

CORNELL UNIVERSITY **STATION NEWS** GENEVA NEW • YORK

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**BRIEFS**

**STATION VEHICLE PARKING ON ITHACA CAMPUS**

In the past it was thought that N-Permits (which allowed us to only park in N parking lots) were needed to park Station vehicles on the Ithaca campus. B&P has recently learned that this is not so. According to Cornell policy, our vehicles do not need N-permits to park on the Ithaca campus.

Cornell Policy 3.3.2 Government Vehicles states: "Official State vehicles with numbers in their grill that belong to the Statutory College Fleet or other official government agencies and that display the words 'US. Govt.', 'NY. State', or 'Official' on their license plates may be parked in legal parking areas in the F, FF, J, N, O, CF, or visitor zones."

All station vehicles have 'Official' plates which means we fall under this policy, therefore, we have more parking options than we originally thought. We also do not have to pay the \$30 charge Transportation Services charges for N-permits.

A campus map indicating parking areas has been put in the glove compartment of all Station vehicles.

**NEW DIALING PROCEDURE FOR THOSE CALLING GENEVA FROM THE ITHACA CAMPUS**

The dialing plan which allows Ithaca personnel to reach Geneva personnel on the tie-line is changing. Please note that if someone on campus wants to contact you, they should dial "49" plus your 3-digit extension number (old way "122-202"; new way "49-202"). So, please familiarize yourself with the new dialing procedures. Instructions are also on page 3 of the 95-96 Cornell Telephone Directory.

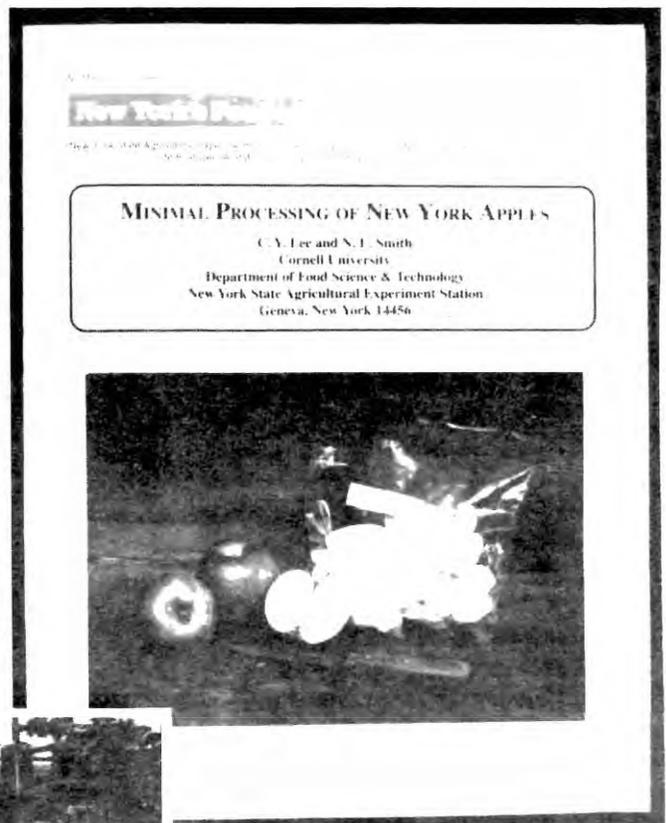
**LEE AND SMITH:  
"Golden Delicious, Delicious, Cortland and Empire are Best Suited for Minimal Processing"**

During the last 10 years, per capita consumption of fresh produce has grown by more than 10% in the United States—an increase which has led to a relatively new market for minimally or lightly processed, fresh-like fruits and vegetables," said Chang Y. Lee, Professor of Food Science & Technology at Cornell's Agricultural Experiment Station in Geneva. One of his research goals is to extend the shelf life of cut fruits and vegetables using modified gaseous atmosphere packaging and/or heat treatments while minimizing or avoiding the use of additives.

In the bulletin "Minimal Processing of New York Apples," published this month at the Geneva Experiment Station, Lee and Research Support Specialist Nancy L. Smith detail the research they have conducted on pre-cut, prepared, and pre-packaged apples over the past several years.

