that have splash-proof sides should be used when protection from harmful chemical splash is needed.

• Face shields are designed to protect the entire face. Full-face shields should always be worn when maximum protection from flying particles and harmful liquids is needed. For full protection, safety glasses should be worn with face shields.

Several Important Notes of Caution about Eye Protection

• Regular glasses cannot be used as safety glasses. They may look the same, but regular glasses are not strong enough to resist a hard blow, even with shatterproof lenses, and could result in part of the lens or frame being pushed into the eye.

• Metal-framed eye protection shall not be used in areas where there may be an electrical hazard. Metal, of course, conducts electricity, so accidental contact between the frame and an energized power source could mean a real tragedy.

• Eye protectors are only as good as they fit. A poor fit is not only uncomfortable, but it also defeats the purpose of wearing the protection. Poor-fitting eye protection should be replaced.

Eye protectors will fit better, work better, and last longer if they are properly cared for. Before each wearing, check for bent or damaged frames and scratched lenses. After each use, wash them in warm soapy water, rinse thoroughly, and air dry. In addition, they should be stored in a clean, dust-proof container, such as zip-lock bag.

Environmental Health & Safety at Geneva reminds you: always remember to wear proper type of eye protection to keep the twinkle in your eyes!

**Bureau of Labor Statistics*

S. Kong

Relay for Life

The American Cancer Society's Relay for Life is fast approaching. We will be dividing up the 12 hours into half hour increments. Please let me know your top three prefer-

(Continued on page 3)

(ALLIANCE, continued)

Releasing "managed" or "club" varieties of apples will help New York's land grant university support their world-renowned apple program. In the managed variety business model, the university will receive more royalties than it otherwise would, and will receive them for a longer time. When an organization like Mott's manages production and marketing, consumers and growers benefit because quality, supply and price are easier to maintain. Europe uses the model to manage the popular 'Honeycrisp' apple. Canada uses a similar model to manage dairy production and pricing.

"We view these commitments as a win-win-win for everyone," said George Lamont, a long-time New York State apple grower, and former president of the NYS Horticultural Society. "The growers are getting a long term commitment to the continuation of apple processing in New York, Cornell receives over \$500,000 to help fund their cash-starved breeding program, and Mott's receives the exclusive use of at least one, and probably several superior processing varieties."

"Our vision to deliver a program that benefits consumers, New York growers, Cornell and Cadbury Schweppes has now become a reality," said Bob Norris, director of field operations for CSAB, which is one of the largest producers of soft drinks and premium beverages in the Americas. "The Cornell and Cadbury alliance will lead to the sustained economic growth of the New York's growing community, and enable the state's apple industry to sustain their global competitiveness."

Mott's buys 6.5-8 million bushels of apples from New York growers each year, or 25 percent of the total New York apple crop, including 50 percent of the processed apple crop. Their largest processing facility is located in Williamson, N.Y.

Researchers at the Experiment Station advance a sustainable agriculture and food system through innovative research, education and extension programs that improve human health, protect the environment, and support economic development.

New York ranks second in the nation in apple production behind Washington, with 45,000 acres of apples under production, and a crop that was valued at \$194 million in 2004.

L. McCandless

Bike & Walk Week is Here!

May 30-June 2 is Bike and Walk Week 2006 at the Experiment Station. What does that mean? It means that you should be making a special effort to ride your bike or walk to work. If you can't do that, how about a walk at lunchtime or a bike ride after work? Biking and walking are pollution-free transportation modes that are good for your health and the environment! With the price of gas, isn't it time to dust off your old two-wheeler? Everyone is welcome to join the festivities. Come to Jordan pavilion each morning for a delicious complimentary breakfast served from 7:30 to 8 AM, and sign up to enter the daily prize drawings. Bring a friend!

*Bike & Walk Week is sponsored by Station Club, the Geneva Bicycle Center, Tops Friendly Markets, Walmart, Lake Beverage and Zappia Vending.



Gala Dinner and Auction Raises \$15,000 for Cornell's Vinification & Brewing Laboratory

The 9th Annual Gala Dinner and Auction raised a total of \$15,000 for the Cornell Vinification & Brewing Technology Laboratory, and celebrated the achievements of the New York Wine Industry and the Cornell Enology Program. The event, which paired an extraordinary dinner with outstanding New York wines and beer was held Friday, May 19, in Belhurst Castle's Meritage Ballroom overlooking Seneca Lake. Craig Wilcox, and his son Brent, auctioned off 41 items donated by New York wineries, breweries, and associated industries.



