

CORNELL
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JULY 11-18, 1997

BRIEFS

SWEET CORN AND
SNAP BEAN FIELD DAY

On Thursday, August 14, the Fifth Annual Processing Sweet Corn and Snap Bean Field Day will be held at the Experiment Station in Geneva, starting at 12:30 p.m. Tours will highlight the latest in varieties, culture, and pest control.

Over 125 processors, seed company representatives, growers, extension agents, faculty and others have been invited to attend. The event will be hosted by Stephen Reiners, Assistant Professor in Horticultural Sciences and Jim Ballerstein, Research Support Specialist.

Last year, industry representatives from Asgrow, Ferry Morse, Harris Moran, Crookham, Rogers, Seneca, Comstock-Michigan, Nabisco, John Copes, Furman Foods, and Hanover joined extension agents and Experiment Station personnel at the trials on the Experiment Station's Fruit and Vegetable Research Farm. In addition to research results on pest and insect resistance, the group was interested in yield, taste, texture, color, appearance, uniformity, and process-ability.

Snap bean and sweet corn processors make planting decisions that affect thousands of acres and thousands of pounds of seeds.

Snap beans will be featured from 1-3 p.m. and sweet corn from 3-5:30 p.m. The tour concludes at 5:30 p.m. with a social hour and dinner at the Pavilion behind Jordan Hall, followed by the annual Vegetable Ag-Business round table discussion at 6:30 p.m.

Registration by August 7 is requested. For more information or to register, call Jim Ballerstein at x223, or Steve Reiners at x213.

GENEVA PARTNERS WITH
INDUSTRY TO CREATE A NEW
WINE AND BREW LAB

(l-r) Scott Osborn, president of the Seneca Lake Winery Association, kicked off the campaign for the new lab at Geneva by giving \$5,000 to Jim Hunter and Mark McLellan.

“Build it and they will come,” could well be the motto of the new 2,000 sq. ft. Vinification and Brewing Technology Laboratory (V&BTL) which is due to open at the Agricultural Experiment Station in the next 6-12 months. The project was launched at a press conference and wine tasting at the Station on Tuesday, July 8.

“Scientists at the Station and industry personnel will be able to use the new facility to develop uniquely New York wines, beers, meads, vinegars and other fermented products,” said Mark McLellan, director of Cornell University’s Institute of Food Science (CIFS), and chairman of the Food Science & Technology department at Geneva. “Together, we will also use it to train students and industry personnel and as a proving ground for new technology and equipment.

“Suppliers and manufacturers will also be able to use the space to place pilot scale winery and brewing equipment to run small scale trials and offer operational and testing courses for people in the winemaking and brewing industries,” he continued. “Currently, there is nothing like this in the East.”

McLellan expects the new fermentation facility to be shared by wineries, breweries, suppliers, and equipment manufacturers, as well as educators, consumers, national associations, and students, all of whom will directly benefit from the teamwork, expertise, and services that

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(WINE & BREW, cont.)

the Station can provide.

The Institute already offers extensive technical expertise to the food industry in five other Cornell laboratories: the New York State Food Venture Center, the Fruit and Vegetable Research Pilot Plant (both at Geneva); and the Food Processing and Development Laboratory, the USDA Approved Meats Laboratory, and the Seafood and Poultry Product Development Laboratory (on the Ithaca campus).