"The major obstacle to overcome is that of activated respiration of live tissues which results in reduced shelf life," wrote Lee in the 12-page bulletin. "Minimally processed apple slices are very unstable and more perishable. In addition, they are prone to enzymatic browning and spoilage."

The first step in producing high quality minimally processed apple slices is the selection of proper cultivars. Lee and Smith recommend Golden



Delicious, Delicious, Cortland, and Empire are the apples best suited for minimal processing.

In 1995, Ag and Markets estimates that these four cultivars will account for 340 million pounds of the apples produced in New York, or nearly one-quarter of total production.

(Continued on page 2)

(APPLES, Cont.)

Both Cortland and Empire apples were developed in the apple breeding program at the Station. New York State ranks second in apple production in the United States. The apple industry is worth more than \$130 million.

Lee, who is anxious to expand the value-added marketing potential of New York State apples, noted that several local apple growers are producing commercial apple slices made from New York apples and are distributing them to the upstate New York market based on this research.

In the bulletin, the food scientists

described several processing technologies which can positively or negatively affect quality, including the application of commercial browning inhibitors, additives that prevent softening, vacuum packaging, and nitrogen atmosphere packaging. In general, each cultivar demands a particular combination of processes to prolong shelf life and improve apple firmness and color.

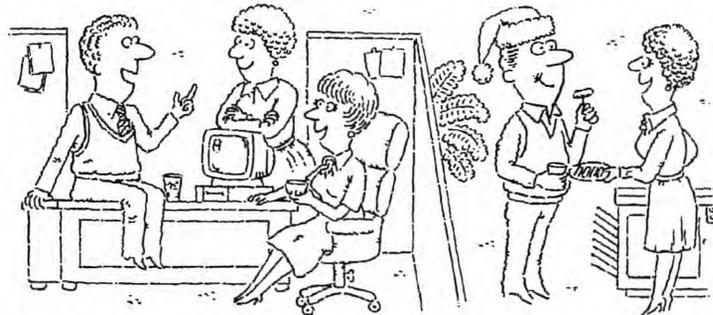
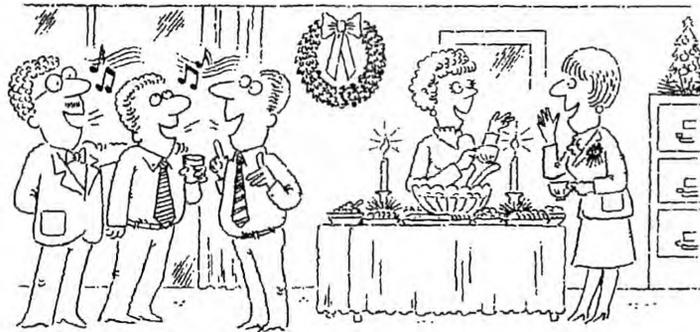
For instance, Golden Delicious and Delicious apples resisted browning and produced firmer slices for more than 14 days when they are heat-treated at 45°C for 105 minutes and then stored at 2°C.

The best overall combination was a dipping treatment—a 10% honey solution proved particularly effective in maintaining color and firmness, noted the investigators—followed by nitrogen modified atmosphere packaging. The researchers were able to maintain apple slices processed in this way for a period of three weeks at 3-5°C.

A portion of Lee's and Smith's research was supported by the New York State Apple Research and Development Program and the New York State Apple Research Association. With this funding, the two are continuing their investigation of additional anti-browning and anti-softening agents. 🍏

