



STATION NEWS

New York State Agricultural Experiment Station, Geneva, New York

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BRIEFS

New York Wine and Culinary Center Opens

The New York Wine and Culinary Center is now officially open to the public, after several days of celebration. Before the grand opening, a special “Appreciation Day” was held for the major partners, founding sponsors, and the many others who contributed to the Center’s creation, including the incredible crew of LeCesse Construction which came in on budget and on time—only nine months after they dug the hole for the foundation. Today, the Center is a stunning, world-class, five-star facility that will showcase New York wines, foods, and agriculture as a gateway for agri-tourism and culinary tourism throughout the state. The parking lot has been situated so that in order to enter the Center, you must walk through a demonstration garden with grape vines, apple trees, vegetables, herbs, and other miracles of nature to remind you that food comes from the earth and not the grocery store. When you enter through large wooden doors, the first thing you see through huge glass windows is the 40-seat Demonstration Kitchen, a state-of-the-art facility where guest chefs can demonstrate cooking techniques or wine makers can conduct guided tastings for consumers or the trade.

To the right is the incredible, elegant Viking Kitchen with 18 cook tops, Viking refrigerators, wine chillers, and cooking equipment that can accommodate up to 36 culinary students at a time under the guidance of a teaching chef. A hallway then

(Continued on page 2)

Remembering Bob Pool

Robert M. Pool, Cornell University Emeritus Professor, died at his home on Saturday, June 10, after a long illness. Over the course of his distinguished career, Pool’s research, extension work and teaching contributed significantly to the science and practice of viticulture, and positively influenced the wine and grape industries of New York State.

“Throughout Bob Pool’s career, he provided leadership in areas of viticultural research that had many positive impacts on the New York wine industry,” said Station director Tom Burr. “His work elevated the stature of viticulture at Cornell and earned him the respect and friendship of grape researchers worldwide. Bob will also be remembered as a highly effective and caring teacher and mentor who touched the lives of many Cornell students.”

Pool’s primary research interests included: mechanization of pruning, crop level as it affects grape and wine quality, sustainable viticulture, vineyard floor management and weed control, the effects of cultural practices and rootstocks on cold hardiness, interaction of disease (fungal, bacterial and viral) and vine productivity.

Pool was active in developing national grape germplasm repositories at Davis, California, and Geneva. He formed, and, for 10 years, chaired the Grape Commodity Advisory Committee to the National Plant Germplasm Committee. He served on the advisory committees of New York’s regional grape extension specialists, on Cornell University’s statewide fruit extension committee, and was an active participant in writing extension publications, organizing research tours and presentations, and training extension agents.

In July of 1997, Pool received the Cantarelli Prize for 1995-96 from the Italian Academy of Vine and Wine. The award was given in recognition of Pool’s outstanding and original contributions to research in the mechanical regulation of crop load and fruit quality in grapes, as well as the impact and consequences of his work on the reduction of production costs for the vine and wine industry.

“Bob always managed to balance industry needs with practical trials involving varieties and clones new to the region as well as other trials involving viticultural practices that could be easily implemented in area vineyards,” said Dave Peterson of Swedish Hill Winery. “His work on mechanical pruning and thinning changed a method that had first appeared to be short-termed and headed toward running a vineyard into the ground, into a more sustain-

(Continued on page 3)



R. Pool



(BRIEFS, continued)

leads to an Italian-style formal dining room where the students can enjoy (we hope) what they've just created. Outside the dining room is a huge wine-tasting room where wines from throughout New York State will be sampled and sold in limited quantities; if consumers want more of a particular wine, they can go to a nearby kiosk and order it directly on line from the winery, or purchase it at a local liquor store. (We're not trying to take business away from wineries, but rather to help build it.) An open area in the ceiling of the tasting room allows you to peer upstairs at the "Taste of New York" (TONY) food and wine bar, which also serves New York beer and has both a cozy inside area and a wrap around deck with fabulous Smith & Hawken furniture and a great view of Canandaigua Lake. The bar pairs New York wines with creative recipes made with all New York foods—just like our "New York Wines & Dines" program. Back on the first floor, there is a "Pride of New York" educational exhibit about New York agriculture, including a short video explaining wine production; a beautiful gift shop with classy cooking equipment; and a fully staffed reception area to help people with anything they need. In short, the Center has something for everyone, and will undoubtedly be a very busy place throughout the year.

