



## BRIEFS

### Ferguson Named Chief Financial Officer for CALS

Margaret Ferguson has accepted the position of Associate Dean for Finance and Administrative Services with the College of Agriculture and Life Sciences. In her new role, Marge will assume an expanded portfolio of responsibilities that includes leadership for the college's financial affairs, as well as oversight for information technologies, human resources, and facilities.

As the chief financial officer for CALS, Marge is responsible for development of the college's core budget (\$170 million), institutional analysis and reporting, departmental business services, administrative information systems, and data access and security for the entire budget (\$250 million).

Marge succeeds John Finamore, who served as the college's chief financial officer since April, 1980. John stepped down for health reasons in February, 2006. Paul Streeter, from Central Administration, assisted the college through the transition.

Marge comes to CALS from the Cornell University School of Hotel Administration where she most recently served as Associate Dean. During her 13 years at the Hotel School, Marge built an impressive record of accomplishments. Both the School and the Hotel are on solid financial ground due to her valuable counsel and leadership. She played an integral role in the construction of The Robert A. and Jan M. Beck Center, and in the establishment of the Cornell-Nanyang Institute.

Marge also established the Academic Administrative Services Department, improving office professional support to the faculty. Through her leadership of Human Resources, Marge was a strong advocate for advancing faculty/staff compensation,

*(Continued on page 2)*

## New Wine Microbiologist Hired

Ramón Mira de Orduña Heidinger has been appointed associate professor of enology in the department of food science and technology with half-time responsibilities for teaching in the college's undergraduate degree program on the Ithaca campus.

"I am looking forward to teaching some of the brightest students in America in my chosen discipline," said Mira de Orduña. "I am also eager to start collaborating with the other new enology professor, Gavin Sacks, and existing faculty members in the department on projects in and around wine."

Mira de Orduña earned B.S. and M.S. degrees in biology from the University of Tübingen in Germany and a Ph.D. in microbiology from Massey University in New Zealand. He then moved to Canada, serving first as a postdoctoral fellow at the Cool Climate Oenology and Viticulture Institute of Brock University and then as an assistant professor of food science at the University of Guelph. Raised at the northern edge of Germany's Black Forest, he is fluent in German, Spanish, French and English.

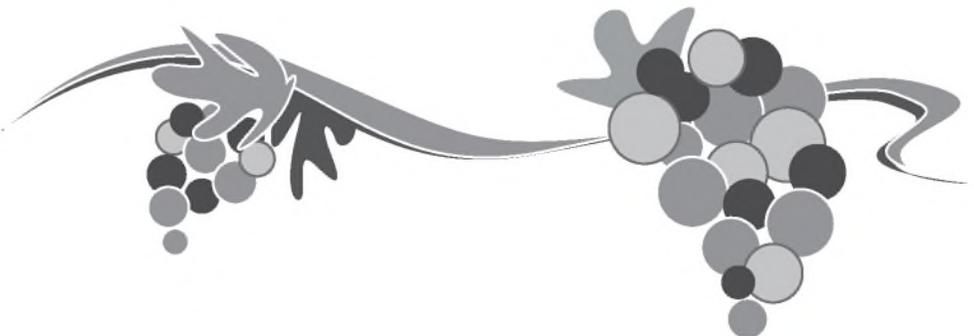
A thesis on the arginine metabolism of malolactic bacteria and its oenological implications was Mira de Orduña's first academic contact with wine, though he worked in a wine shop as an undergraduate and was surrounded by vineyards when he was growing up. "Wine was an everyday essential on my mother's and father's side," he said.

"Dr. Mira de Orduña's balanced research experience in basic and applied fields, such as the study of yeast and bacteria interactions, bacterial nutrition and the metabolism of several compounds relevant to wine quality and aroma, will have a major impact on standards in the New York wine industry," said Cy Lee, chair of food science and technology at the Experiment Station.



*Ramón Mira de Orduña Heidinger*

*T. Krakowiak*





(BRIEFS, continued)

maintaining work/life balance, and improving workplace climate. In addition, her oversight of the Hotel School's information technologies department ensured that it kept pace with emerging technologies.