Seneca Lake Wine Trail First to Offer Support

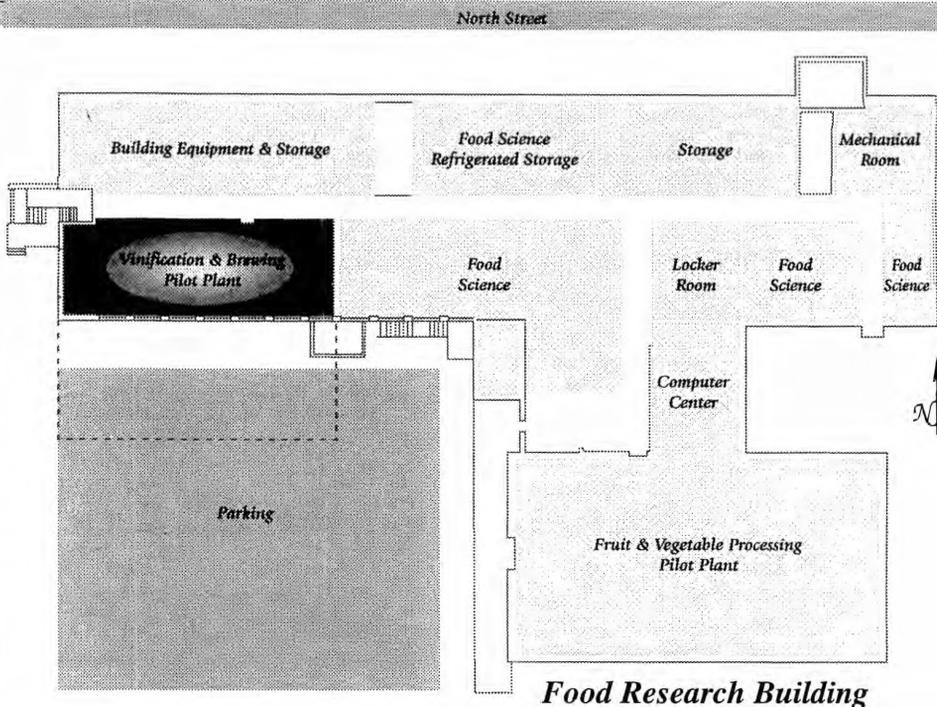
The Vinification and Brewing Technology Laboratory's inception was celebrated on July 8, when Scott Osborn, president of the Seneca Lake Winery Association, delivered a check for \$5,000 to Station Director Jim Hunter in support of the new facility.

"The Seneca Lake Wine Trail is helping to finance the development of this fermentation facility because we believe it will help the industry produce more and better wines," said Osborn, president of Fox Run Vineyard and Winery in Penn Yan. "By giving us better information on how to improve our products, we will be better able to compete in the national and international wine markets." Osborn noted that the wine industry in California has been supporting fermentation research for years.

"The \$5000 contribution is the first contribution from industry and it represents a momentous first step," said Station Director Jim Hunter. The Station is seeking \$250,000 to \$500,000 in start-up funds, and hopes to establish a \$1 million endowment for staff and programming. "We will use the money from the Seneca Lake Wine Trail to add utilities, floor drains, and an analytical lab and office to the existing space, which is a former machine shop, and seal and paint floors and walls," said Hunter.

Long term renovations involve independent access with loading dock and ramp for fork lifts; sloping and tiling the floor; and additional staff support. Plans are for the west end of the facility to focus on brewing. Equipment will include a mash lauter, boiling kettle, fermenters and tankage. The east end will hold 200-500 gallon storage tanks and an office/lab. The central workspace will include a stemmer, crusher, fermenter, and pasteurizer.

Funding is expected to come from a variety of sources. Initially, the Station will rely heavily on contributions from industry to help



get the facility up and running. Equipment manufacturers are being contacted for in-kind donations of pilot scale winery and brewery equipment, including tankage, presses and filtration units. More extensive renovations are scheduled as part of the major construction project that SUNY expects to start in the next three years. Funding for staff support is one of the positions included in the Station's \$2.5 million GENEVA Plan currently before the New York State legislature.

An Industry Fundraising Team will be in place this fall and is being chaired by Domenic Carisetti, manager of winemaking at Canandaigua Wine Company, who has more than 20 years of experience in the wine industry in New York.

"The Vinification and Brewing Lab to be built at the Agricultural Experiment Station represents a commitment to excellence and innovation as we enter the next millennium," said Carisetti. "The Seneca Lake Wine Trail Association's generous donation underscores their commitment to excellence. These wineries know that their return on this investment will be magnified through new products, preventive management, new processes/systems/technology, cost improvement and education. There is no limit to the possibilities."

