

VOLUME LXXVI • NO. 9

MARCH 3 - 10, 1995

BRIEFS

RECENT THESES

Two graduate students working on grapes as their major research effort recently completed their Master of Science degrees. Aurea Carrasco received her M.S. degree working with Thomas Henick-Kling in the Department of Food Science & Technology. The title of her thesis project was "Effect of Sulfur Dioxide and Yeast Starter Culture on Chemical Composition and Sensory Quality of Chardonnay and Pinot noir Wines," Carrasco will continue to work toward her Ph.D. in the Food Science Department at Geneva under the direction of Karl Siebert.

Junko Watanabe completed her M.S. degree under the tutelage of Robert Pool in the viticulture program. Her thesis title was "The Evaluation of an Optical Method to Estimate Leaf Area of Grapevines." Junko will be returning to her native Japan where she has accepted a position in marketing.

RETIREMENT COUNSELING
SESSIONS

Mary Slaght, Benefits Manager, State Finance & Business Office, will be available to meet with individuals on March 10 in the Food Science Conference Room. She will be able to discuss the Optional Retirement Program (TIAA-CREF) as well as the New York State Employees Retirement System. To arrangement an appointment with Mary call 8-5-4425.

SEMINARS AND WORKSHOPS WILL BRING
WINE AND GRAPE INDUSTRY TO STATION

New York State has nearly 100 wineries that produce 30 million gallons of wine each year. Ranked second in wine production in the United States, the state has four well-defined wine regions, including Long Island, the Hudson River Valley, the Finger Lakes and Lake Erie. Each region is unique in terms of geography, climate, and wine production. And if winemakers of each region are doing their job, wine connoisseurs claim they are able to taste a "regional" wine flavor. Proponents of this "terroir" concept will explore the subject with the winemakers, grape growers and processors at the annual New York State Wine Industry Workshop, to be held at the Experiment Station in Geneva in mid-March.

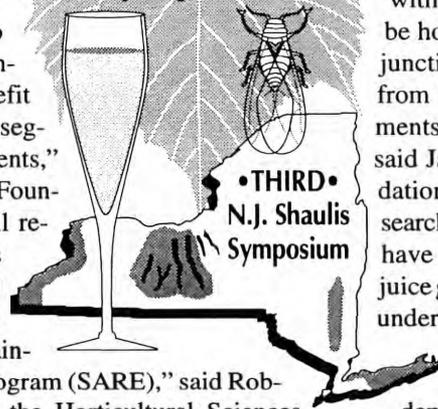
At that time, the New York State wine and grape industry have been invited to two seminars. The "Organic Grape and Wine Production Symposium," scheduled for March 21 and 22, will focus on the and juice grape produc- "24th Annual New York held March 22 and 23, and wine styles. The Foundation's Annual March 22 in conjunction

"We are delighted to ing and seminars in con- try Workshop and to benefit the presence of the varied seg- be attending these two events," of the Wine and Grape Foun-

"A group of Cornell re- ventional grape growers bility of organic wine and York for the last five years Northeast Region Sustain- search and Education Program (SARE)," said Rob- fessor of Viticulture in the Horticultural Sciences The group will share the results of this project, joining speakers from Geneva, Germany, Japan and California in addressing topics that include: organic viticulture, soil fertility, pest management, grower experiences, producing organic wines, economics, and marketing.

The seminar on organic grape and wine production is sponsored by the New York Grape Production Research Fund, the Northeast Organic Farming Association, Cornell Alternative Agriculture Program, Sustainable Agriculture, SARE, and the Experiment Station. It will be the Third Nelson J. Shaulis Viticulture Symposium.

The seminar will be oriented to commercial grape and fruit producers and will be immediately followed by the "24th annual New York State Wine Industry Workshop" at the

Organic Grape and
Wine Production
Symposium

feasibility of organic wine tion in New York State. The Wine Industry Workshop," will focus on wine grapes New York Wine and Grape Meeting will be held on with the seminars.

be holding our annual meet- junction with the Wine Indus- from the synergy created by ments of the industry who will said James Trezise, president dation.

searchers and organic and con- have been studying the feasi- juice grape production in New under the sponsorship of the able Agriculture Re- ert Pool, Cornell Pro- department at the Station.

able Agriculture Re- ert Pool, Cornell Pro- department at the Station.

(Continued on page 2)

(SEMINARS & WORKSHOPS, Cont. from page 1)

same location. The topic of this year's workshop will be the "terroir" concept of grape and wine production.