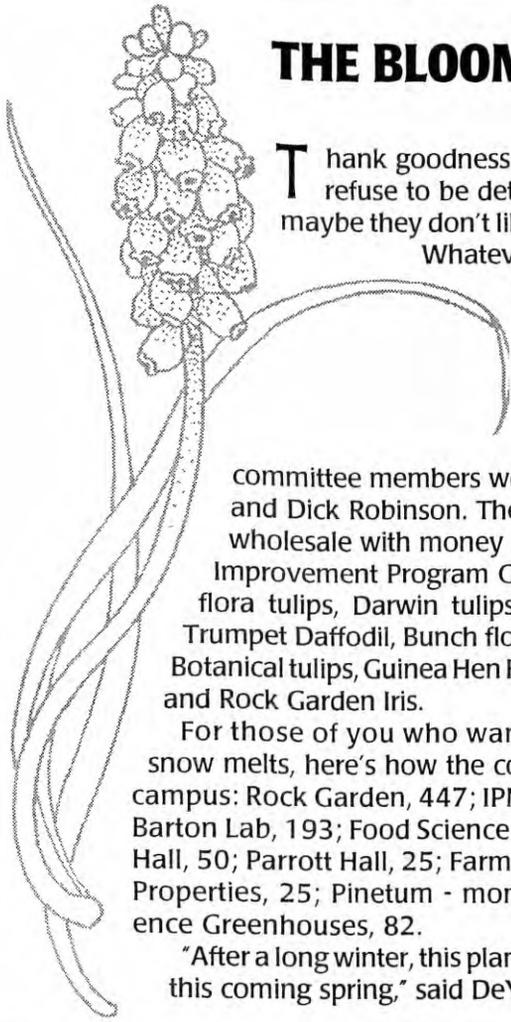
## BOOKS NEEDED FOR BOOK SALE

**Y**es, it is that time—November 18 from 10:00 am-3:00 pm in Jordan Hall. So gather your unwanted books—hard cover and paperback. *No magazines accepted.* Donate them to the Library's annual book exchange/sale. For every 3 books donated you may have 1 free selection. Books can be brought to Jordan Hall on November 16 and 17 during working hours.



## WINTER HOLIDAY PARTY POLICY

**F**riday, December 15, is the date designated by the director for winter holiday parties. Winter holiday parties may not begin prior to 1:00 pm. Those full-time employees who normally work from 8:00 am to noon are expected to work from 8:00 a.m. to 1:00 pm on the day of the party, if they wish to attend. Winter holiday parties which are held on Station property may not include alcoholic beverages. Parties may be held at off-campus locations but only for groups no smaller than an entire department/unit. Off-campus parties must be supervised during the entire event by the department chairman/unit leader. If the department chairman/unit leader is not available, a substitute must be approved by the Station Director. Approval for winter holiday parties is based on the assumption that they contribute to the morale of Station employees and improve working relationships throughout the year. Therefore, any employee not wishing to attend the party must complete a normal work day or sign out for vacation or other appropriate leave status. Parties must be financed by participants.



## THE BLOOMING SPRINGTIME

**T**hank goodness there are some at the Station who refuse to be deterred by the prospect of winter, or maybe they don't like taking the inevitably lying down.

Whatever the reason, the greenhouse crew planted 1400 spring bulbs last week.

It happened this way. First, the Arboretum Association appointed a committee to come up with a list of bulbs and suggest locations for the plantings. The

committee members were Gary Chicoine, Cathy Matteson, and Dick Robinson. Then, Tom DeYulio ordered the bulbs wholesale with money saved with the help of the Campus Improvement Program Grant last spring. He ordered: multi-flora tulips, Darwin tulips, Miniature Narcissus, Snowdrops, Trumpet Daffodil, Bunch flowering crocus, Kaufmaniana tulips, Botanical tulips, Guinea Hen Flower, Double Narcissus, Hyacinths, and Rock Garden Iris.

For those of you who want to know where to look when the snow melts, here's how the color was spread around the Station campus: Rock Garden, 447; IPM Bldg., 100; Sturtevant Hall, 143; Barton Lab, 193; Food Science Lab, 150; Hedrick Hall, 75; Jordan Hall, 50; Parrott Hall, 25; Farm Service Building, 100; Buildings & Properties, 25; Pinetum - monument, 25; and Horticultural Science Greenhouses, 82.

"After a long winter, this planting should brighten up our campus this coming spring," said DeYulio.