Marge received a B.A. from Virginia Tech in 1973, her J.D. from the University of Virginia in 1976, and an M.B.A. from the College of William and Mary in 1986. She served as financial analyst with the Colonial Williamsburg Foundation from 1986 to 1988, and manager of financial and strategic planning at the Colonial Williamsburg Hotel Properties in Williamsburg, VA, from 1988 to 1993.

Marge's appointment was effective December 1.

She will be visiting Geneva on January 10. Please give her a warm welcome.

### 2007: A Banner Year for Apples

A large Northeast apple crop and strong fresh-apple prices suggest excellent 2007 revenue potential for growers despite higher costs. Growers of fresh apples will fare better than growers of processing apples. Securing harvest labor for next year should be a priority for all growers.

Estimated 2006 production in the 12 Northeast states (Maine to West Virginia) was 44.8 million bushels, about 1 percent above last year. New York, which usually produces almost 60 percent of the region's apples, had an estimated crop of about 27 million bushels, about 8% above 2005, and 11 percent above the five-year average.

Pennsylvania had a 13 percent smaller crop than last year, according to USDA's October estimate. But the crop is picking out higher than the estimate. All New England states, except for Maine, projected increased production above a year ago.

Projections for the Western fresh-market crop were for smaller quantity and fruit size. That resulted in premiums for the Northeast's larger fruit and helped strengthen prices for Eastern fruit that sized well. Transportation (fuel) costs have also favored the Northeast.

(Continued on page 3)

## New Viticulturist Hired

Justine Vanden Heuvel has been appointed assistant professor of viticulture in the department of horticultural sciences. Sixty percent of her time will be spent doing research at Geneva and 40 percent teaching on the Ithaca campus.

"Justine brings vitality to the expanding Cornell viticulture program," said Alan Taylor, chair of horticultural sciences. "Her teaching effort will solidify the bridge between Geneva and Ithaca in undergraduate education. Justine's research will encompass both field research and laboratory investigations to support the New York grape industry."

Vanden Heuvel received her education at the University of Guelph in Canada, including a B.S. in horticultural science and business and an M.S. and a Ph.D. in plant agriculture. Before she entered the masters degree program, she worked at a commercial apple orchard in the Netherlands. Since 2002 her research as an extension assistant professor at the University of Massachusetts, Amherst focused on optimizing yield fruit composition in cranberry. Additionally, she conducted studies in Southern New England commercial vineyards.

Vanden Heuvel was introduced to research on wine grapes as an undergraduate when she participated in cooperative education, working in the grape program at the Horticultural Research Institute of Ontario, Vineland. For her Ph.D. thesis, she looked at how training systems affect vine physiology and fruit composition in Chardonnay and Cabernet Franc wine grapes on the Niagara Peninsula.

"Dr. Vanden Heuvel demonstrates an excellent combination of broad experience in viticulture and an engaging teaching style," said viticulture search committee chair Alan Lakso, a professor of grape physiology. "Her research focus on viticulture effects on fruit and wine composition and quality, her experience as a faculty member at UMass, Amherst and her collegiality were also very attractive to our Cornell grape and wine team."

Vanden Heuvel looks forward to working with graduate students who are interested in furthering their education in viticulture. She will assume the leading role in teaching the two vineyard management courses in Ithaca that were previously taught by Lakso. This will allow Lakso and viticulturist Terry Bates, from the Lake Erie Regional Grape Research and Extension Program, to begin teaching a new graduate level viticulture course.

"Students graduating from the Enology and Viticulture Program will have the knowledge and experience to help secure the future for the growing wine industry in the northeast and help move our wines to the forefront in cool-climate wine production," said Vanden Heuvel.



Justine Vanden Heuvel

T. Krakowiak





## New Wine Chemist Hired

**G**avin Sacks has been appointed assistant professor of enology in the food science and technology department at the Experiment Station in Geneva, with a 50 percent responsibility for teaching in the college's undergraduate degree program on the Ithaca campus.