"'Terroir' is the French concept that wine has definite regional character based on factors like the physical layout of the land, soil structure, climate, slope, vineyard density, the trellis system used, viticultural and management practices, and all the winemaking decisions that are made," said Thomas Henick-Kling, Associate Professor of Enology in the Food Science and Technology Department at the Station. "It is the winemakers' job to preserve and enhance those unique characteristics to give the wine

a regional character." Henick-Kling, one of the workshop organizers, expects 150 participants.

Viticulturists, enologists and extension agents from the Experiment Station will join speakers from the Finger Lakes, Hudson Valley, California and Switzerland on topics that include: the wine grapes and wine style of New York, rootstocks, training systems, new cultivars, terroir and winemaking techniques, vineyard floor management and vine nutrition, BATF update, vinification styles, the characteristics of selected yeast strains, and a wine tasting.

The Foundation's meetings will focus on marketing techniques for small wineries and will serve as a complement to the technical seminars presented at the workshop.

"The highlight of our meeting will be the Unity Banquet on Wednesday night when the Foundation will recognize several individuals who have made outstanding contributions to New York's grape and wine industry," said Trezise.

The wine industry workshop is sponsored by Cornell Cooperative Extension, the New York Wine and Grape Foundation, and the Department of Food Science & Technology at the Experiment Station. 🐾

PESTICIDE FACILITY USER TRAINING

There will be one additional Pesticide Facility User Training session to be held Friday, March 10. This training fulfills the college requirement that all facility users must be trained before they begin using the Pesticide Facility. The session will run about 2.5 hours starting at 1:15 pm in the Jordan Hall staff room and concluding at the Pesticide Facility. You must provide your own transportation to the Fruit and Vegetable Research Farm. If you attended last year you need NOT attend this session, although you are welcome.



JUGGLING WORK AND PERSONAL LIFE



After working your regular eight hours, do you put in a "second shift" at home? If you are, you may be wondering how you can balance the demands of career and family. A workshop entitled "Juggling Work and Personal Life" will be presented by Marilee Bell, Director of Work and Family Services, on Tuesday, April 4, from Noon-3:00 pm in the Staff Room, Jordan Hall. This workshop will help participants explore creative ways to prioritize professional and personal needs. The objectives of this workshop are to gain knowledge, set realistic expectations, and become more proactive and feel more in control.

There is no fee to attend this workshop but you must have your supervisors approval. To register, fill out the form below and return to Personnel by March 29.

JUGGLING WORK AND PERSONAL LIFE

Return to Personnel, Jordan Hall
by March 29, 1995

I will attend the Juggling Work and Personal Life workshop on April 4,
from 12:00 to 3:00 pm.

NAME: _____

DEPARTMENT: _____

PHONE: _____

SUPERVISOR'S APPROVAL: _____

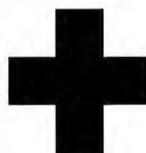


...from the
ARCHIVES

*An early nitrogen lab in Parrott Hall,
circa 1886.*



**GENEVA EMPLOYEE COUNCIL
TO PRESENT TRAINING SESSION**



The Geneva Employee Council will present a Red Cross CPR and First Aid Instruction Session, March 28-30 from 1:00-4:00 pm in the Food Science Conference Room. The three-day course is open to all full-time and part-time regular employees with the approval of their supervisors and department/unit leaders. The cost is \$35.00 per person and will be charged back to the department/unit. Maximum enrollment is 15 persons and minimum is 6. To register, fill out the form below and return to Personnel by March 17. For more information, call Charie in Personnel at x203.

RED CROSS CPR AND FIRST AID INSTRUCTION SESSION

Return to Personnel, Jordan Hall
by March 17, 1995

I will attend the Red Cross CPR and First Aid Instruction Session to be held
March 28-30 from 1:00-4:00 pm each day.

NAME: _____

DEPARTMENT: _____

PHONE: _____

SUPERVISOR'S APPROVAL: _____

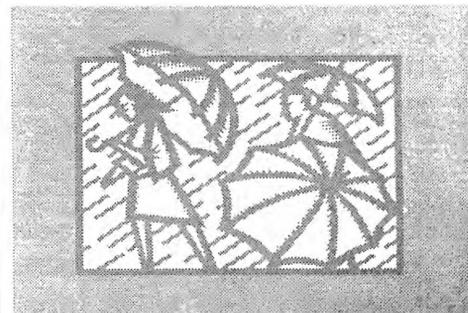
DEPARTMENT/UNIT LEADER APPROVAL: _____

**ANOTHER SUCCESSFUL
STATION CLUB
BOWLING PARTY**

Last Saturday evening's Eleventh Annual Station Club Bowling Party at the Town and Country Lanes consisted of 21 teams made up of 105 Station employees, family, and friends.