*Jim Trezise
Wine Press*

From the Cornell University Wellness Program

We hope you are enjoying your summer walks! You may have heard the rumor that the Wellness Program has obtained quality pedometers for Cornell employees. It's true! These are \$16 retail and measure steps, miles, and calories. The Wellness Program will be offering them for only \$2.00 (only one per employee) when we are on the Geneva Campus on Friday, June 30. Stop by

(Continued on page 5)

Summer Science Camp '06

Faculty from the Experiment Station are partnering with North Street Elementary School to put on a summer science camp for third graders. The students got an early start planting seeds into peat pots, while the scientists got an early start planting the seeds of possible careers in horticulture and science into the minds of the students.



Brian Nault talked to the students about insects during their visit to the Station.

This year's science camp runs from June 26 to August 3. Third graders from West Street and North Street Elementary Schools are participating. The camp is being led by plant pathologist Chris Smart, and project director Paul Tucci, who teaches English as a second language at North Street, and is also certified in biology and science. Matty Brooks, the school science aide, helps maintain the garden.

The partnership began in 2005 when North Street Elementary School received a grant to grow a garden through the Cornell Kids Growing Food (KGF) program. When principal Nina McCarthy saw how much work Station faculty put into the gardens, she organized a summer science camp for 2006 in cooperation with the Station.

"The school district certainly puts a high priority on the program, and both Paul and Matty put in a huge effort to make the camp successful," said Smart. "All the scientists at the Station have been enthusiastic about being involved, and do a fantastic job explaining their particular area of expertise to the kids."

Others from the Station who are involved in the project include: Stephen Reiners and Courtney Weber in horticultural sciences; Charlie Linn, Brian Nault and Greg English-Loeb in entomology; Betsy Bihn in food science and technology; and Beth Gugino and Holly Lange in plant pathology.

Earlier this spring, Smart and Reiners visited the two public elementary schools and helped students plant vegetable and flower seeds into peat pots. The pots were brought back to grow in a Station greenhouse. Several weeks later, students visited the Station, checked on their plants' progress, and brought most of them back to transplant into the gardens at their schools, which they had also prepared.

During the camp, students will have a chance to learn more about where food comes from. They will also learn about soil science, plant anatomy and genetics, insects, plant diseases, food science and integrated pest management. They will take a field trip to the Finger Lakes Institute at Hobart and William Smith (HWS) Colleges in Geneva, where they will be hosted by HWS education outreach coordinator, Marc Edwards.

With a science assessment at the fourth grade level, exposure to the subject in the third grade is fitting. "Last year worked out well at that age," said Tucci. "The kids were inquisitive. And we were able to provide material at their level that was challenging enough, but still interesting."

Jill Antonucci, the North Street school librarian, received an additional cooperative collection development grant for \$500 that she used for non-fiction resource books readable at the student's level and equipped with activity ideas for instructors. "Kids are really interested in gardening now," she said.

(Continued on page 5)



(Pool, Continued)

Peter Jentsch Appointed Extension Associate at Hudson Valley Lab

Peter J. Jentsch was appointed Extension Associate in the department of entomology at the Hudson Valley Laboratory in Highland, NY effective June 1. His responsibilities are to facilitate and lead regional extension activities and associated applied research in tree fruits and vegetables, and to address the insect concerns of grape growers in the area.

"We feel lucky to hire someone with Peter's skills and knowledge, and with the bonus that he already is known and well-liked by the clientele and the personnel at the Hudson Valley Station," said Wendell Roelofs, professor of entomology and chair of the department.

Jentsch began working at the Station as a research technician in 1985 under the direction of plant pathologist Dave Rosenberger and fruit entomologist Rick Weires. The position had responsibilities for both departments. He worked on mechanical and technical lab and field projects including sprayer maintenance, irrigation installation, experimental plantings and field applications.

He left the Hudson Valley Lab in 1987 and taught science at the Good Shepherd Christian Academy in Kingston, NY until 1989, when he returned to the Lab as a research support specialist in the tree fruit program under then professor of entomology, Richard Straub.

Jentsch's new position with Cornell replaces the faculty position previously held by Straub who retired on December 31 of last year. According to Jentsch, the research faculty that helped mentor him, most notably in the Hudson Valley Laboratory, had a profound impact on his decision to pursue and continue a career in entomological research.

"Rick Weires, Dave Rosenberger and Dick Straub have all passed along insights into field research that have been essential in getting a handle on working well with growers and in dealing with insect pests," said Jentsch. "Rick's lasting impressions continue to ring in my ears. When we would prune our apple research block he would remind me that *you gotta know when to walk away*, or if a grower had experienced insect damage to his fruit he would encourage them not to *revenge spray just to feel better*."

