

# STATION NEWS

# 125



NEW YORK STATE AGRICULTURAL EXPERIMENT STATION  
*Celebrating the past, shaping the present, inspiring the future.*

VOLUME LXXXVIII • NO. 22

Nov 2 - 16, 2007



## BRIEFS

### A Note of Thanks

The Fredonia Vineyard Lab staff wishes to express our appreciation to all the folks at Geneva who contributed to the success of our groundbreaking ceremony in Portland. The presence of so many scientists from Cornell and USDA, members of the project team, and grape and wine industry leaders was a great show of support from around the state. The organization and visuals contributed by Communications Services put the finishing touches on the ceremony. We look forward to working with you in the future, and hope you will be able to attend our ribbon cutting in early 2009!

*Fredonia Vineyard Lab Staff*

### New York Apples

The New York Apple Association is forecasting a crop of 29.5 million bushels of apples in New York this fall, a similar volume to last year. All three of the state's main growing regions are reporting good quality crops. The eastern part of the state is predicting a crop 10 percent larger than normal, Jim Allen, president of the Apple Association, reported in a press release.

New York is the second-largest apple-producing state after Washington.

Harvest began in earnest in September with McIntosh followed by Empire later in the month. Other varieties will be harvested through November.

McIntosh is New York's number-one variety, accounting for almost 20 percent of the crop. Empire is the second most important variety, at 11 percent of the volume, followed by Red Delicious, Rome, Crispin, Cortland, and Idared. About 52 percent of the New York crop is sold fresh. The rest is processed into applesauce, apple slices,

*(Continued on page 2)*

## Groundbreaking Points to Future of Lake Erie Grape Industry



VIPS pose for a photo just prior to doing some "ceremonial" pruning. (Left to right) Tom Burr, Rick Dunst, Tom Davenport, Dan Schrantz, Catharine Young, Bill Parmet, Patrick Hooker.

**T**his is a great day for Cornell, a great day for Western New York, and it's a great day for the future of the grape and wine industry in the Lake Erie region and beyond," said Rick Dunst, Lab Manager at the Vineyard Laboratory in Fredonia, NY.

Dunst was speaking at the groundbreaking of the new Cornell Lake Erie Research and Extension Laboratory in Portland, NY. The new facility, expected to be completed in 2009, will provide state-of-the-art laboratory and educational space for expanded and enhanced grape research and extension activities in the Lake Erie region. The site is a 53-acre vineyard sold to Cornell University by the Deakin family.

The groundbreaking ceremony, attended by over 200, began with remarks in the Deakin's Butternut Vineyard Barn across from the site. Afterwards, instead of digging with the traditional golden shovel, obviously pleased VIPs cut grapes off the vines into 'groundbreaking baskets,' which were designed especially for the occasion.

"Growers, academics, and government representatives have worked together to meet a genuine need," said State Agriculture Commissioner Patrick Hooker.

"This new facility is critical to economic development in Chautauqua County," said Senator Catharine Young, "54% of all of the grape acreage in New York State is right here in

*(Continued on page 7)*



(BRIEFS, continued)

cider, and juice.

While growing conditions were favorable, many growers were concerned about high input costs, particularly for energy and labor, Allen said.

- *From Good Fruit Grower, vol. 58, no. 17*

### Gifts Put Campus Campaign Over \$1 Billion

At a moment in American higher education when faculty retirements, student scholarship aid and investments in education challenge every institution, Cornell has received 14 major new gifts totaling \$71.5 million that include the largest donations in the university's history to the arts and humanities. The latest gifts send the university's \$4 billion capital campaign past the \$1 billion mark for the Ithaca campus and boost the overall campaign (including Weill Cornell Medical College) to nearly \$1.8 billion.

### From The Wine Press

The 2007 grape harvest is starting to wind down, with quality still looking superb and quantity expected to total 176,000 tons (for all uses), slightly less than the August forecast but 14% above 2006. New York is #3 in grape production after California (6,180,000 tons forecast) and Washington (385,000), with Michigan (100,000), Pennsylvania (80,000) and Oregon (35,000) rounding out the top six and all other states combining for 34,450.