Peter Henry and Tom Burr look through a recent issue of Wine Spectator that features New York wines on the cover.

"My hat goes off to Susan Henry for her push in developing the enology and viticulture program," said Peter Saltonstall, co-owner with his wife Tacie of King Ferry Winery, and vice chair of the board of directors of the NY Wine and Grape Foundation. "A lot of us in this room came from other industries and its great to hear about these students who will be entering our business with so much knowledge in the chemistry and techniques of producing wine."

Dean Henry pointed out in her introduction of Saltonstall, that both she and the College benefit from his valuable perspective through his involvement on her advisory council.

Researchers at the Experiment Station have been conducting research on viticulture since the early 1900s, and on winemaking since the 1960s. The goal of the Enology Program is economic development through applied science and technology combined with education programs for the wine and brewing industries. Proceeds from the auction enable the Enology and Brewing programs to equip, staff, and support students in the new facility. The dream of having a facility devoted exclusively to research, teaching, and extension activities for wines and beers was launched in 1997 with a \$5,000 donation from the Seneca Lake Wine Trail.

The 2,000 sq. ft. pilot plant opened in March 2000, and the Station's wine research program moved into the facility. Work includes evaluating new wine grape cultivars, analyzing the effect of viticulture and vinification practices on wine quality, testing the effect of grape diseases on wine quality, testing drought stress and its effect on Atypical Aging, as well as faculty and graduate student projects.

"The news for New York's wine and grape industry is very exciting," said Susan A. Henry, Ronald A. Lynch Dean of Cornell's College of Agriculture and Life Sciences, in remarks made during dinner. "The most recent available figures show that \$3.4 billion flowed into our state's economy in 2004, and I know that the success of Cornell's enology and viticulture research programs contributed to this fantastic growth in the industry" (See highlights of Dean Henry's remarks on page 4). She closed by thanking the wineries, breweries and others who contributed items for the auction, as well as those who provided the excellent wines and beers that were enjoyed throughout the evening. "Finally," she said, "I would like to thank Thomas Henick-Kling for contributing so much to the success of the Vinification and Brewing Lab, the Enology and Viticulture Program, and the flowering of New York's wine industry."

"Again this year the Gala brought together members of the wine and brewing industry, Cornell alumni, faculty, staff and students for a very enjoyable evening," said Station director Tom Burr. "One wine industry member said to me that the selection of

(Continued in next column)

(BRIEFS, continued)

ences for time (ie. 1:30 am - 2 am) and register online. Registering is fast and easy - just click on the link to our team website and use the link that says 'join our team'. The goal is \$100 in donations per person, hopefully we can raise a lot of money for the American Cancer Society. We only have a few people that have contacted me thus far, so please help if you can, its for a good cause!

WHEN: Friday, June 16th 6pm-6am (you don't have to be there the entire time!)

WHERE: Hobart & William Smith Colleges Track.

COST: A 10\$ donation is required for each team member - but you get a t-shirt for participating!

MORE INFORMATION: Go to the event website <http://www.acsevents.org/faf/r.asp?t=3&i=141845> or the team website <http://www.acsevents.org/faf/r.asp?t=12&i=141845&g=1285911>

Please email me (mab225@cornell.edu) for more information on donating or to join the team. I will be out of town until June 5, so I will not be able to respond regarding the schedule until then. It should be a lot of fun, rain or shine!

M. Borsick

Postal Request

We have been requested by the Geneva Post Office to be sure when giving your Station mailing address, it is complete with street address (630 West North Street) or PO Box (462) and abbreviations not used. The following are some examples of addresses that are invalid by themselves:

- NYSAES (should be spelled out)
- Collier Drive
- Barton Lab
- Jordan Hall

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(GALA, continued)

donations was excellent and the bidding was high - what more could one ask for when raising funds for our enology program that is growing in size and stature." Tom went on to say that the evening was a great success due to the hard work and organization skills of Nancy Long and the many staff members and students that helped to make the event go smoothly. "A special thanks to all of them," he said.