Weires worked at the Hudson Valley Lab from 1974 to 1990, when he died after a short fight with cancer.

"Peter has strong applied research skills and is capable of placing himself in a grower's shoes," said Mike Fargione, extension educator from the Hudson Valley regional fruit program. "Those are invaluable tools for this position and I am confident he will be successful."

Jentsch received a B.A. in Education from the State University of New York at New Paltz in 1982 and an M.S. in Entomology from the University of Nebraska-Lincoln in 2005.

"I'm always impressed with people like Peter who are outstanding performers in their professions and still find time to go sailing," said Rosenberger, half-jokingly.

Jentsch admits that when he's not running research trials behind the airblast sprayer, or if the wind's blowing too hard, he does find the time to sail with his wife Malinda and two daughters, Grace and Ella, Sunday afternoons on the Hudson River.



P. Jentsch

able practice. His insight into practices that incorporated quality and economic reality were all-encompassing and led to solutions that helped industry not only survive in difficult times, but prosper."

"Viticulural research has been a vital part of the New York grape industry's evolution, and Bob Pool has been a leading force in that area," said Jim Trezise, president of the New York Wine and Grape Foundation. "His projects have covered a very broad range of issues of importance to grape growers, and the results of his research have been published in parts of the world well beyond New York."

Pool was born in Sacramento, California in 1940 and grew up in the San Francisco Bay Area. He graduated from the University of California, Davis with degrees in enology and food science, received his Ph.D. in pomology from Cornell in 1974 and joined the Cornell faculty as an assistant professor of viticulture. He was named professor in 1988. He was a member of the American Society of Viticulture and Enology, International Society for Horticultural Science, and the American Society for Horticultural Sciences.

Bob recently realized a lifelong dream by opening his own vineyard and winery, Billsboro, in Geneva, which features several varietals. He was proudest of his Pinot noir wines, made from a clonal selection based on his research.

He was an active member of the Presbyterian Church, where he sang in the choir, served several terms as Elder and chaired the Mission Committee. He also enjoyed singing with the Community Chorus and the MLK Choir. He will long be remembered as a generous host and gourmet cook who loved sharing good food and wine with friends and family.

Pool is survived by his wife of 25 years, Jennifer Morris, his sons Ron and Alex of Geneva, his daughter Margaret (Bruce) Mills of N. Palm Beach, FL; two sisters, Margaret Baker of Castro Valley, CA; and Judy (Jack) Langdon of Knareborough, England; three grandchildren, several nieces, nephews and great nieces and nephews. He was pre-deceased by his parents and a sister Shirley.

Memorial contributions may be made in Pool's name to the Mission Committee Fund For Youth Mentoring, care of the Presbyterian Church in Geneva, N.Y. 14456.

J. Ogradnick

T. Krakowiak



National Conference at Cornell Explores the Land-grant Mission in Economic Development

Should the figurative “three-legged stool” of the land-grant university mission – teaching, research and extension – add a fourth leg: economic development?

This question, among others, was explored by more than 150 agricultural biotechnology specialists from seven countries, at the National Agricultural Biotechnology Council’s (NABC) 18th annual meeting, held at Cornell, June 12-14, and whose theme was Agricultural Biotechnology: Economic Development Through New Products, Partnerships and Workforce Development.

As land-grant universities search out new ways to fulfill their mission to work for the public good, they are increasingly using modern science and biotechnology to provide new products and jobs as well as economic development, according to Tony Shelton, professor of entomology at Cornell and this year’s meeting chair.

After an initial session during which plenary speakers discussed the past successes in agricultural biotechnology and future prospects, participants turned to exploring the role of land-grant universities in contributing to local economic development through such university research parks as the Cornell Agriculture and Food Technology Park (CAFTP), which recently opened adjacent to the New York State Agricultural Experiment Station (NYSAES) in Geneva. Various speakers who have been involved in developing similar parks in such diverse places as Saskatchewan and China shared success stories.

After touring the CAFTP, participants assessed it, noting its flexible design capable of fostering a variety of start-up companies. Largely a community-driven project, CAFTP has been successful so far, participants agreed, because of participation from local stakeholders and its close proximity to NYSAES, which allows NYSAES researchers to easily feed CAFTP’s technology pipeline. Participants recommended that CAFTP draw specifically on the strengths of the Finger Lakes region by striving to be a center of excellence in food technology, for example, and recruiting tenants accordingly.

In a final session, speakers discussed the hurdles in bringing agricultural biotechnology products from the laboratory to the marketplace – a process that increasingly grows out of private-public partnerships and the success of academics as entrepreneurs.