Sacks' initial priority will be managing methoxypyrazine compounds (which contribute green, vegetative aromas to wine) of concern to the Finger Lakes and other cool-climate grape-growing sites in difficult years. He has already talked to horticulture faculty about joint projects on methoxypyrazine research and is currently writing a proposal with Olga Padilla-Zakour, director of the food venture center at the Station, to study the effects of food processing on certain bioactive compounds found in tart cherries.

"Dr. Sacks brings an in-depth knowledge of analytical chemistry for identifying the chemical make-up of various compounds associated with desirable and undesirable qualities in wine and other beverages," said Cy Lee, chair of food science and technology at the Experiment Station. "He will be able to determine the biochemical mechanisms of specific aroma compounds in wine so that he can help the New York wine industry produce value-added, premium quality wine year after year."

Sacks was educated in chemistry, receiving his B.S. from the University of Virginia and M.S. and Ph.D. degrees from Cornell. He remained at Cornell as a postdoctoral fellow in Earth and Atmospheric Sciences and then became a research associate in the Division of Nutritional Sciences.

Before beginning his research as a postdoc, he worked during the summer and fall of 2004 at Shalestone winery in Lodi, NY. An avid homebrewer, Sacks most recently experimented with making wine from Traminette grapes. He points out that his previous work has been united by an interest in characterizing complex matrices, and feels it is easy to draw an analogy between that and studying the formation and degradation of wine flavor compounds. "To call wine merely 'a complex matrix' is rather unromantic, but it is far from an inaccurate characterization," he said.

"Finger Lakes growers and winemakers are very adventuresome and curious, and there is a recognition that this region's wine will only improve in both its quality and prestige in coming years," said Sacks, adding that he is excited to join the Enology and Viticulture Program while the local fine wine industry is still relatively young, especially when compared to Europe. He will teach an undergraduate course on wine and grape flavor development.



*Gavin Sacks*

*(BRIEFS, continued)*

Trucking rates from the West have risen substantially, resulting in a \$2-per-box increase to ship into East Coast markets.

Prices across the country remain exceptionally strong for fresh apples. The pricing environment seems favorable for the entire marketing season.

Lower production in key apple-producing countries such as Poland, Hungary, Germany, Canada and France should spell strong demand for U.S. apples. Washington State exports will be reduced due to their short crop. This, too, should mean an excellent opportunity for Eastern apple exports. New York fresh-apple exports are well above last year's pace, especially to the United Kingdom and Canada. New York State exports should exceed the 750,000-bushel average exported in recent years.

Processing prices have been slightly higher than a year ago for most varieties and grades. Large-sized apples gave a boost for most growers due to the price differential for larger fruit.

New York's largest processor, which takes more than 25 percent of the state's total crop, offered three-year contracts to growers. The contracts included price increases of about 3 percent for 2006, to be followed by 1.6 percent increases in 2007 and 2008, regardless of supply-and-demand conditions.

Looking ahead, profits for fresh-market blocks should be much improved. Higher costs, especially for labor, fertilizer and pesticides, have to be factored in. With those higher costs and smaller price increases, processing block profits will likely be static to declining.

Tight labor supplies and immigration reform will likely continue to be a major concern of Northeast fruit and vegetable growers. The most noticeable effects of the tighter 2006 labor situation were higher harvesting costs and difficulties in optimal harvest scheduling.

It's unlikely that meaningful immigration reform will be enacted before the 2007 harvest. Many forward-looking New York growers are already contacting local employment offices to start the process of obtaining H-2A labor for the 2007 harvest.

*Jerry White*

*In: American Agriculturist*

*Jan. 2007*



*T. Krakowiak*



## CALENDAR of EVENTS JAN 5 - 19, 2007

### ASC

Cornell will reimburse employees who use personal vehicles for approved business related travel at the new prevailing rate of 48.5 cents per mile. The new rate for business miles is an increase from 2006 at 44.5 cents per mile. The IRS mileage rates can be found at:

[http://www.payments.cornell.edu/IRS\\_Mileage\\_Rates.cfm](http://www.payments.cornell.edu/IRS_Mileage_Rates.cfm)

When submitting personal mileage reimbursement, please be sure to use the form on our website.

**New Faculty** visit <http://www.purchasing.cornell.edu/overview2.cfm> for purchasing information.

Check out Quick Links under Finance for University wide information.