J. Ogrodnick



(BRIEFS, continued)

Cornell University
Various departments

Due to increased automated sorting, incomplete addresses will cause a delay in receiving mail.

Message from the Office of Workforce Diversity, Equity & Life Quality

In an effort to get information about the Child Care Grant Subsidy Program out as early as possible, please share the attached facts regarding grant eligibility and the application process with your colleges/units.

Please direct any questions or concerns to The Office of Workforce Diversity, Equity and Life Quality at 5-3976.

Office of Workforce Diversity, Equity and Life Quality
Cornell University
160 Day Hall
Ithaca, NY 14853
Phone: (607) 255-3976

Finger Lakes Wine Country Events

Event: Lilac Festival

Location: Casa Larga Vineyards

Date/Time: Monday, May 1 — Wednesday, May 31

Description: In honor of the lilac festival receive \$1.00 off Lilac Hill Wine all month.

Visit www.lilacfestival.com for more information on the festival.

Admission: Free

Phone: 585-223-4210

Website: www.casalarga.com

Event: I Love Chocolate

Location: King Ferry Winery

Date/Time: Saturday, May 27 @ 10 AM

Description: Luscious chocolate desserts paired with award-winning wines.

Admission: \$7.00

Phone: 315-364-5100

Website: www.treleavenwines.com

E-Mail: contact@treleavenwines.com

Event: Grape Blossom Festival

Location: Thousand Islands Winery

Date/Time: Sunday, May 28 @ 2 PM

Description: Live music, Rhythm Method, beer & wine by the glass, BBQ

Admission: Free

Phone: 315-482-9306

Website: www.thousandislandswinery.com

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Highlights of Dean Henry's Remarks at the V&B Gala

Cornell Enology and Viticulture News

- The news for New York's wine and grape industry is very exciting. The most recent figures available show that \$3.4 billion flowed into our state's economy in 2004 thanks to New York's grape and wine industry! I know that the success of Cornell's enology and viticulture research programs has contributed to this fantastic growth in the industry.
- The spring issue of our college's magazine has a wonderful article about our shared successes. I hope you've had a chance to read it. The article mentions several exciting signs of growth, including the USDA's new Agricultural Research Service Grape Genetics facility that will be located on the site of the Cornell Agriculture and Food Technology Park at Geneva.
- Just last week, Congressmen Sherwood Boehlert and Maurice Hinchey announced that they had secured \$13.89 million to complete construction of this 59,000 square-foot facility. This will bring investment in the Grape Genetics Research Center to over \$22 million! This state-of-the-art facility will offer the very latest technologies to USDA and Cornell scientists working in the area of grape genomics. Their high-tech collaborations are expected to bring advances in grape and wine production practices.
- This year's budget news from the state legislature has also been very good—including new funding for the



Peter Saltonstall and Dean Henry enjoy a glass of wine during the reception.

Geneva Experiment Station's vineyard research programs. One piece of this funding is an \$85,000 appropriation for our Hudson Valley Lab. This funding will support the Lab's expansion into viticultural research and extension work, which will be focused on boosting the wine and grape industries in the Hudson Valley. I want to express our gratitude to Senator Bill Larkin for sponsoring this measure.

- The second piece of good news from the state budget is \$5.3 million in funding for Cornell's Vineyard Laboratory in Fredonia, New York. This funding—for the establishment of new research vineyards and the construction of a new research and extension facility—has been sought for the past ten years. Cornell and industry representatives are working together to identify a new site with the right growing conditions for the region. The plan is eventually to sell the Fredonia Lab—which is facing increasing development pressure—and pour the proceeds into research and extension activities at the new site. Research at the Lab will continue to support the



juice grape industry and aid growers in the transition to increased wine grape production. This change will greatly increase profits for these growers. State Senator Catharine Young was a key supporter of the effort to fund this facility, and we thank her for her support and perseverance. Assemblymen Bill Parment and Bill Magee have also been instrumental in assuring state support for the Fredonia Lab and for our enology and viticulture programs. And I want to thank those of you in the industry—and those of you working at the Lab—who worked with our elected officials to bring this about.