Organic farming is a clear priority of Governor Eliot Spitzer, who recently announced a \$750,000 grant for a Finger Lakes Viticulture and Organic Market Center in Yates County. Yates County has the largest collection of organic farms in the Northeast, and the funds will provide critical seed capital for development of a new organic produce center that will support local organic farmers by helping them reach new markets. In addition, the local industrial development agency will explore the possibility of a joint grape crushing incubator facility for use by various wineries in the region. The region's farms and wineries generate about \$30 million in local revenue and employ over 2,000 people, so this support will help bolster those figures

(Continued on page 3)

## Professor Emeritus, Keith H. Steinkraus Remembered

Cornell Professor Emeritus Keith H. Steinkraus passed away on October 24. Steinkraus specialized in indigenous fermented foods and food microbiology. Over a long career at Cornell, he studied fermented foods including tempe, tape, trahanas, idli/dosa, and the fermented fish sauces and soy products of the Far East including miso and tofu. Throughout his career he worked to share his knowledge and research not only with his Cornell students, but with an international audience as well.

"Dr. Steinkraus had a distinguished service of more than 36 years in this department. He will be missed greatly by many of us," said Cy Lee, chairman of the Department of Food Science & Technology.

Dr. Steinkraus joined the Cornell faculty in 1952 after earning a B.A. cum laude in microbiology from the University of Minnesota and a Ph.D. in microbiology from Iowa State University where he had his first academic appointment as an assistant professor in 1951.

Dr. Steinkraus became a full professor at Cornell in 1962 and retired as Professor Emeritus in 1988 although he remained active in his field and at Cornell for many years afterward.

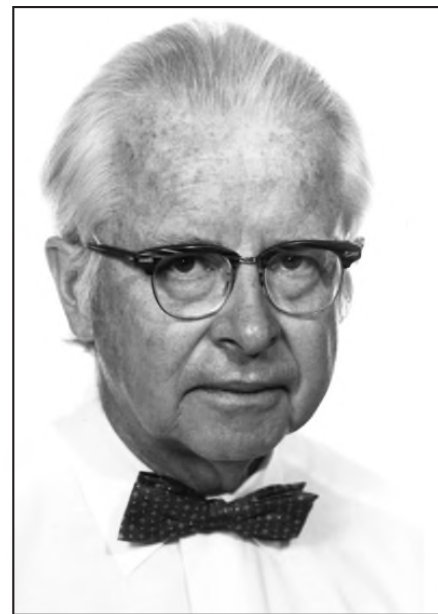
After beginning his studies of indigenous foods at General Mills, Inc. (1943 - 1947), Dr. Steinkraus's interest was stimulated further by his students at Cornell who came from places like Taiwan, Thailand, Mexico, Kenya, Zaire, and Egypt just to name a few. These students were interested in studying the microbiology of the foods from their own countries, and this interest coincided with and expanded Dr. Steinkraus's research efforts.

In 1959, Dr. Steinkraus was invited by the Interdepartmental Committee for Nutrition for National Defense (NIH) to participate in surveys of the nutritional status of military personnel, their dependants, and the general populations of South Vietnam, Ecuador and Burma. The project was later extended to include Indonesia, the Philippines, Korea, Taiwan, Thailand, and Malaysia.

Over the course of his distinguished career, Dr. Steinkraus contributed his knowledge to institutions, students, and colleagues world-wide. He maintained and developed his connections with Asia, consulting on food processing issues in Indonesia and as a teacher and researcher at the University of the Philippines College of Agriculture and the Institute of Technology in Bandung, Indonesia. He lectured as a visiting professor in Thailand and Singapore. He was also a visiting professor at the Polytechnic of the Southbank, London, at the Universitat Gottingen in Germany, and at the Central Division of Nestle Products Technical Assistance Co. in Switzerland.

