

CORNELL  
UNIVERSITY

## STATION NEWS

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FEBRUARY 20-27, 1998

## BRIEFS

SMALL SCALE FOOD  
PROCESSORS UNITE!

Small scale food processors could flourish across New York State, supporting local communities and promoting the use of New York State products, according to the Small Scale Food Processors Association (SSFPA).

To help foster networking and engage its members in educational opportunities, the association is holding "The Finger Lakes Regional Meeting for Small Scale Food Processors" on Saturday, Feb. 28, from 9:30 am-3:30 pm in Jordan Hall.

Scheduled speakers include Joe Nicholson, of Red Jacket Orchards, speaking on "Niche Marketing in the Northeast," Brud and Shari Holland, of Della Terra, speaking on "Designing a Finger Lakes Region Label," and Spike Herzig of the Finger Lakes Association, on "Marking the Connection between Specialty Foods and Tourism." After a lunch of locally produced and seasonal foods, there will be a series of roundtables with resource people. Breakout topics include: start-ups; baked goods; meat, poultry and fish; condiments, jams and jellies; and dairy.

The meeting is sponsored by the Worker Ownership Resource Center, Cornell Cooperative Extension, the Farming Alternatives Program at Cornell, the NYS Sustainable Ag Working Group, and the NYS Food Venture Center.

Registration, including lunch, is \$5 at the door. For more information, contact Cheryl Leach, at 315-789-0339, or Alison Clarke at 716-232-1463.

## WINE FACTS

U.S. Wines showed a strong gain in 1996 in both national and import markets. Table wine sales were up by 6.8% overall and exports were up 22% by volume. Overall U.S. wine production for all classes was over 417 million gallons - the highest since 1990.

—From *Wines & Vines Magazine*

## WILCOX PROMOTED TO FULL PROFESSOR

Wayne Wilcox has been promoted to full professor of Plant Pathology at the Agricultural Experiment Station.

"From having hired Wayne originally and then following his career closely, I know how well deserved this promotion is," said Herb Aldwinckle, who was chairman of the department when Wilcox was hired. "What distinguishes Wayne from most extension professors is that he has always carried on a very appropriate and productive, cutting-edge and, yet, practically useful research program. He has always handled extension responsibilities in a truly exemplary way, first with tree and small fruits, and, now, also with grapes. Wayne's performance is the strongest I know of for a professor with an appointment split 50/50 between extension and research."

Wilcox's main research goal is finding new information about what makes specific fruit diseases 'tick', and using this information to design practical, improved control programs that growers will use. Since coming to the Station, he has concentrated on fungal diseases of fruit crops, with emphasis on pathogen biology, horticultural practices that influence disease development, and improving commercial control strategies. His current program concentration is on the biology and control of important grape diseases in New York State. In addition, he is maintaining some effort on what he calls his "pet diseases": root and crown rots of various tree and berry crops caused by *Phytophthora* fungi on which he has worked for over 20 years.

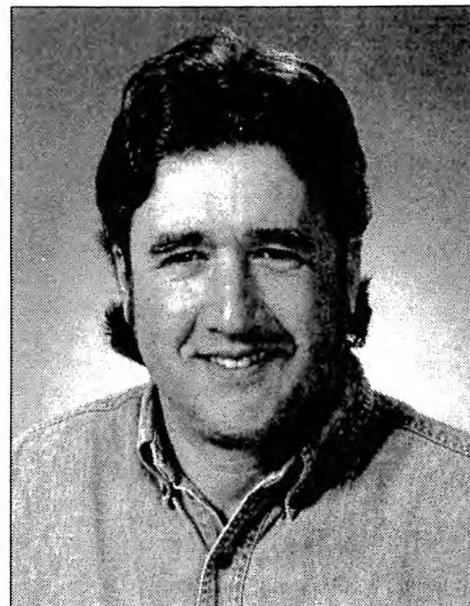
When asked to highlight his most significant accomplishments, Wilcox pointed to his work on *Phytophthora* root rot of raspberries.

"Shortly after arriving at the Experiment Station, my program identified this disease as the cause of an unexplained decline of raspberries in eastern North America," said Wilcox. "Cooperating with colleagues in Oregon and Britain, we clarified the taxonomy of the primary causal agent and renamed it as a new subspecies. In cooperation with horticulturists in Geneva and Ithaca, we developed an integrated program for controlling the disease which utilizes a raised bed planting system, moderately resistant varieties, Ridomil fungicide, and a biological control organism (*Trichoderma virens*)." Raised beds have been particularly useful, and, based largely on the results of successful experiments undertaken in Geneva and Ithaca, this technique is seeing growing adoption in the Pacific Northwest, Scotland, continental Europe, and Australia.