Enology & Viticulture Program News

- Our recently established program in enology and viticulture is beginning to take off. We have recently hired a wine microbiologist and are in the process of recruiting two other faculty members—a specialist in wine chemistry and an expert in viticulture. The three new hires will devote half their time to teaching undergraduates in the enology and viticulture degree program. We currently have nine undergraduate students enrolled in the program, which we launched in the fall of 2003. One of them will graduate this spring.
- Next fall we will welcome six first-years to the program—two in viticulture and four in enology. We also have nine graduate students working in enology or viticulture. To help these students explore career possibilities, we recently hosted our first Wine and Grape Career Expo. This event brought representatives of nearly 20 wineries and juice processors to campus in late February. These representatives held conversations with CALS students and staff about career opportunities within the wine and grape industry. At least two students received job offers as a result of these conversations. We were pleased with the success of the Career Expo and plan to make it an annual event.

National Biotech Meeting to be Held at Cornell, June 12-14



The National Agricultural Biotechnology Council (NABC) will hold its 18th annual meeting at Cornell University, on the Ithaca and Geneva campuses, June 12-14.

The meeting, entitled “Agricultural Biotechnology: Economic Development through New Products, Partnerships and Workforce Development,” will address the role universities, and state and federal governments play in developing and moving research into the marketplace.

“As land grant universities seek new ways to fulfill their mission of serving society in the 21st century, they are increasingly using modern science and biotechnology, which has led to new products, economic development and job creation—main economic development themes of governments throughout the world,” says Anthony Shelton, Cornell entomology professor and chairman of the NABC 18 organizing committee. “How we bridge these themes to our evolving land grant mission is a central focus of NABC 18.”

The meeting revolves around four sessions: NABC member institutions’ success stories, the function and role of university-based research parks in economic development, an up-close look at a local research park, and bridging the gap from lab to commercial product. It features 19 speakers, ranging from the president of the China Agricultural University to consultants and developers of products in the Netherlands, India, Brazil, Germany and Canada, to the director of an agricultural technology park, as well as many others.

NABC is a not-for-profit consortium of 36 leading agricultural research and teaching governmental agencies/institutions/universities in the U.S. and Canada. It has been hosting annual public meetings about the safe, ethical and efficacious development of agricultural biotechnology products since its formation in 1988, and is committed to providing all stakeholders the opportunity to speak, listen and learn about issues surrounding agricultural biotechnology.

More information, including the complete schedule, can be found online at <http://www.nysaes.cornell.edu/ent/nabc/>. Reduced rate registrations for Cornell faculty, students and staff are available by contacting nabc@cornell.edu.

Historical Society's Tour of Homes

Geneva Historical Society's Tour of Homes will be June 10 from 9-6. In recognition of Geneva's Bicentennial, the 2006 Tour of Homes will feature houses built between 1802 and 2005. Advance tickets are \$10 for members, \$12 for the public, and available at the Geneva Historical Society, Rose Hill Mansion, the Geneva Chamber of Commerce, and several area banks. The day of the tour tickets can be purchased at the Society for \$15.



(BRIEFS, continued)

com

E-Mail: info@thousandislandswinery.com

Event: Memorial Day – Summer Tour Season

Location: Casa Larga Vineyards

Date/Time: Monday, May 29 @ 10 AM

Description: Summer Tour Schedule begins! Wine Shop Hours will be 10-5 PM, with tours at 1, 2, & 3 PM

Phone: (585) 223-4210

Website: www.casalarga.com

Wine and Culinary Center Update

The New York Wine and Culinary Center in Canandaigua will open to the public in just a few weeks, following a June 16 Grand Opening with public officials, industry members, representatives of the media and trade, and others. The brand new building, resembling a rustic but elegant Adirondack lodge, is now essentially finished—just nine months after the ground-breaking—and the furniture is arriving. While the entire facility is quite spectacular, the breathtaking jewel is the Viking Kitchen with world-class Viking equipment and state-of-the-art video technology in a gorgeous interior of rich, dark wood. The wine-and-food bar on the second floor is another great attraction, especially with a wrap-around deck offering great views of Canandaigua Lake. The Wine and Grape Foundation will be moving their offices there in a couple weeks, so there may well be disruptions to their computer and phone systems, as well as The Wine Press.