In 1974, UNESCO/UNEP/ICRO invited him to lecture at the Institute of Technology in Bandung, Indonesia. Because of his contributions to the subject and his teaching experience, Dr. Steinkraus was asked to, and accepted the responsibility of compiling a book on indigenous fermented foods. The finished reference, the 671 page Handbook of Indigenous Fermented Foods, was published in 1983 and was the first comprehensive and authoritative book on the subject.

Dr. Steinkraus's work has had significant impact internationally. Steinkraus was the American Delegate to the UNEP/UNESCO/ICRO panel on Applied Microbiology and



K. Steinkraus

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## Culinary Arts Comes to the Experiment Station



*Phil Forsline talks to David Arnold (center) and Harold McGee (right) about the evolution of the apple before the two took a tasting tour of the ARS-PGRU orchard.*

**H**arold McGee, also known as the Curious Cook, and David Arnold of the French Culinary Institute visited the Station on Monday, October 15 to increase and enhance their knowledge of apples. Both McGee and Arnold have extensive experience in cooking and the culinary arts but are interested in learning more about the science and range of options behind one of New York State's biggest agricultural commodities.

The two began their tour by tasting ancient apple varieties from Kazakstan in the orchard with Phil Forsline. Forsline explained the evolution of the apple and the varieties PRGU maintains in its seed bank and orchard. Apples from Kazakstan evolved with many beneficial fruit traits over millions of years including resistance to apple scab - a disease caused by the fungus *Venturia inaequalis*. Resistance to apple scab has co-evolved with this species of wild apple because the disease has lived alongside it for most of its existence.

During their tour of the orchard, the visitors took a healthy bite out of a good number of the 250 varieties in the PGRU collection. Favorite varieties included the Burgundy which maintains its dark red color into the flesh of the apple, the Calville Blanc, and the Northern Spy. Naturally, both Arnold and McGee were familiar with the McIntosh and the Empire, the top two commercial apple varieties in New York State.

The two were so enthusiastic about the apple orchard and their tasting options there that they arranged a self-guided tour of the orchard for the afternoon. Also on tap for the afternoon was a taste test of UV pasteurized apple cider led by Thomas Björkman who filled in for Randy Worobo, who had a previous commitment.

More taste sensations awaited McGee and Arnold when they talked with Susan Brown and Kevin Maloney. Here the visitors were able to taste new varieties being developed at the Station and discussed flavor, color, texture, and storage. They also discussed the needs of chefs and the cooking properties of the various varieties, something which Brown says the Apple Program has neither the time nor the materials to test. One of the more exciting

*(BRIEFS, continued)*

in the future. The organic produce center also fits perfectly with our "New York Wines & Dines" program which emphasizes local, fresh and good food. Agriculture Commissioner Patrick Hooker has also announced an Organic Initiative including a full-time organic agriculture specialist (Sarah Johnston) and a new organic resource section on the Department's web site ([www.agmkt.state.ny.us](http://www.agmkt.state.ny.us)). There is clearly a growing consumer demand for organic products, but producing them takes additional knowledge and skill, so these new resources are vitally important to the farming community.

### 2007 International Photonics, Food, & Agriculture Conference

Roadmap to Security and Production in the 21st Century.

November 16, 2007, 8:00 am - 4:30 pm, followed by a wine and cheese reception at Inn on the Lake, Canandaigua, NY.

Agribusiness as an industry presents significant problems and opportunities that photonics, optoelectronics and microsystems-enabled technologies hold the key to solving. From smart farming to limiting pesticide applications and managing irrigation, to monitoring pathogens and mitigating infectious diseases, to tracking the flow of food products throughout the shipping process, agriculture and innovative technologies are presenting possible solutions to these, and many other problems.

Please mark your calendar to attend this technology road-mapping session to hear about the latest advances in addressing agribusiness problems, and learn about where future development needs are. Companies will also speak about the value of developing new technology for the agribusiness sector, which can jump-start the development of technology for biomedical markets.