The Station Has a Long-Standing Partnership with the Wine Industry

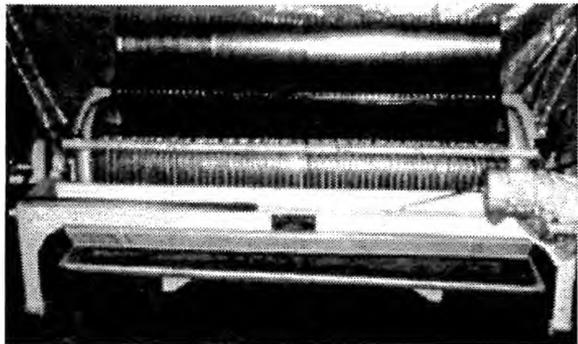
Researchers have been making major con-

tributions to New York State agriculture for 117 years, and the grape and wine industry have been particularly well served. Food scientists have developed proven expertise in enology, brewing, fermentation, quality assessment of beverage products, flavor, engineering, process technology, and food safety. Horticultural scientists have developed new varieties of wine and juice grapes particularly suited to the New York microclimate, and made innovative changes in the growing, training, and feeding of grapes for the juice and wine industry. Entomologists and plant pathologists have focused on managing insects and diseases.

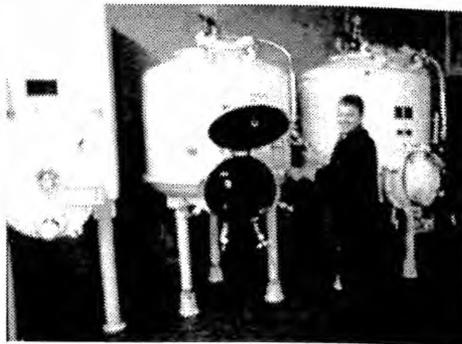
In the last 20 years, New York has emerged as the #2 wine producing region in the country, behind California, which is #1. There are 110 wineries in the state; 96 of which have been established since 1976, when the NYS legislature passed the Farm Winery Law. New York is first in the nation in terms of grape juice production, and second in total grape acreage. In New York, there are 1,000 vineyards, covering 33,000 acres, producing 175,000 tons of grapes annually, worth \$40 million. Of those grapes, 50% are used for grape juice and 45% are used for wine.

Thomas Henick-Kling, who runs the Station's Enology Program, looks at the facility as "an important resource" for teaching and applied research. "In the joint viticulture and enology program, we will be able to expand

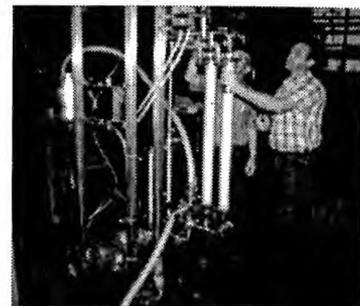
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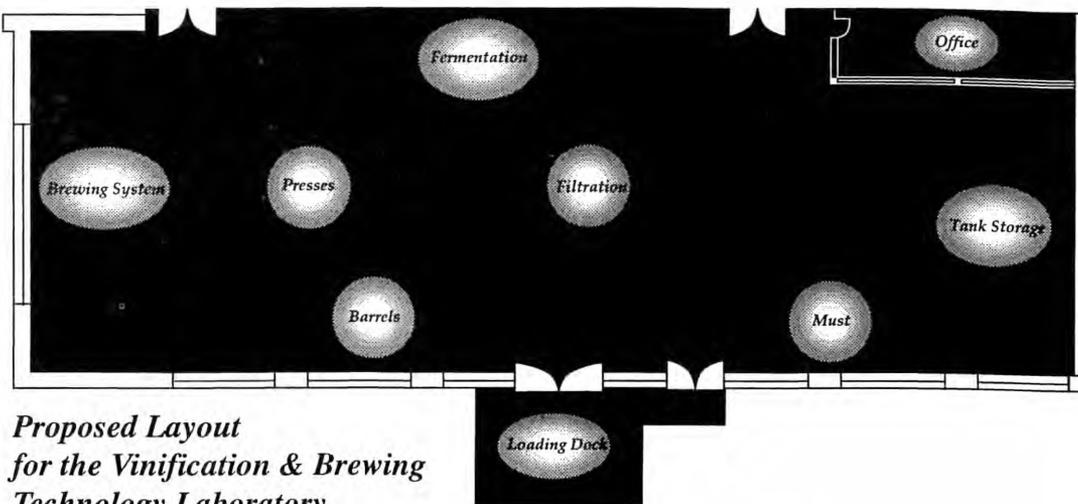
Grape Press