Important notice to Staff and Academic Employees Regarding Recording and Use of Vacation Time Prior to July First

It is that time of year again when we begin to prepare for fiscal year end and reminding academic and exempt staff to be sure to verify their vacation balances. Please make certain all time taken within the last fiscal year (July 1, 2005 to June 30, 2006) has been recorded in the LARS (Leave Accrual and Retention System) prior to July 1. You can access the system by going to the following link: [Cornell.edu/sandbox/ohr/leave/index.cfm](http://cornell.edu/sandbox/ohr/leave/index.cfm)

If you are unfamiliar with the LARS system, you can access a demo by going to the following link: http://cfprod.cit.cornell.edu/sandbox/ohr/leave/demo/Leave_Accru

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Annual Better Process Control School Held

To help food processors comply with FDA and USDA regulations, Cornell University hosted its annual Better Process Control School (BPCS) from May 8 through 11 at the Ramada Inn on Seneca Lake.

Federal regulations specify that any processing of low acid foods (i.e. vegetables, meats, dairy products) or acidified (pickled) foods must be supervised by a person who has successfully completed the course. The school is designed for companies who manufacture shelf-stable foods in sealed containers such as cans, jars, cups, bowls and flexible pouches.

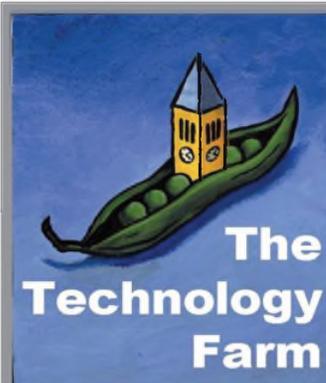
“The class was very thorough, the topics were well covered and the testing was adequate to insure retention of information given,” said Chris Domenico, one of seventy registered students, who is now completely certified to supervise and perform production and record review at Seneca Foods. Responsible for overseeing the quality functions and lab employees on the day shift, Domenico was recently hired to serve as full time supervisor in the Quality Assurance department, after seven years of seasonal employment.

In order to better tailor the instruction, the school was divided into two parts, a two-day program for processors who manufacture pickled foods, which include most small processors and a few large companies; and a four-day course for manufacturers of canned and aseptically produced foods, which tend to be larger processors with high-volume production due to the size and complexity of the equipment needed.

According to Olga Padilla-Zakour, associate professor of food processing in the department of food science and technology, the school gets very intense seeing that 16 chapters of material are covered with corresponding examinations in such a limited timeframe. “However, the lecturers are knowledgeable and experienced individuals who do a great job of teaching a wide variety of topics, from microbiology to container closure evaluation,” she said.

Padilla-Zakour along with Randy Worobo, associate professor of microbiology, was one of the Station’s BPCS instructors. Other speaker’s included Dave French, a private consultant with Aardvark Associates, Dave Park, president of Food Defense LLC, and Dr. Joe Hotchkiss, chair of Cornell University’s food science department.

T. Krakowiak



Time Out at The Technology Farm Wednesday, May 31, 4:00 PM

Faculty, staff and students: Join us in a relaxed, informal discussion. Meet Joel Grover, CEO of Thermal

Gradient – an Infotonics Center start-up, and learn about recent developments in their “portable” PCR machine – a tiny flow-through thermal cycling device for performing PCR “as fast as nature will allow.” At present they have done 30 cycles of amplification of plasmid DNA in the first generation device in as little as 4.4 minutes.

FOOD AND BEVERAGES WILL BE PROVIDED



Rebecca Loughner Named 2006 Villani Award Recipient

The 2006 Michael Villani Research Award was presented on May 19 to Rebecca Loughner, a Ph.D. student working with Greg English-Loeb's group in the department of entomology.

Loughner, who plans to graduate next year, will use the \$1,000 to expand her research on the biology and management of the strawberry sap beetle by conducting a trial in a commercial



(Left to Right) Charley Linn, Tom Burr, Rebecca Loughner and Greg English-Loeb on the occasion of the 2006 Villani Award.

strawberry farm in Lockport, NY. Using her data, she will apply for additional grant funding to complete her project, which she ultimately hopes to develop into a commercially viable method of controlling the sap beetle. Furthermore, the remaining award money will support the publication cost of an earlier part of her dissertation related to beetle aggregation pheromone which is the focus of her study.