Sponsors include the Finger Lakes New Knowledge Fusion Project, the Infotonics Technology Center, Inc., the International Photonics, Commercialization Alliance (IPCA), and the New York AgriDevelopment Corporation.

To register go to: [www.fusiongrant.org](http://www.fusiongrant.org) or call Kitty Noble at (315) 781-0070 ex.2018.

*(Continued on page 6)*

*(Briefs continued on page 4)*



(BRIEFS, continued)

## Cornell Agribusiness Economic Outlook Conference To Feature Immigration Issues

ITHACA, N.Y. — Cornell University's annual Agribusiness Economic Outlook Conference will be held on Tuesday, December 18, from 10:00 a.m. - 3:30 p.m. On-site registration will begin at 9 a.m. in the foyer of the David L. Call Alumni Auditorium, Kennedy Hall. The morning session will begin with a welcome by William Lesser, Chair of Applied Economics and Management (AEM). Steven Kyle, Associate Professor of AEM, will provide the national perspective on the economy and agriculture. The department will then feature Craig Regelbrugge, Senior Director of Government Relations, American Nursery and Landscape Association with What's Next for Immigration Reform? Thomas Maloney, Senior Extension Associate of AEM, will finish out the morning with Immigration Issues and Their Implications for New York Agriculture.

There will be two concurrent sessions in the afternoon that will each examine specific commodities and topics in more depth. Feed Grains, Dairy Markets and Policy Update – Bill Tomek, Professor Emeritus of AEM, will describe the outlook for feed grains and Todd Schmit, Assistant Professor of AEM will report on the impact of biofuel on livestock feed cost. Mark Stephenson, Senior Extension Associate in AEM, and Andrew Novakovic, Professor of AEM, will shed light on the dairy market and policy situation and outlook. Specialty Crops and Perishable Products – Nelson Bills, Professor of AEM, will address The 2007 Farm Bill: Implications for specialty crop agriculture. Results of a perishable product distribution study will be presented by Angela Gloy, Research Associate of AEM, and Brian Henehan, Senior Extension Associate of AEM.

This conference will address your many questions concerning the outlook of agriculture. The popularity of the conference makes pre-registration important. The pre-registration fee is \$65 if postmarked by December 3; \$80 if postmarked after December 3 or if registering on-site. The registration fee for Cornell University and CCE staff is \$30. The

*(Continued on page 7)*

## Cornell Cooperative Extension Publishes Sustainable Viticulture Workbook

Cornell Cooperative Extension has published a 125-page workbook designed to provide grape growers with in-depth discussion of production topics from a sustainable agriculture standpoint. The workbook is now available as both a print, and interactive on-line version.

“Increased sustainability has been embraced as a goal for many businesses, from agriculture and industry to retail giants. Everybody knows that they ‘want’ it, but defining it has been more elusive” said Tim Martinson, Cornell Cooperative Extension Senior Extension Associate and Sustainable Viticulture Project leader. “For growers, sustainability is the result of numerous day-to-day decisions they make about managing their vineyards. We hope this workbook provides growers with practical, nuts-and-bolts ideas that they can apply to reducing environmental impacts while improving or maintaining profitability and protecting health and safety for workers and consumers.”

New York Guide To Sustainable Viticulture Practices is a grower self-assessment workbook that offers grape growers in New York and other regions of the northeastern United States guidance in the evaluation and adoption of best management practices that minimize environmental impacts, reduce economic risks, and protect worker health and safety. These practices include: soil management to reduce erosion, runoff and leaching; use of integrated pest management (IPM) practices for insect, disease, and weed management; nutrient management, with a particular focus on nitrogen use; pesticide management and spray technology; and cultural practices used in viticulture. The workbook asks 134 questions to growers related to these practices.

