

CORNELL
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STATION NEWS

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BRIEFS

COME LEARN MORE ABOUT THE
BOYS AND GIRLS CLUB

Bring your lunch and join us in the Jordan Hall Staff Room at 12:10 p.m. on Tuesday, July 30, to learn how you can make a difference in the success of an important community project.

A Boys and Girls Club will be opening in Geneva in September. This has the potential to make a major impact on the community, but adult volunteers are needed to make this a success. As little time as one night a month would be helpful.

Director Hunter has invited two leaders of the Club (Leslie Kroeger and Tim Atkins) to meet with Station employees who would like to see a six-minute video that explains Boys and Girls Clubs, and to learn more about plans for the Geneva Club. They will hand out a list of programs where volunteers are needed. These will range from arts and crafts, to programs involving computers and science.

The Station has the expertise and role models needed to make the Geneva Boys and Girls Club a success.

STATION POMOLOGIST
AWARDED

Marco Dal Bo, a student in the field of Pomology, won a scholarship for \$1000 from the *American Society of Enology and Viticulture* (Eastern Section). The award was made at the ASEV Banquet which capped the 4th International Symposium on Viticulture and Enology, in Rochester, on July 20.

Marco was a grape breeder for the Brazilian government before coming to the Experiment Station in September, 1994. He is working on the development of molecular genetic markers for disease resistance genes—"a process that could improve our selection work for

(Continued on page 2)

BOB BECKER DIES FROM FALL

"He was without question one of the finest human beings there was," commented Dr. Hugh C. Price, Chair of Horticultural Sciences, upon learning of the sudden and tragic death of Robert Becker, 64, retired associate professor of horticulture and former extension agent for vegetables.

Bob died much as he lived—doing something for other people. He was helping to paint the roof on the First United Methodist Church in Rushville on Tuesday, July 23, when he apparently slipped on a wet spot and fell to the ground, hitting his head on a concrete sidewalk. He was air-lifted to Strong Memorial Hospital where he died several hours later.

Bob's list of friends were many, not only within the Cornell community but throughout the entire nation. Examples were in some of the awards given to him by the many organizations with which he was connected. He received a special award for 33 years of service from the New York State Cabbage Research Association in 1992, the Outstanding Leadership Award from the New York State Vegetable Conference Planning Committee in 1992, and the Extension Division Award of Excellence from the American Society for Horticultural Science in 1989.

He received his undergraduate degree from the University of New Hampshire in horticulture in 1954 and his Master's degree in plant pathology from the same university in 1956. He also did post graduate work at the University of Missouri in the field of horticulture from 1957-1959:

Before coming to Geneva, Bob was an assistant county agricultural agent in Wayne County from 1959-1960 and then the regional extension specialist on vegetables for Ontario County Cooperative Extension from 1960-1970. His work and rapport that he developed with growers and processors was so well appreciated that he was named the extension specialist on vegetables for the College of Agriculture and Life Sciences. He held that position from 1970-1986. Again, he was highly successful and was named an associate professor of horticultural sciences in 1986. Bob retired in 1992.

Even in retirement, Bob devoted considerable time to the Station. He continued to serve as a resource person and provided support for the vegetable extension field staff and, during the season, would often be seen with them in different counties as they worked with growers and processors. He also helped with the Station's variety evaluation programs on snap bean, sweet corn, and cabbage. He participated actively in the planning process for the New York State Vegetable Conference, and assisted with some of the annual commodity advisory committee meetings.

On retirement, Bob added a major commitment to his already full plate. He became the editor of a new publication, *The Fruit Quarterly*, which is a combined project of the New York State Horticulture Society and the Geneva Station. It is a highly regarded resource on the latest advances in research, particularly on tree fruits. In his typical fashion, Bob molded this publication into an outstanding document that was cited by other organizations in the state and country for its content and style.

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(BRIEFS, Cont.)

resistant seedlings," said Bruce Reisch, who co-advises Dal Bo with Norm Weeden and Wayne Wilcox.

"Marco is attempting to take molecular biology techniques and make them applicable to everyday breeding for a trait of great interest, powdery mildew resistance. This disease causes the greatest amount of economic damage to grapes around the world. Marco's work is therefore of great interest in the U.S. and abroad. His work to date has been impressive, and he is very deserving of this award which was the only one given by the Eastern Section this year," said Reisch.

Dal Bo expects to receive his Ph.D. in August 1998.