"Rebecca has been an ideal graduate student and a worthy choice for this year's Villani Award," said English-Loeb, who further described Loughner as having a sharp and inquisitive mind, great work ethic, excellent organizational skills and an ability to work collaboratively with other researchers. She has been working in the English-Loeb lab since the fall of 2002, after receiving her master's degree from the University of Illinois where she worked with floriculture crops and western flower thrips.

Loughner was one of three graduate students in the entomology department this year to submit an application paragraph to senior research associate Charley Linn, as it was Villani's wish to designate the senior non-tenure-track member of the academics to conduct the voting.

Before Dr. Michael Villani passed away from pancreatic cancer on May 15, 2001, he set up an annual graduate research award with the Station. According to his stipulations, the winner, determined by a vote of the academics (not including faculty) and permanent technical staff, could use the award money towards laboratory and field research, travel expenses for meetings, and special thesis publication costs.

"Mike understood that for a graduate student to be successful he or she would have to work together with the technicians and other staff members," said Linn. "He also understood that for a research program to succeed you must have good technicians who should be rewarded for their efforts in every way possible."

According to last year's Villani Award recipient, Xin Zhang, the honor is important not only for the financial aspect, but also for the atmosphere it inspires within the entomology department. "It makes it important for our whole community to get to know one another," he said.

Villani, recognized internationally for his research/extension efforts, was held in high regard by everyone he came in contact with.

"It is clear why Mike thought so highly of our staff and I am honored to be selected by this group of individuals for this funding," Loughner said. "I thank everyone who has been involved in providing technical and administrative support during my time here. I've

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(AWARD, continued)

been very blessed to have had the chance to work with all of you."

Loughner plans to continue working in a related field after finishing her Ph.D. She is interested in working with agricultural insect/plant systems where understanding arthropod behavior and biology can lead to improved pest management. Her hope is to reduce the amount of pesticide applied to crops by developing alternative, cost-effective methods in integrated pest management programs. Eventually she would like to have the opportunity to be involved with teaching.

T. Krakowiak

(BRIEFS, continued)

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Staff members who are over their maximum vacation balances, or who will be by June 30, should make appropriate plans to use the excess leave by July 1, 2006 to avoid losing the excess time. As the policy states, vacation balances will revert to the maximum allowed by title/years of service on July 1, 2006. There will be no exceptions. Faculty on 12 month appointments automatically have the approval of Dean Henry to accrue vacation to 44 days. No special requests are required for this carry-over for faculty appointments.

For Further Clarification Purposes:

Academic non-professional will revert to 30 days on July 1.

The maximum balances allowed for staff are, depending on years of service, up to 40 days.

Any questions related to the LARS system may be directed to Pat Mahoney at x2234 (pmm19) or Cherie Quay at x2210 (caq1).

Have a Happy & Safe Holiday Weekend!





CALENDAR of EVENTS MAY 26 - JUNE 9, 2006

ADMIN SERVICE CENTER INFORMATION

The personal car mileage reimbursement rate is \$.445 per mile.

Please remember to use petty cash for reimbursements under \$50.

Be sure to use our new forms for personal car mileage reimbursements and purchases over \$500.

SEMINARS

HORT SCIENCE

Viticulture Assistant/Associate Professor
Candidate

RESEARCH SEMINARS

Date: Thursday, June 1, 2006
Time: 9 AM
Place: A-134 Barton Lab
Speaker: Kaan Kurtural, University of Kentucky
Subject: Balanced Cropping of Grapevines and Site Selection in the Lower Midwest

TEACHING SEMINARS

Date: Friday, June 2, 2006
Time: 10 AM
Place: Jordan Hall Staff Room
Speaker: Kaan Kurtural, University of Kentucky
Subject: Principles of Vine Training & Canopy Management

TAE CHI

5:30 - 7 PM - Mondays
May 15, 22, June 5, 12, 19, 26, July 10
Sawdust Cafe
8 sessions/ \$50
No discounts or single class fees