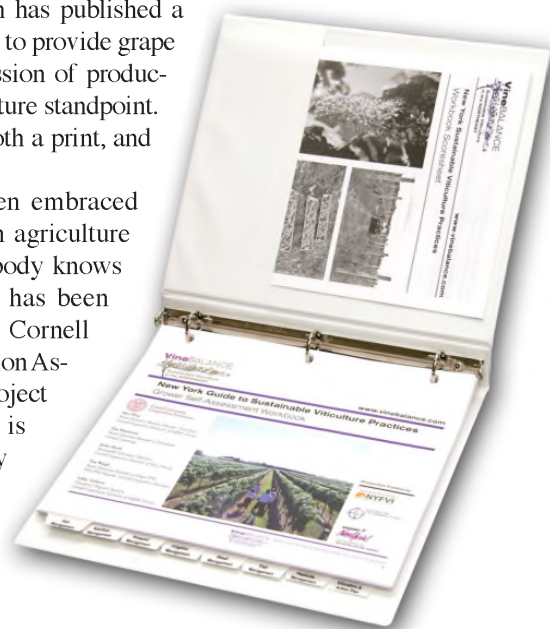
After answering the questions, growers can develop an action plan based on the results of their self-assessment. The action plan addresses those practices they believe can be effectively modified within the financial and management capacity of their farm.

The workbook has already been used by over 60 grape growers statewide, which represents over 5,000 acres of grapes or 20% of the total NY grape acreage, according to Jamie Hawk, outreach coordinator for the Sustainable Viticulture project. These growers were able to identify an average of nine specific changes in practices that they will implement on their farms over the next few years.

The impetus for developing this workbook came from industry groups across New York State – from juice grape cooperatives and large wineries based in the Finger Lakes and Lake Erie to the small-winery segment in the Finger Lakes and on Long Island. All these groups were represented on the steering committee (12 from industry and 3 from Cornell Cooperative Extension), and were looking for a way to promote and document the use of sustainable production practices by growers, processors and wineries. The project was funded through the Northeast Center for Risk Management Education, the New York Farm Viability Institute, and the New York Wine and Grape Foundation.

The workbook is recognized and endorsed by the Agricultural Environmental Management (AEM) Program of the New York State Soil and Water Conservation Committee

*(Continued on page 5)*





## Headstart Makes 19th Annual Fall Visit to Station Orchards

Pre-school students from the Geneva Headstart program visited the Station's Loomis Farm in early October for what has become an annual educational field trip. Students learned about fruit with Alan Lakso and post-doctoral fellow Diego Intrigliolo and then picked some apples.

"The annual trip to the Experiment Station to pick apples is a great kick-off to the school year," said Headstart teacher Karissa Schutt.

The field trip made a big impression on the pre-schoolers. In their thank you notes, they talk about discovering what an apple tree feels like, seeing apples still in the trees, noticing the different sizes and colors and picking their own. One student even mentioned smelling the grapes. In the process, students learned about fresh fruit, proper washing, and food preparation and gained a positive experience about agriculture. Students picked apples and grapes, washed the apples, and took them back to school where they made applesauce. The children were also able to share their experience with family members; many of them commented on sharing apples with parents, grandparents, and siblings.

"As you can tell from their comments, it was a great time to fill their senses with the sights, smells, and tastes of apples, and all of it done in the company of family and good friends," Mrs. Krossber, Mrs. Cruz, and Ms Stone wrote in their thank you letter.

"Thank you so much for all you do to teach our students!"

"The children enjoyed it and learned so much... it was another great (and tasty!) learning experience," said Barbara Woolsey, another Headstart teacher. "We look forward to making this trip every year. Thank you for making it happen!"

"Since Headstart has helped so many kids over the years and is such a vital part of early education, we like to do whatever we can to help them with a fun and educational experience," said Alan Lakso. "And it has been very rewarding for us to meet with these great kids each Fall over the past 19 years."

*E. Keller*



Headstart students learned about apples and other fruit from Alan Lakso and Diego Intrigliolo during a recent field trip to the Experiment Station.