CARPOOLING BETWEEN ITHACA AND GENEVA

The Transportation Committee that is working to facilitate regular travel between Ithaca and Geneva (and vice versa) has established a listserv for faculty, staff and graduate students to communicate about carpooling. Anyone traveling to Ithaca (or from Ithaca to Geneva) who is willing to take riders is encouraged to use it as a kind of Ride Bulletin Board. Anyone in need of a ride is encouraged to use it to procure a ride. This should especially help the odd-hour commuter and weekend traveler. The Committee is advocating use of the listserv in the interest of saving wear and tear on vehicles and the environment, and conserving expendable resources like people and gas. Let's make it happen!

Here's how it works. To sign up send a "blank" message (i.e. with no signature on it etc.) to listproc@cornell.edu In the body of the message write: Subscribe GNVRIDER-L@cornell.edu <your full email address>. You will automatically be subscribed and receive a listserv WELCOME message in return.

Let's keep in touch!

EMPIRE FARM DAYS: Aug. 6-8

Mark your calendar: Empire Farm Days will take place at the Rodman Lott & Sons Farm, in Seneca Falls, on August 6-8, from 9 a.m. to 5 p.m. on Tuesday and Wednesday, and 9 a.m.-4 p.m. on Thursday. Admission is \$5 per car. The event is sponsored by the Empire State Potato Club.

WHALE WATCH VOLUNTEERS:

Volunteers are needed for Experiment Station activities at this year's Whale Watch, August 24 and 25. This is the third year that the Station has participated and every year it gets bigger and better than the year before.

This year, the Station will be holding three tastings under a 20' x 30' tent: a Supersweet Corn Roast & Taste Test; Tomato Varieties Taste Test; and Early Italian vs. Castleton Plum Taste Test. In addition, Entomology will be hosting an educational insect display and microscope. Outside the tent, volunteers will be helping encase small children in human-sized bubbles in the Station's Bubble Machine.

Lots of volunteers are needed for these activities.

To volunteer: sign up with your Station Club representative listed below. To see who you are going to work with, check out the complete schedule which will be maintained on the Computer Center File Server and updated daily by Sandy Antinelli.

For their efforts, the Director has agreed to pay for volunteers' admission for the day, and to sponsor a pizza party on Friday, August 23. At that time, volunteers will get instructions and their tickets.

Station Club Representatives:

Administration/Library	Charie Hibbard
B&P, Security, Fleet, and Heating Plant	Ralph D'Amato
Comm Services	Sandy Antinelli
Entomology	Donna Roelofs
Field Research Unit	Alan Soper
FST	Nancy Long

Horticultural Sciences:

Hedrick Hall	Gemma Osborne
Sturtevant Hall	Cathy Roe
IPM	Janet Garlick
PGRU	Tiffany Fisk
Plant Pathology	Colleen VanAllan

(BOB BECKER, Cont.)

Bob had many interests beyond Cornell University and the Station. He was a specialist on the history of the development of vegetables. He frequently spoke to groups about this subject. During the centennial year for the Experiment Station, he was in charge of designing and planting a Heritage Garden, which was located on our main campus. This garden had examples of varieties of vegetables grown 100 years previously and compared them to the kinds of vegetables grown today. During the course of the summer, more than 25,000 visitors stopped by the garden and, in the process, became aware of the Geneva Station and learned what we did to serve New York agriculture.

Bob was also a marvelous woodworker and specialized in carving birds that one would find along the ocean. In addition to his carvings, Bob frequently made pieces of furniture and did much of his own work around his home, as well as volunteering his services for numerous community organizations.

Some of the professional organizations to which Bob belonged included the New York State Association of County Agricultural Agents where he had been the secretary and vice president, the National Association of County Agricultural Agents, the American Society for Horticultural Science, the Association of Living Historic Farms and Agricultural Museums, and the Empire State Soil Fertility Association.

He is survived by his wife, Fay, and three children, Nancy, Dale, and Sheryl. He was very fond of his six grandchildren, Christine, Amy, Timothy, Andrew, Alexandra, and Corinne.

A memorial service will be held at the First United Methodist Church in Rushville on Friday, July 26, at 1:30 p.m. There will be no prior calling hours.

Contributions may be made in Bob's memory to the United Methodist Church, Rushville, NY 14504; Doctors without Borders, 11 East 26th St. Suite #1904, NY, NY 10010 (Phone 212-679-6800); or Mercy Flight Helicopters, 2420 Brickyard Rd., Canandaigua, NY 14424 (phone 716-396-0584).



'COOL CLIMATE' SYMPOSIUM PULLS A GLOBAL BUNCH

ROCHSTER, NY: They uncorked 5,500 bottles of wines in the name of science last week when more than 700 grape growers, wine makers, researchers, and technical consultants from around the world came to sniff, sip, spit, and cluster at the 4th International Symposium on Cool Climate Viticulture and Enology held in Rochester. For five days, the group participated in a full slate of technical presentations, seminars, workshops, wine tastings, and regional wine tours.