Buildings & Properties' "Splits Plus Two" won the high team series again this year with a grand three-game total of 2,443. Team members included Sherry and Al Fairbrother, Charie and Lee Hibbard, and Tony Laquitera. Al Fairbrother beat out Tony Laquitera this year for High Scratch Male with a score of 234. Tony came in second with 212. High Scratch Female went to Charie Hibbard with a score of 167 and second place went to Patty Gibbs with a score of 165.

A special thanks goes out to Matt Lewis for making all the arrangements for the evening of fun had by all.



THIS WEEK'S CALENDAR

MARCH 3-10, 1995

EVENTS • MEETINGS

Monday, March 6, 12:10 pm

Sawdust Cafe

Aerobics/Fitness Class for all employees

Tuesday, March 7, Noon-1:00 pm

Staff Room, Jordan Hall

Fidelity Investments representative to present seminar on tax deferred annuities available to all regular employees

Wednesday, March 8, 12:10 pm

Sawdust Cafe

Aerobics/Fitness Class for all employees

Wednesday, March 8, 3:00 pm

Food Science Conference Room

Chairs' and Unit Leaders' meeting

Friday, March 10, 12:10 pm

Sawdust Cafe

Aerobics/Fitness Class for all employees

Friday, March 10, 1:15 pm

Staff Room, Jordan Hall

Pesticide Facility User Training

SEMINARS

HORTICULTURAL SCIENCES

Date: Monday, March 6

Time: 11:00 am

Place: Staff Room, Jordan Hall

Speaker: Michael Gardinier
Agricultural Manager
Seneca Foods Corporation

Topic: The processing vegetable industry, opportunities and challenges for the future

Date: Thursday, March 9

Time: 3:00 pm

Place: Staff Room, Jordan Hall

Speaker: Adam Dale
Hort Research Institute of Ontario
Simcoe, Ontario, Canada

Topic: Small Fruit Breeding in Eastern North America

PLANT PATHOLOGY

Date: Tuesday, March 7

Time: 3:00 pm

Place: Room A133, Barton Lab

Speaker: Luz Marcela Yepes
Department of Plant Pathology,
Geneva

Topic: Engineering resistance to control tomato ringspot virus (TomRSV) in fruit crops and Tospoviruses in chrysanthemums

CLASSIFIED

YOGA: The practice of yoga reduces the effects of stress on the body and helps to tone and firm the body. Anna Gilman will be offering a yoga class in Geneva on Saturday mornings, 10:15-11:45 am, starting March 4, at Hobart and William Smith Sport and Recreation Center, 283 Hamilton St. Call 789-7223 for details.

FOR SALE: 1990 Dodge Shadow. Very good condition. Engine response is perfect. Hajime Tamaki's car. \$3,000 or best offer. Call Haruo at x247.

CHILDCARE: Geneva Head Start is recruiting for the 1995-96 school year and is accepting applications through March 31. Call Head Start at 781-4104 for more information.

FOR RENT: First floor apartment close to Station (607 Castle Street) Four rooms and bath. Unfurnished except for stove and refrigerator. Washer & dryer on premises (coin operated). Off street parking & large yard. Owner pays heat, water & trash pickup. Tenant pays own electric. \$525/month plus security deposit. No pets without prior approval. Call 789-2055 anytime.

FOR SALE: The Geneva Association of Student Plant Pathologists (GASPP) are taking orders for T-shirts (\$6.50) and Sweatshirts (\$12.00). The design features aspects of all major plant pathogen groups, DNA, apples, etc. Choose from a wide range of colors. Sizes range from small to X-large. Place your order with Ian Horner, Room 28 Barton, or Plant Pathology Library

LESSONS FROM THE GEESE

As each goose flaps its wings, it creates an "uplift" for the bird following. By flying in a "V" formation, the whole flock adds 71% more flying range than if each bird flew alone.

- *People who share a common direction and sense of community can get where they are going quicker and easier because they are traveling in the thrust of one another.*

When the goose falls out of formation, it suddenly feels the drag and resistance of trying to fly alone and quickly gets back into formation to take advantage of the lifting power of the birds immediately in front.

- *If we have as much sense as a goose, we will join in formations with those who are headed in the same direction that we want to go.*

When the lead goose gets tired, it rotates back into formation and another goose flies at point position.

- *It pays to take turns doing the hard tasks and sharing leadership—with people, as with geese—interdependent with one another.*

The geese in formation honk from behind to encourage those up front to keep up their speed.

- *We need to make sure our honking from behind is encouraging—not something less helpful*

When a goose gets sick or wounded, two geese drop out of formation and follow their fellow member down to provide protection. They stay with this member of the flock until he or she is able to fly again or dies. Then they launch out on their own, with another formation, or to catch up with their own flock.

- *If we have as much sense as the geese, we'll stand by one another like they do.*