*(WORKBOOK continued)*

and the New York State Department of Agriculture and Markets as the official Tier 2 AEM Worksheets for vineyards. Through local Soil and Water Conservation Districts, the AEM program helps identify cost-sharing opportunities to help finance conservation practices that reduce environmental impacts of agriculture.

"The development of this workbook was truly the first totally collaborative project that included all grape-growing regions across New York State and all varieties that are used for juice, wine, and table grape production," said Tom Davenport, Director of Viticulture for National Grape Cooperative. "Producers, processors, and winery representatives across the State worked diligently with Cornell research and cooperative extension personnel to develop the workbook. It not only enables producers to evaluate the sustainability of their farms, but contains specific recommendations that will help them continue to adopt new sustainable practices as part of a continuous improvement process."

Copies of New York Guide To Sustainable Viticulture Practices can be ordered through the NYSAES bookstore at: (<https://www.nysaes.cornell.edu/store/catalog/>). The online version is available at: ([www.vinebalance.com](http://www.vinebalance.com)).

*J. Ogradnick*



### Craft Fair and Book Sale

Have you found any books during your fall cleaning, or just have some that have been lying around that you don't know what to do with? Think about making a trade. Receive a coupon for one free book in exchange for every three books that you donate to the Library Book sale. Donations will be accepted November 5-9 at the Library, 1st floor Jordan Hall. Fiction, Children's, Cooking, etc. welcome (no magazines or Readers Digest please). Call x2214 for information/assistance.



(CULINARY ARTS, continued)

varieties tasted of anise, and another was so flavorful that Arnold gave it an enthusiastic thumbs-up.

The visit brought the Experiment Station and representatives from culinary arts together. By educating chefs and cooks about using apples in cooking and preparing fine cuisine, Station scientists hope to raise awareness and appreciation of the variety of apples available. This outreach objective parallels those of McGee and Arnold:

“We want to raise public interest in these subjects, so that more people will know what they’re missing, and create a stronger demand for greater choice among apple varieties,” says McGee.

“Chefs would love to use newer varieties,” Arnold says, going on to say that if they knew about new varieties, high-end chefs, like those he works with, can request them, and thus create a market.

“New attributes are possible: non-browning flesh so apples can be used in fresh salads, much higher sugar and acid, unique textures. The sky is the limit!” said Brown. “Our apple breeding program has released varieties that are recognized internationally, such as ‘Jonagold’ - rated as a top dessert apple, yet most chefs may not be aware of this variety and its suitability to fresh eating and cooking.”

Station apple breeders have released more than 64 varieties of apples since its founding in 1882, including Empire, Cortland, Jonagold, and Macoun. Breeders work with apple germplasm at PGRU, which has more than 5,000 different trees and 3,000 apple accessions in its collection.

McGee writes a monthly column for the New York Times on science in cooking called ‘The Curious Cook’. He has also written two books, *The Curious Cook: More Kitchen Science and Lore*, and *On Food & Cooking: The Science & Lore of the Kitchen*, the second edition of which was published in 2004.

Arnold is the Director of Culinary Technology at the French Culinary Institute. He teaches courses there about the intersection of science and culinary art. He founded the Museum of Food and Drink in 2004. Arnold also customizes restaurant equipment for new uses.

*E. Keller*

# 30th Annual HOLIDAY

## Craft Show - Book Sale

### Nov. 10, 2007

### 10AM-3PM

### JORDAN HALL



**Christmas  
decorations, ceramics,  
dolls, baskets, paintings,  
jewelry, wooden crafts,  
needlework, tinsmithing,  
dried flowers,  
and much more.  
Refreshments and  
lots of books**



**The 2008  
Empire State  
Fruit & Vegetable  
Expo**  
and  
Becker Forum



**Come Join Us . . .  
February 12-14, 2008  
Empire State Fruit &  
Vegetable Expo  
Syracuse, N.Y.**

**For more information, contact:  
Jeff and Lindy Kubecka at 315-687-5734 or email  
nysvga@twcnny.rr.com**

*(GROUNDBREAKING, continued)*

Chautauqua County and is key to our economy and new jobs.”