“The conference presentations and discussions essentially explored the ‘world flattening’ process in biotechnology commercialization and explored strategies to enable entities, principally universities, to compete in this environment,” said Steven



On the second day of the conference, a Town Hall Meeting was held at the Technology Farm that explored the topic of transforming research into viable economic development using the Ag Tech Park as a business model. Participants included: (left to right) Dan Fessenden, Executive Director, CAFTP; James Hunter, Cornell/NYSAES; Susan Riha, Cornell University; Mike Manikowski, Ontario County Development; Roger Williams, Cornell University; and Karen Springmeier, Finger Lakes Workforce Investment Board.

Slack, director of the Ohio Agricultural Research and Development Center at Ohio State University and this year’s NABC chair, in alluding to columnist Thomas Friedman’s recent book “The World is Flat.”

In addition to international speakers, presenters included such Cornell faculty as Milton Zaitlin and James Hunter, professor emeriti in plant pathology; Susan Riha, professor of earth and atmospheric sciences; and Molly Jahn, professor of plant breeding and genetics.

The NABC executive offices are located at the Boyce Thompson Institute for Plant Research on the Cornell campus.

S. Davidson





Geneva Employees Honored at Service Recognition Dinner

In early June each year, the office of the president at Cornell hosts the annual Service Recognition Dinner, honoring those staff members who have been employed by the University for 25, 30, 35, and 40 or more years. This year marked the 51st anniversary of the event, which was first held during the presidency of Deane W. Malott.



The Geneva employees and guests at this year's Service Award Dinner in Ithaca. (L to R) Gary Ditzell, Linda McCandless, Debbie Ditzell, Cy Lee, Elaine Gotham, Ocksoo Lee, Wendy Dunst and Dick Dunst.

In attendance at Bartels Hall, were over 425 staff members, guests and administrators from the Ithaca and Geneva campuses, including three 25-year and two 30-year awardees from the Arecibo Observatory in Puerto Rico.

The dinner recognized the long-term service of 245 staff members, representing 6,745 combined years of service to Cornell.

Several Geneva employees were on hand for the reception and dinner. Debby Ditzell and Elaine Gotham were both 25-year awardees. Attending from the Fredonia Vineyard Laboratory was Rick Dunst, who was also a 25-year awardee. Catherine Roe also reached the 25-year milestone but was not able to attend. Cy Lee hosted the table from Geneva. It might be noted, that the Geneva awardees and their guests knew nearly all the words to the songs the Backtalk Band culled up from decades past.

Recognized were 125 awardees with 25 years of service, 53 with 30 years of service, 20 with 35 years, 12 with 40 years, and 12 with more than 40 years of service. Marie Powers, who retired this past year as a library administrator in Olin Kroch Uris Access Services, was recognized for her 50 years of service to Cornell. She recently graduated from Tompkins Cortland Community College through Cornell's Tuition Assistance Program, and was given big hand of applause —truly an inspiration to all who attended.

Susan H. Murphy, vice president for student and academic services, facilitated the evening's program and Mary George Opperman, vice president for human resources, gave the welcoming remarks.

In his after-dinner remarks, President Hunter Rawlings specifically welcomed the attendees from all the off-campus sites, including Geneva. He complemented the entire assembly on the "high level of skill and commitment that you bring to your job." In closing, Rawlings said he was preparing to retire now for "the second time" and hoped his retirement would actually "stick," but that, above all, it had been "a privilege to serve this great university because of the quality of the people who work here."

L. McCandless

"Nearly all men can stand adversity, but if you want to test a man's character, give him power"

Abraham Lincoln

(CAMP, continued)

KGF, now in its 9th year, is a program designed to give teachers the chance to submit garden grant proposals. Educational and gardening materials, workshop opportunities, and access to a network of school gardeners are also options made available to help schools establish or maintain a food garden. While previous grant recipients remain members of the KGF Network and are still invited to attend workshops and other events, they are not entitled to receive additional garden money.

Tucci attended a workshop in Madison, NY in April, where he met an elderly couple, Charles and Millie Miner, with a passion for classroom gardens. When Tucci mentioned the Station's science camp, the Miners decided to fund North Street for another year to help maintain the focus.

T. Krakowiak

(BRIEFS, continued)

one of the two locations and pick up yours;

10:00 a.m.-11:00 a.m. Barton

11:15 a.m.-12:00 p.m. Jordan

(don't forget to bring your \$2 - cash only)!