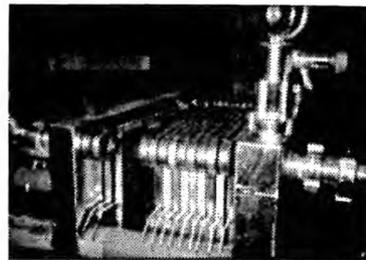
Fermentation



Ultrafiltration



Proposed Layout for the Vinification & Brewing Technology Laboratory



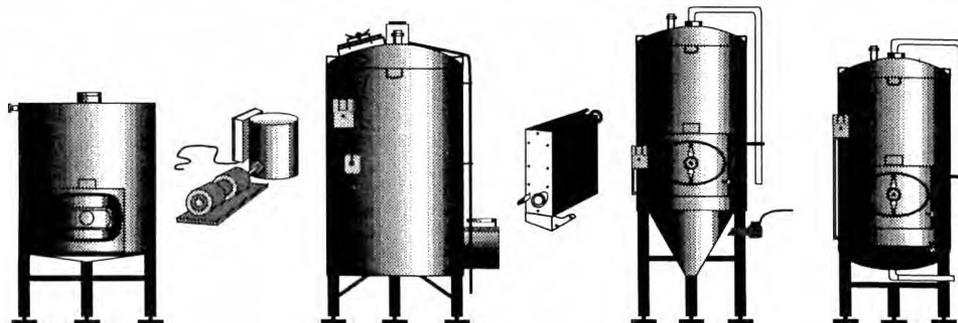
Polish Filter



Tank Storage

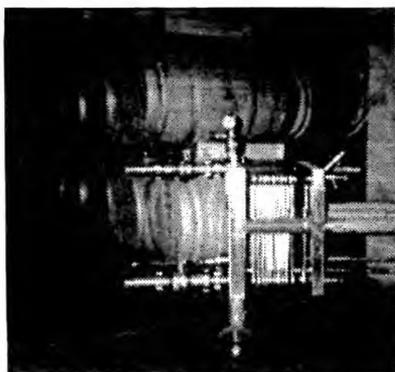


Must Preparation



Brewing System

our evaluations of grape quality and vinification techniques, expand the size of our fermentation lots and test new equipment," he said, noting that the current winemaking facilities in the Station's Fruit & Vegetable Research Pilot Plant are limited. "We have reached the limit of fermentation lots that we can process and the floor space to add new processing equipment," said Henick-Kling. "The expansion will allow us to bring in more small lots
(Continued on page 4)



Barrel Storage



Grape Off-Loading

CALENDAR of EVENTS

JULY 11-18, 1997



DEADLINES

Thursday, July 17

ARDP quarterly reports due to Kathy DeRosa, Director's Office, Jordan Hall

STATION SOFTBALL

Last week's results:

Wednesday, July 2 Serv Staff def. PGRU
 Tuesday, July 8 FSPE def PGRU

This week's schedule:

Tuesday, July 15 Serv Staff vs. FSPE
 Thursday, July 17 HS/X-tras vs. PGRU

Standings:

Team	Wins	Losses
Serv Staff	6	0
HS/X-tras	3	3
PGRU	2	5
FSPE	2	5



STATION CLUB offers Saving\$ to Seabreeze and Raging Rivers!!!

See your Station Club Rep to purchase discount passes.

CLASSIFIEDS

HOUSING NEEDED: A furnished room in a home or apartment to share is needed for a visiting lady scientist from India, July 11-September 6. Please contact Andy or Herb at x266.