“This is a great day for Chautauqua County, the wine and grape industry and Cornell as well,” said Assemblyman Bill Parment. “The wine and grape industry has been a great industry for this county and will continue to be.”

The new facility will bring together experts and scientists from Cornell University, Pennsylvania State University and Cornell Cooperative Extension for the benefit of grape growers in the Lake Erie region, which extends from Western New York into Pennsylvania and Ohio.

“Cornell scientists and staff have been doing viticulture research in the Lake Erie Grape Belt for more than 100 years and their accomplishments have had great impact on viticulture in the region and throughout the world,” said Experiment Station director Tom Burr. “The new laboratory offers Cornell a great opportunity to enhance programs in the Lake Erie region, and to foster economic benefits to the producers and businesses with far reaching impacts on the grape and wine industries and associated businesses across NY.”

The new facility and research vineyard was made possible through the efforts of Senator Young and Assemblyman Parment who secured a \$5.359 million state appropriation for the project. The appropriation is the latest step in a 10-year effort to improve the existing vineyard laboratory.

*E. Keller*

*(BRIEFS, continued)*

fee for media personnel with valid ID will be waived. Parking permits are available for \$5 each. We are again planning to run a live video stream of the morning session on the internet. For further information or to obtain a pre-registration form, please see:

[http://aem.cornell.edu/outreach/conferences/economic\\_outlook.htm](http://aem.cornell.edu/outreach/conferences/economic_outlook.htm) or contact Linda Putnam at (607) 255-8429.

Registrations will not be accepted over the phone.

**ORGAN CONCERT IN HONOR  
OF DON CROSIER**

There will be an organ concert to honor the memory of Don Crosier, November 8th at 7:30 p.m. at the First United Methodist Church, 340 Main St. in Geneva. The concert will be performed by Thatcher Lyman, MMA currently studying at the Eastman School of Music. The concert is open to all in the community. The concert will honor Don’s service to the community, his church and his friendship to many, especially who remember his warmth, humor and spirit. A free will offering is suggested. A reception will follow the concert. Arrangements for the concert have been made by a high school friend of Don’s.

*(STEINKRAUS, continued)*

Biotechnology and worked as a consultant to the United Nations Industrial Development Organization to determine how genetic engineering and biotechnology could be used to help developing countries in Africa. He was also a fellow of the American Associate for the Advancement of Science and the American Academy of Microbiology. Because of his service and research, he was awarded the International Award in 1985 by the Institute of Food Technologists.

There will be a memorial service for Dr. Steinkraus sometime in December.

*E. Keller*



## CALENDAR of EVENTS NOV 2 - 16, 2007

### MEETINGS

#### CHAIR'S MEETING

**Date:** Tuesday, November 13, 2007  
**Time:** 8:30 AM  
**Place:** Director's Office

### SEMINARS

#### PLANT PATH

**Date:** Tuesday, November 6, 2007  
**Time:** 3:30 PM, Coffee at 3 PM  
**Place:** A134 Barton Lab  
**Speaker:** Chris Gee, USDA/NYSAES  
**Title:** Has the Discovery of Variation in Ontogenic Resistance in Grapevine Clued Us in to the Resistance Mechanism?

**Date:** Tuesday, November 13, 2007  
**Time:** 3:30 PM, Coffee at 3 PM  
**Place:** A134 Barton Lab  
**Speaker:** Karin Sauer, Binghamton University, Binghamton, NY  
**Title:** Regulatory Aspect of Biofilm Formation

#### ENTOMOLOGY

**Date:** Tuesday, November 6, 2007  
**Time:** 10:30 AM, Coffee at 10:15 AM  
**Place:** 310 Barton Lab  
**Speaker:** Kristy Kenyon, HWS  
**Title:** Why Context Matters - Novel Cofactors influence *Sine oculis* function during fly eye development