**Experience is a wonderful thing.
It enables you to recognize a mistake when you make it again.**

CLASSIFIEDS

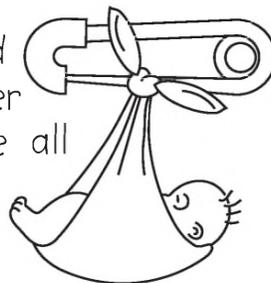
FOR SALE: Log Home. Approximately 1 acre lot overlooking Seneca Lake, 3-4 bedrooms, large sun-porch (12x31) with gas fire place, large established perennial gardens, front, side and back decks, 1 car + garage. 12 miles from NYSAES. Penn Yan Schools. \$180,000. Contact Jane Irwin at mji4@cornell.edu or 315-730-0082

FOR SALE: Agway 20 hp lawn tractor \$650. Craftsman gas weedwacker \$50. Nice double pedestal desk, 7 drawers - \$50. Singer sewing machine and cabinet \$50. All in excellent condition. Contact Sharon at 781-0206 or email swalburn@aol.com Photos available online at Fingerlakes1.com (classifieds)

FOR SALE: 1999 Ford Taurus SE. Packing off your little darling for college soon? Need cheap summer transportation for a young driver with less-than-excellent judgement? Want a car with a 5-star crash rating, near-impossible to roll over and guaranteed to destroy the libido for reckless driving? Protect your investment: buy this car. 106,000 miles. V6, 25+ mpg. Excellent mechanically and cosmetically. NYS inspection 4 weeks ago. Needs nothing. Cheap, safe, reliable. \$3,500. Call 315-789-8112 or dmg4@cornell.edu

FOR RENT: Apartment in an historic house on South Main St. will become available July 1. Landlady lives in house. It has 6 great, east-facing windows to the lake, and some storage area is available. Off-street parking, some garden space available. Quiet tenants preferred. No pets, no smoking. Rent is \$550/month (includes utilities). Please contact Patricia Wilson at (315)781-2895 if you are interested

Congratulations
to Xin Zhang (graduate student in Ping's lab) on the birth of his son, Ben, May 23 at 8:45 AM. Ben weighed in at a healthy 8.95 pounds. Father, mother and big brother Barry are all doing fine.



Cornell Cooperative Extension Region 8 Associations Position Available

Classification Title:

Senior Extension Resource Educator (Exempt)

Functional Title:

Regional Farm Business Transition Educator

Supervisor:

Region 8 Executive Directors

General Responsibilities:

The Regional Farm Business Transition Educator will be responsible for regional program delivery and community education throughout Cornell Cooperative Extension Region 8. Working with existing County Association based educators and with Cornell faculty resources, the educator will serve as an educational resource specialist to support and provide in-depth subject matter content in the area of Farm Business Transition. She/he will be responsible for program development, program implementation, evaluation, outreach, and sustainability.

This position will staff a special, grant-funded regional project. The focus of the project is to assist new and transitioning farmers, especially those who want to move successfully into less traditional North County farming options, including livestock, organic production and so forth.

Job Duties

Program Development, Outreach and Implementation 90%

Qualifications

Minimum Education Required: Masters Degree in an appropriate field and two years experience in farm business required. Additional background in livestock highly desired. Experience in an educational setting also desired.

Key Knowledge, Skills and Abilities

- Ability to initiate, plan, organize, implement, and evaluate non-formal educational programs.
- Ability to organize and facilitate farmer-to-farmer learning activities
- Knowledge of farm business transition processes.
- Ability to relate effectively to co-workers, community leaders, professionals, and diverse public.
- Ability to effectively utilize public input and professional expertise in the development of program direction.
- Ability to use a variety of program delivery methods to reach individuals and groups.
- Excellent oral and written communication skills.
- Capability to effectively utilize computer technology in instructional and administrative settings.

Special Requirements

- Must furnish own transportation and have ability to meet the travel requirements of the position.
- Must be able to accommodate a flexible work schedule, including nights and weekends as required.

APPLICATIONS will be reviewed beginning 05/19/2006, or until an acceptable pool of applicants has been identified. Send letter of intent, resume, and transcripts to PA#400, Box 26, Kennedy Hall, Cornell U, Ithaca, NY 14853.

**Individuals who bring a diverse perspective and are supportive of diversity are strongly encouraged to apply.

Cornell Cooperative Extension provides equal program and employment opportunities.

FOR MORE INFORMATION: <http://www.cce.cornell.edu>