Contact Kathy Morabito at x2228 or kmm64 with any questions or suggestions about the ASC Website.

### MEETINGS

#### CHAIRS MEETING

**Date:** Tuesday, January 9, 2007  
**Time:** 8:30 AM  
**Place:** Director's Office

### HR

#### Upcoming Technical Training from CIT

CIT Training & Documentation is offering classes. View the complete course schedule at: <http://cornell.veplan.net/article.aspx?&a=3612>. Please register for classes by going to: <http://cornell.veplan.net/Education/catalog.aspx?c=629>. Please direct any questions about these classes to: [workshop-info@cornell.edu](mailto:workshop-info@cornell.edu).

## GUIDELINES FOR CLASSIFIED ADS

Free to members of the Station community, ads are printed as space permits. Remember to:

Include name, campus phone number and email address.

Limit ad to 20 words or less.

Ads selling goods or commercial services on an ongoing basis or promoting employment outside Cornell cannot be accepted.

To run your ad more than once, you must resubmit it.

Station News is not responsible for errors or unprinted ads, and retains the right to edit or reject any submission.

E-mail ads to:

[stationnews@nysaes.cornell.edu](mailto:stationnews@nysaes.cornell.edu)

### SEMINARS

#### PLANT PATHOLOGY

**Dr. Gary Harman**  
Department of Horticultural Sciences  
Cornell University, Geneva  
"21st Century Biocontrol"

**Date:** Tuesday, January 16, 2007  
**Time:** 3:30 PM (Coffee at 3 PM)  
**Place:** A-134 Barton Lab

**Dr. Robert Seem**  
Department of Plant Pathology  
Cornell University, Geneva  
"Can you spell Entrepreneur? Fostering New Enterprises at the Experiment Station"

**Date:** Tuesday, January 23, 2007  
**Time:** 3:30 PM (Coffee at 3 PM)  
**Place:** A-134 Barton Lab

*"Change is inevitable,  
except from a vending  
machine."*

*-anonymous*

## CLASSIFIEDS

**FOR RENT:** 1 & 2 bedroom apartments in Geneva. Newly remodeled, close to downtown, hospital, and NYSAES. Quiet neighborhood. The 1 bedroom is \$700/ month and the 2 bedroom is \$800 per month. All utilities included (gas, electric, heat, water & sewer, trash & snow removal). Off street parking. For more info contact ds223 or call 789-2612.

**FOR SALE:** Futon, metal frame, mattress with cover, like new, \$50; coffee table, \$8; dining table, \$10; two desks, \$10/each; floor fan, \$5. Email [xz65@cornell.edu](mailto:xz65@cornell.edu), or call 315-945-4075.

**FOR SALE:** Air-tight plate steel stove made by CFM Corp, (Vermont Castings, Consolidated Dutchwest Co.). Brick-lined firebox. New, never used. \$200. Email [dmg4@nysaes.cornell.edu](mailto:dmg4@nysaes.cornell.edu)

### TAEKARDIO

Six week session/ \$25  
**Instructor:** Tina Felice,  
Geneva Martial Arts  
Mondays & Wednesdays from 12:10  
PM - 1:00 PM  
Jordan Hall Auditorium

### WEATHER INFORMATION

It is that time of the year when we must prepare for the possibility of inclement weather and the need to close the Station. Remember, if there is a question as to whether the Station is open due to inclement weather, you can call the Station's information telephone line - 315-787-2011. The message on the information line will be changed to report a closing or delay if there is a change in working hours. The information line can receive 15 calls simultaneously so if you get a busy signal, try again soon. Station closing info can also be found on the NYSAES home page website.

Below is a partial list of local radio stations that will also report this information.

WCGR (AM) 1550 CANANDAIGUA  
WGVA (AM) 1240 GENEVA  
WNYR (FM) 98.5 GENEVA  
WHCU (AM) 870 ITHACA  
WACK (AM) 1420 NEWARK  
WFLR (AM) 1570 PENN YAN  
WHAM (AM) 1180 ROCHESTER  
WSFW (AM) 1110 SENECA FALLS