**Date:** Tuesday, November 13, 2007  
**Time:** 10:30 AM, Coffee at 10:15 AM  
**Place:** 310 Barton Lab  
**Speaker:** Jeff Tann, NYSAES  
**Title:** Neonicotinoid insecticide: action on nicotinic acetylcholine receptor and target site resistance

#### FOOD SCIENCE

**Date:** Wednesday, November 7, 2007  
**Time:** 11 AM  
**Place:** FST Conference Room 251  
**Speaker:** Yong D. Hang, NYSAES  
**Title:** Limiting the Formation of Methanol in Distilled Fruit Spirits

(Continued in next column)

### SEMINARS CONTINUED

#### HORT SCIENCE

**Date:** Monday, November 5, 2007  
**Time:** 11:15 AM - 12 Noon  
**Place:** Rm. 134 Barton Lab  
**Speaker:** Bruce Reisch, NYSAES  
**Title:** Breeding Grapevines for Disease Resistance; Perspectives from an Applied Program

### STATION SAFETY COMMITTEE SAFETY TIPS

#### CHEMICAL CONTAINER LABELS

Proper labeling of chemical containers is fundamental to protecting your safety and health. In addition, the Occupational Safety and Health Administration requires labeling on containers of hazardous chemicals in the workplace. Environmental Health and Safety has approximately 700 print-ready labels for your use at [http://www.ehs.cornell.edu/labels/rtk\\_requestlabel.cfm](http://www.ehs.cornell.edu/labels/rtk_requestlabel.cfm). Thank you for helping to maintain a safe work environment at the Station. --

### TAEKARDIO

**Day:** Monday and Wednesday  
**Time:** 12 - 1 PM  
**Place:** Jordan Hall Auditorium  
**Cost:** \$25 for 6 weeks

Please bring water, floor mat, towel and wear comfy clothes.

### ENGLISH AS A SECOND LANGUAGE

Classes are free and include conversational English, writing skills and real-life communications.

**Instructor:** Susan Deidrich  
**When:** Every Tuesday & Thursday from 4:30 - 7:30 PM  
**Where:** The Food Science and Technology Building Lunch Room.

New students are welcome to join at any time. Just show up for any session. Classes are flexible so that students may attend either or both sessions each week.

### CLASSIFIEDS

**FOR SALE:** 1997 Pontiac Grand Prix GTP Green four door with leather seats, heads-up display and 145,000 miles. Asking \$2500. Contact Sarah at sjl38, ext. 2281, or 585-509-5471.

**FOR SALE:** 2001 Pontiac Grand AM - 103,000, V6, PW, PL, One owner. Excellent condition. \$4,500 or BO. Very reliable. Just inspected. Contact tjf4@cornell.edu or x2307

**WANTED:** Affordable, used car for newly arrived postdoc. Would like to buy a car within the next 3-4 weeks. Email Paulo at paz22@cornell.edu

**FOR RENT:** Spacious 2-bedroom upstairs apartment off of Park Place overlooking a beautiful English garden. Large eat-in kitchen, washer, dryer, 2 garages (one for parking, the other for storage). \$675 per month plus utilities. No pets, no smoking. Available Nov. 1. Contact Donna Loeb at drr2 or x2325

**FOR SALE:** Finesse Sewing Machine (made by Singer). Nice light weight easy machine to use. Good for general sewing. It's about 20 years old. I made my first quilt on it 2 years ago and just used it again last week. . . runs fine. It has all the attachments that came with it, a bunch of bobbins and the manual. I received a new beauty last year for Christmas, that put me to three, one had to go! Asking \$50. Contact Donna @ dmb62 or x2492. I'll have it in my office if your interested.

### Guidelines for Classified Ads

Classified ads are free to members of the Station community; ads are printed as space permits. Remember to: include your name, campus phone number and e-mail 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 ad submissions to: [stationnews@nysaes.cornell.edu](mailto:stationnews@nysaes.cornell.edu)

All articles and information should also be sent to the Station News e-mail address.

## SAVE THE DATES

Friday  
December 7, 2007  
BENEFAIR