The Experiment Station's viticulturists, enologists, and flavor chemists played prominent roles in organizing and hosting the symposium.

"I can't think of anyone else in the United States better equipped to host this symposium than the researchers at the Geneva Experiment Station. There is a long history of wine and grape research at Geneva and the number of professors involved in prominent research gave the symposium a lot of credibility," said Ellie Harkness, a wine microbiologist at Purdue.

Thomas Henick-Kling was Chairman of the organizing committee on which Terry Acree, Bill Edinger, and Bob Pool served. In addition, the Executive Committee for the American Society for Enology and Viticulture, Eastern Section, co-sponsors of the symposium, was extremely active, including Don Splittstoesser and David Peterson. A whole corps of "volunteers" from the Experiment Station were also instrumental in the success of the event, including Ben Gavitt, Kathy Arnink, Craig Mitrakul, Jonathan Licker, John Churey, Mike Heilman, Greg Sandor, Taria Dautlick, Tina Carrasco, Eugene Erickson, Steve Lerch, and Chris Egli.

Station faculty figured prominently in the schedule of technical presentations, seminars, and workshops. Among them were Pool, Henick-Kling, Acree, Karl Siebert, Alan Lakso, Peter McDonald, and Tim Weigle. Bruce Reisch released the two latest "cool climate" grape varieties at a press conference during the symposium.

At the Experiment Station in Geneva, vineyards were empty and wine labs dark until Monday, when many of the world's premiere wine



Dr. Curtis Ellison (fourth from the left) advocates "moderate" alcohol consumption to lessen the risk of heart disease.

and grape experts toured the Station for the final wrap-up. Many of those in attendance had extensive experience with Chardonnays, Reislings, and Pinot and were extremely interested in sampling each other's wares, whether it was research or wine.

"I am meeting winemakers from all over the world," said Cameron Hosmer, who has been making wines commercially in the Finger Lakes for 10 years. His comment, "Where else can I tap into this kind of expertise?" was echoed by many during the symposium who found much to discuss with their "cool climate" counterparts.

The major issue was perhaps best summarized by Mike Trought, a plant scientist from New Zealand, who posed the question: "If you are a grape with one foot in the fire and one foot in the fridge, what is your average temperature?"

Much of the research had to do with new world adaptations of old world grape growing and winemaking practices to deal with the fridge to fire extremes. "From a psychological, philosophical, and legal standpoint, Europeans find it very difficult to accept 'new world' ideas," said Richard E. Smart, a vineyard consultant from Australia, during a talk on trellis systems, adaptations, and implementations.

Many of the symposium participants came from the United States, Canada, South America, Australia, and Africa. Their products are cutting into the sales of French and Italian fine wines and, as Gary Baldwin, a winemaker and consultant from Australia noted, "The new world is the experimental area for the rest of the world,"

but Europe, he said, "is fighting back."

One of the more popular workshops was "Wine Aroma Defects," given by Gary Baldwin and Terry Acree. The workshop offered participants first-hand experience in recognizing and characterizing specific common wine aroma defects such as "mousey," "sulfide," "geranium," and "bockser."

The most popular research at the symposium was presented by Dr. R. Curtis Ellison of the Boston University Medical Center. Ellison, the world's leading authority on the relationship between moderate wine consumption and health, told a lunch crowd that had clearly already been converted, "The data are clear, you should never go more than 24 hours without a drink." He noted it was the pattern of regular moderate consumption—not the amount—that was important. For the most part, he said, people in the United States adhere to a pattern of "binge drinking" on weekends, and that, "one of the biggest reasons to advocate moderate drinking among the young was to decrease rampant abuse." His research, which has been presented on "60 Minutes" as the "French Paradox," demonstrates that moderate consumption of alcohol lowers the risk of heart disease.

Since the New York legislature passed the Farm Winery Act in 1976, 87 new wineries have been established in New York. Total production from all 106 wineries is over 25 million gallons, and gross sales are well over \$300 million. New York is the second largest wine producer in the U.S. There are 33,000 acres of vineyards in the Empire State devoted to producing table, juice, and wine grapes.

