LET ME INTRODUCE MYSELF

Tim Martinson

Some of you may be aware that I have been recently hired as the Finger Lakes Grape Specialist. As a matter of fact, this is my second day at the office. Katie Tomlinson, the program secretary, informed me that she would be sending out ‘reminders’ for those of you who have not yet signed up for the Finger Lakes Grape Growers Conference on March 8. I thought this would be a good opportunity to introduce myself to you.

I have had a long and varied involvement in various aspects of field, horticultural, and forest crop production. I grew up in a dairy farming community in Iowa. After graduating from high school, I moved on to the University of Idaho, where I worked summers as a forestry technician for the US Forest Service, and completed a degree in Plant Science. Following my graduation, I returned to Iowa and worked for a year with the Soil Conservation Service on a variety of soil conservation projects. I then spent the next few years as a Peace Corps volunteer in Honduras, where I was assigned to an agricultural school. There I taught Entomology in the field and classroom, and supervised insect, disease, and weed management on the school farm - which included everything from rice to vegetables to citrus fruits to bananas.

I have lived and worked in the Finger Lakes for the past 12 years, all of it associated with the Experiment Station in Geneva. There I completed both masters and Ph. D. degrees in Entomology. Since receiving my degree, I have worked with the grape entomology program at the Station. During the 6 years I spent in this position, I had the opportunity to participate both in research and extension programs here in the Finger Lakes, and also in the Lake Erie region. As a result, I have had the privilege of meeting and working with some of you on projects we have completed on your farms.

I am excited that I will be working with you more closely in my new position. The Finger Lakes grape industry is unique - both in terms
of the diversity of grapes and wines produced here, and the interesting history of the wine industry. I look forward to developing a program that meets the needs of all of you—whether you grow hybrid, American, or 
vitis vinifera grapes, and whether you grow for the premium, bulk, juice or fresh markets. My foremost goal will be to provide information and education that is useful to your operation.

As I start, my first priority will be to get acquainted with you. I hope to be getting out to visit many of your operations in the near future. Please feel free to share with me your concerns and ideas about what you want the Finger Lakes Grape Program to do. I look forward to meeting and working with all of you. See you at the Finger Lakes Grape Growers Convention!

LAST CHANCE TO PREREGRISTER FOR GRAPE GROWERS' CONVENTION

Just a reminder that preregistration for the Finger Lakes Grape Growers' convention must be received in our office by Friday, February 28. Preregistration entitles you to lunch, all talks, the trade show, and wine and cheese hospitality hour for $25 (enrollees) or $30 (those from outside the 5 county area, or not enrolled). If you wait until the day of the conference, the registration fee will be $40, and does not include lunch!

OTHER UPCOMING MEETINGS

WINERIES UNLIMITED 1997 SEMINAR AND TRADE SHOW. March 17-20, Lancaster, Pennsylvania. Program includes a variety of topics in vineyard and winery management, and marketing. CONTACT: Wineries Unlimited 1997, PO Box 231, Watkins Glen, NY 14891. Tel: (800) 535-5670. Fax: (607) 535-2998

NEW YORK WINE INDUSTRY WORKSHOP. April 10-11. Jordan Hall, NYS Agricultural Experiment Station, Geneva, NY. Contact: Thomas Henick-Kling, Dept. Food Science and Tech., NYS Agric. Exp. Sta., Geneva, NY 14456 (315)-787-2277 Fax: (315) 787-2397. Main themes are:

- Review of 1996 season - weather, fungal disease pressure, ripening conditions, juice and wine quality.
- Use of heat in processing of grapes and wine.
- Use of selected yeast and bacterial cultures in winemaking.

Timothy E. Martinson
Area Extension Educator
Finger Lakes Grape Program

Cornell Cooperative Extension and its employees assume no liability for the effectiveness or results of any product. No endorsement of products is made or implied. When using any recommendation, check the product label which is the final word with respect to product usage, or check with the manufacturer or supplier for updated information."