Bonus!!! Learn "How To Get The Most From Your New Pedometer." Plan to measure and set your stride length as well as check the accuracy of your pedometer by taking a short walk with us on Friday, June 30. We will meet at Jordan Hall Pavilion at 12:00 p.m. There you can enjoy pizza and soda for lunch on us! There is no need to register. Simply bring your pedometer, a pair of walking shoes, and be ready to have some outdoor walking fun!

For more information and to have an accurate count for lunch, please call Pat Mahoney at extension 2234 or Cherie Quay at extension 2210 by Thursday, June 29th at noon.

If you are interested in additional walking tips and a printable walking log, go to:

<http://bigred2.athletics.cornell.edu/wellness/pedometer.html>

Pat Mahoney



CALENDAR of EVENTS
JUNE 23 - JULY 7, 2006

MEETINGS

CHAIRS MEETING

Date: Friday, June 23, 2006
Time: 10:30 AM
Place: Director's Office

TAE CHI

5:30 - 7 PM - Mondays
June 26 & July 10
Sawdust Cafe
8 sessions/ \$50
No discounts or single class fees



Tickets are available by contacting **Amy Andersen - Room A104, Barton Lab; Ext. 2331**

Tickets are:

Adults - \$16.00
Children (ages 6-12 years) - \$6.99
Children under 5 - Free

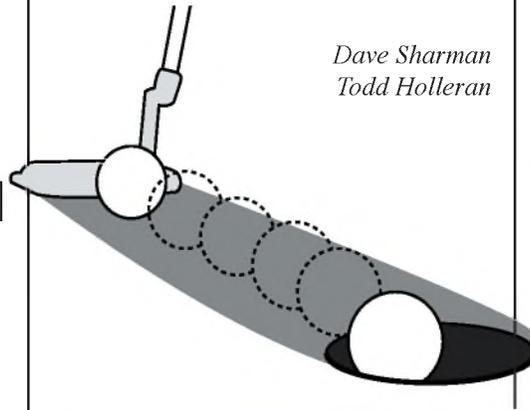
July 1 - Aug. 13
Saturday and Sunday only

Please bring exact change when purchasing tickets, or make checks payable to "Station Club".

Station Golf Tournament

Just a quick announcement that the Annual Station Club Golf Tournament is scheduled for Friday, July 7th at Big Oak G. C. We tee it up starting at 4:30. It is a five person scramble format. Remember, each team can have one guest from outside the station. The tournament is open to everyone, occasional players and first timers alike. So, shine up the clubs and get ready. There will be a sign up sheet and details in the form of a flyer upcoming in the Station News. Stay tuned. Thanks.

*Dave Sharman
Todd Holleran*



Volunteers Needed

Please mark your calendars, once again this year we will be looking for volunteers to work at the Experiment Station's Whale Watch tent on Saturday, August 19 from 11 am - 8 pm. Volunteers are needed to fill two-hour time slots. Watch for more details to follow.

Gemma Osborne

SENECA LAKE



CLASSIFIEDS

FOR SALE: Dodge Caravan 2000. \$3,900 Good Condition. Cash only. Available July 15th. Mileage 122,000. Please contact Gabino Reginato at ghr4@cornell.edu or (315) 781-0670 between 6 -10 p.m.

FOR SALE: 15 foot Grumman aluminum canoe, comes with back pack pad, motor mount, 2 paddles, oar locks, flotation kit and foam pads for car top. \$300.00 Firm. 315-331-6319

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 RENT: Spacious 2 Bedroom Apartment Available on Milton Street, 5 blocks from Hobart & William Smith Campus, 1 block from the heart of downtown Geneva, and a 20-25 minute walk (5 Minute Drive) to the Station. Apartment is unfurnished, has all wood floors, 1 bath and on street parking. No pets or smoking. \$450 + utili-

ties. Contact: Alex Da Costa via email at aed4@cornell.edu or Jen Roche at 315-789-4948.

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

FOR SALE: 1989 RANGER Bass Boat Model 375V Complete with Ranger trailer, trolling motor, 2 fish-finders, GPS, 120hp Johnson motor w/SS prop, 3 batteries, on-board 3 bank charger, ropes and bumpers. All in good condition!! \$4750. Contact Donna Boyce at dmb62 or call Jim at 585-554-6704

FOR SALE: 1989 Sea Nymph 12-K aluminum boat with Minn-Kota Endura36 electric trolling motor. All in excellent condition. Complete with fishing seats, ropes, anchor, and battery box. Ready to fish. \$400. Contact Donna Boyce at dmb62 or call Jim at 585-554-6704