THIS WEEK'S CALENDAR

JULY 26-AUGUST 2, 1996

EVENTS • MEETINGS

Tuesday, July 30, 12:10 pm

Staff Room, Jordan Hall

Boys and Girls Club of Geneva Presentation

SEMINARS

FOOD SCIENCE & TECHNOLOGY

Date: Wednesday, July 31

Time: 10:30 am

Place: Conference Room,
Second Floor
Food Research Lab

Speaker: Shyh-Liang Sim, Ph.D.
Candidate

Topic: Production of Yeast Beta-Glucosidase for Flavor Release from Grape Pomace

PEOPLE

Condolences:

Station condolences go out to Gary Wood and his son, Brandon, both of the Field Research Unit. Gary's mother passed away Tuesday, July 23.

SAVE THE DATE



*Retirement Party for
Bernadine Aldwinckle*

Saturday, September 28 • Geneva Country Club

Friday, August 9, is the deadline

to sign up for the

Mike Dickson

Recognition Dinner

to be held Friday, August 16.

See last week's *Station News* for a sign-up form or call Dona Soper at x234.

CLASSIFIEDS

FOUND: Gray Nike "Just Do It" T-Shirt found on ball field. Claim at B&P office.

GARAGE SALE: Saturday, July 27, 9:00 am-5:00 pm. 44 Hillside Drive, Baby and household items.

FOR RENT: Three-bedroom apartment with deck, garden, parking. Walking distance to the Station. \$500/mo. plus utilities. Available immediately. 781-2500.

FOR RENT: Phelps—in the country. One bedroom apartment. \$300/month plus utilities. Security deposit and references required. Available immediately. Call 315-548-2516 or 315-548-9024

PROPER STORAGE OF CHEMICALS

The following recommendations for storage of chemicals was recently received from Cornell's Department of Environmental Health and Safety. We encourage you to follow the advice that is given below.

The proper storage of chemicals prevents incompatible chemicals from mixing together if containers leak or break. Proper storage also prevents the formation of reactive vapors by utilizing vented chemical storage areas where required. The potential damage from a laboratory fire is also greatly reduced. Following is a guide to the storage of most laboratory scale chemicals.

1. Separate the following from all other materials

- Perchloric acid
- Hydrofluoric acid
- Concentrated nitric acid

2. Store each of the following separately

- Highly toxic materials (LD₅₀ of 50 mg/kg or less)
- Carcinogenic chemicals
- Inorganic acids (acids listed above need to be separated from all other materials)
- Bases
- Strong oxidizing agents
- Strong reducing agents
- Water reactive, pyrophoric, and explosive materials
- Flammable organic materials (solvents, organic acids, organic reagents)

3. Do not store chemicals alphabetically

This automatically induces incompatible storage, where if two or more chemicals were mixed together during the breakage of their containers, the result would be the generation of heat, fire, explosion, or evolution of a toxic gas, etc.

TOMATO TRIVIA

- American eat an average of 78 lbs. of tomatoes each year. This includes 16 lbs. of fresh tomatoes and 62 lbs. of canned tomatoes.
- Tomatoes are one of the healthiest foods we have—high in Vitamin A (1133 IU), Vitamin C (17.6mg), and contain thiamin, riboflavin, niacin, and B₆.
- Tomato is a close relative of bell peppers, hot peppers, eggplant, Irish potatoes, tomatillo, and tobacco.
- Tomatoes can catch tobacco mosaic virus (TMV) from the hands of people who smoke or chew tobacco.
- The leading producers of fresh market tomatoes are Florida, California, and Tennessee. The leader producers of processing tomatoes are California, Ohio, and Indiana.
- The average commercial yield of fresh market tomatoes in the U.S. is 12 tons per acre.
- Tomatoes should be stored at room temperature, not in a refrigerator. Placing them on a sunny window sill does not hasten ripening, as light has no effect on ripening. Warm temperature, however, does speed up the ripening process.
- A bushel of ripe tomatoes weighs between 55 and 60 pounds. *NYS Vegetable Growers News*

STATION SOFTBALL

Last week's results:

Thursday, July 18 Serv Staff vs. PP
PPD-rained out

Tuesday, July 23 Serv Staff def HS/Xtras

This week's schedule:

Tuesday, July 30 Serv Staff vs. ENT

Thursday, August 1 PP vs. HS/X-tras



PLAY ULTIMATE! (FRISBEE)



on the south lawn of Barton Lab

Wednesdays at 5:30 pm

Everyone can play. No experience needed.

Questions? Call Amy Roda at x355

VOLLEYBALL

at the Pavilion
behind Jordan Hall
Tuesdays at 6:30 p.m.
Everyone's invited.
Questions?
Call Aijun at x362



CO-ED SOCCER

now on the south
lawn of Barton Lab
Thursdays at 6:00 p.m.
Everyone's invited.
Questions? Call John
Sanford at 539-1200