## MACFACTS

### AUTO-ENTER DATA

When entering data in a FileMaker database, you may find that you enter the same information in a particular field in most records. If you select the **Auto-enter Data** option in the **Entry Options** dialog box when defining (or redefining fields), you can have FileMaker automatically enter data for you. You still have the option to change the contents of that field later.

### DRAW PERFECT CIRCLES OR SQUARES

To draw a perfect circle or square using a freehand graphics tool, simply press and hold the **Shift** key as you draw the object. Holding the **Shift** key while drawing ovals or rectangles conforms the shapes to perfect circles or squares (depending on the tool).

### INSERT A PAGE BREAK

To insert a manual page break when using Word, simply press **Shift-Enter** (not Shift-Return) or select **Page Break** from the **Insert** menu.

# STATION CLUB BANQUET

*Friday, November 3 • Club 86*

*Social Hour 6:00 pm • Dinner 7:00 pm • Dancing to "Spellbound"*

Dinners and Prices	Members	Non-Members
Prime Rib	\$18	\$20
Vegetable Lasagna	\$12	\$14
Baked Chicken	\$12	\$14
Broiled Fish	\$14	\$16

*See your department representative for tickets.*

## THIS WEEK'S CALENDAR

OCTOBER 20-27, 1995  
EVENTS • MEETINGS

**Monday, October 23, 6:30 pm**  
Conference Room, Food Science & Technology  
*English as a Second Language*

**Tuesday, October 24, 3:00 pm**  
The Paul J. Chapman Conference Room  
(Room 310, Barton Lab)  
*Safety Committee Meeting*

**Wednesday, October 25, 3:00 pm**  
Director's Office, Jordan Hall  
*Research Department Chairs' Meeting*

**Wednesday, October 25, 6:30 pm**  
Conference Room, Food Science & Technology  
*English as a Second Language*



### DEADLINES

• **Monday, October 23**  
Snap bean proposals and progress reports due to Kathy DeRosa, Director's Office.



### CLASSIFIED

**FOR SALE:** Acura '90 Integra LS. 2-door, 5-speed, air, sunroof, excellent condition. Call Debbie x 240 or 789-6849.

**CLEANING:** General cleaning for homes and offices. Tired of scrubbing? For more information contact Kim Reisch at 789-7104.

**FOR RENT:** Three-bedroom apartment within walking distance to Station. Furnish or unfurnished. Call 781-2500.

## SEMINARS

### PLANT PATHOLOGY

**Date:** Tuesday, October 24  
**Time:** 3:00 pm  
**Place:** Room A133, Barton Lab  
**Speaker:** Raghida Bukhalid  
Department of Plant Pathology, Ithaca  
**Topic:** Cloning of a Pathogenicity Factor from *Streptomyces scabies*

### FOOD SCIENCE & TECHNOLOGY

**Date:** Wednesday, October 25  
**Time:** 10:30 am  
**Place:** Food Science Conference Room  
**Speaker:** Debbie Roberts, Ph.D.  
Department of Food Science & Technology, Geneva  
**Topic:** Flavor Release Analysis Using a Retronasal Aroma Simulator

### ENTOMOLOGY

**Date:** Thursday, October 26  
**Time:** 3:30 pm  
**Place:** The Paul J. Chapman Conference Room  
(Room 310, Barton Lab)  
**Speaker:** Dr. Brian Dansforth  
Assistant Professor of Morphology  
Department of Entomology, Ithaca  
**Topic:** Augmentation of a Native Parasitoid for *Lygus hesperus* Management in Strawberries

*Social interaction with speaker at 3:00 pm  
Coffee & cookies to be provided.*



*Aerobics  
at the*

*Sawdust Cafe*

*beginning at 12:10 pm every  
Monday, Wednesday and  
Friday*

*Everyone is welcome!  
No sign-up necessary*

18th Annual

# Holiday Craft Show and Book Sale

November 18  
from 10am to 3pm  
in Jordan Hall Auditorium



*Christmas decorations*

*ceramics  
carved birds  
paintings  
jewelry  
wooden crafts  
needlework  
dried flowers  
and much more.  
Refreshments  
and lots of books.*