MOVING SALE: 21" Magnavox TV \$250; VCR \$100; Sony Compact Stereo (CD,Tape,Radio) \$150; Proform Cross Country Skier \$50; 12-cup coffee maker \$5; Crockpot \$10; Clock Radio \$5. Call Trish at x364 or 789-8924.

FOR SALE: 89 Dodge Colt, blue, 126k, 35/40 gas. Well-maintained. Asking \$1500 or best offer. Contact Steve at e-mail SLH14. or call x313 or 789-5214 after 6:00 pm.

OR SALE: 1989 Toyota Tercel EZ, 114K miles, 4-speed, AC, AM-FM with cassette. A little rust but well maintained. Asking \$1700 (negotiable). Call Cathy (x247) or Barry (x302) or 331-6332 after 6:00 pm.

FOR SALE: Looking to sell the following dolls only for the right price. The Barbie Hollywood Legends: Scarlett O'Hara-Barbecue at Twelve Oaks, Scarlett O'Hara-Ashley's Birthday Party (red dress), Scarlett O'Hara-Drapes from Tara (green dress), Classique Collection: Opening Night Barbie, Benefit Ball Barbie, Evening Extravaganza Barbie. Disney Dolls (Mattel): Water Jewel Aladdin, Water Jewel Jasmine. Special Edition Dolls: Barbie from Kraft, Kool-Aid Barbie(Bib Overalls), Barbie from Little Debbie Series I, Barbie from Little Debbie Series II. Call Ann at 536-3546 or e-mail at amb36@nysaes.cornell.edu.

(WINE & BREW, continued)

of grapes from collaborating commercial vineyards for experiments in grape maturity, grape selection, and processing techniques."

The Station Will Expand its Partnership With Breweries

Henick-Kling is equally optimistic about the growth potential for specialty breweries in New York State. "The first microbrewery in the Finger Lakes will open at Wagner Vineyards in August, and they will be producing 6 specialty beers," he said. "Microbreweries as well as established regional and national breweries will benefit from these facilities."

Kathleen Russell, secretary of the western New York district of the Master Brewers Association of the Americas, said members are very enthused about this new facility. "There are three large breweries in upstate New York, and 35 to 40 microbreweries," she said. "Microbreweries are a growth segment of the brewing industry in New York as well as many other regions of the country."

"Those larger breweries with national and regional offices include Anheuser-Busch, in Baldwinsville, F.X. Matt in Utica, and Genesee in Rochester, and there are a growing number of microbreweries," said McLellan. "We offer them an East Coast facility for the purpose of training, applied research, technical support, and demonstrations. We hope to do as much for the brewing industry in the next 20 years as we will be for the wine industry."

Currently, Karl J. Siebert, Terry Acree, Chang Lee, Robert Kime, McLellan, Henick-Kling and other food scientists conduct research in a number of areas related to fermented beverages, including alcoholic fermentation, yeast, flavor, honey filtration, and the chemistry of haze and foam. The Station also offers technical seminars, workshops, tastings, technical analysis, and quality assurance of beverages and other food products.

In addition to wine and beer, other fermented beverages that will be developed and tested at the new facility include mead, hard cider, fruit wines, and vinegars. "Beyond that, the only limit is the imagination," said McLellan. "This will be a facility for people in the industry to try new ideas and new technologies, to operate and test new equipment, and try out new products that may not be ready for full-scale production."

BIKE WEEK FOLLOW-UP



Jennifer Grant, who organized this year's Bike to Work week at the Station, receives the award for "best turn-out for any business from the Greater Rochester area"—including RIT and Strong Memorial Hospital!—from Steve Cook of the Genesee Transportation Council, on behalf of 60 Station riders (some pictured here), who received t-shirts and new water bottles for their efforts.

SUMMERTIME ACTIVITIES



Ultimate Frisbee

Every Wednesday on Barton Lab Lawn
 5:00-5:30: Learn the sport and throws
 5:30: Play Ultimate
 Questions? Contact Amy at x355.



Squash Players

Wanted!

Games weekly.
 All are welcome.
 Contact Mark Schmaedick (x453 or mas8@cornell.edu)
 or Gus Gubba (x433, ag36@cornell.edu).