In January, Wilcox was invited to chair a half-day workshop on this disease at an international raspberry symposium in Australia that was attended by delegates from 17 different countries. *Phytophthora* root rot is the most important disease of red raspberries in the world today.

Three years ago, Wilcox assumed responsibility for the Station's program in grape pathology. Now, he says, "I finally know enough to be dangerous."

(Continued on page 2)

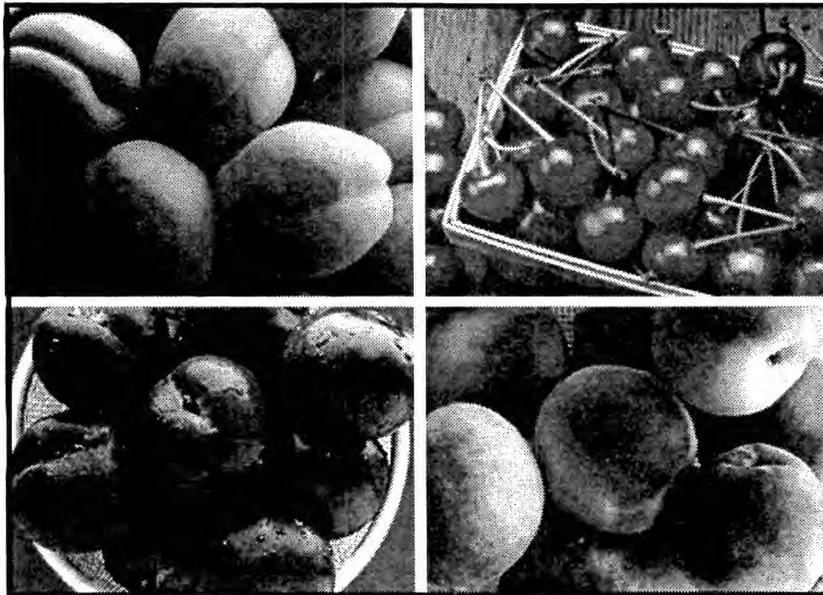


## GENEVA TO HOST FIRST-EVER STONE FRUIT SCHOOL

Growers will have the opportunity to improve their knowledge and management skills for apricots, cherries, peaches, and plums at the first-ever New York Stone Fruit School scheduled for March 16 and 17 in Geneva, NY. Stone fruit growers from New York and neighboring provinces and states are invited to attend.

"The theme of the conference is 'Strength through Diversity,'" said stone fruit pomologist Robert L. Andersen, who is one of the conference organizers.

Andersen and others believe New York orchardists should consider their options to diversify operations by expanding their plantings of stone fruits. "We have new and improved varieties of stone fruits and have developed management techniques that improve quality and yield," said Andersen. "We would like to help growers develop other profit centers out of stone fruit, and spread their labor and equipment expenses over a longer harvest season. Consumer demand is there for fresh, u-pick, and processed fruit."



Sessions are being led by breeders, plant pathologists, and entomologists from the Station, the Hudson Valley Lab, and other universities. Growers and industry leaders will also participate. Topics will include ground cover management, replant considerations, irrigation, higher density cherry orchards, copper and bacterial pest control, options for the NY sweet cherry orchards, apricot, cherry and plum varieties to consider, peach varieties and rootstocks, cankers and associated problems, nutritional requirements of stone fruits, brown rot, and stone fruit profit centers. Steve Hoying,

leader of the Lake Ontario Fruit Team, also invites growers of new sweet cherry orchards to bring slides to show and tell.

Activities will begin with registration at noon on Monday, March 16, and run until late afternoon on Tuesday, March 17. An industry banquet will be held Monday night at which Susan Hosey, a New York consumer affairs food consultant, will speak on "Local Chains Really Do Want Your Stone Fruits."

The event is being sponsored by the Experiment Station, the Statewide Fruit Program Committee, Cornell Cooperative Extension, and the NYS Horticultural Society.

The meetings will be held at the new Geneva Lakefront Ramada on Rtes 5 & 20 in downtown Geneva, NY. Registration for the fruit school may be made by calling Dr. Andersen at 315-787-2235. The price of \$100 covers the cost of the sessions, banquet on Monday, lunch on Tuesday, breaks, and a school handbook. The deadline for registration is March 1.

*L. McCandless*

(WILCOX, cont.)

When asked about the future, Wilcox said, "My goal is to continue expanding my knowledge in this position so that I can use my remaining career to help grape growers in New York and other regions improve the efficiency and profitability of their disease control programs."

Wilcox is emphatic in his support of Station programs. "I hope we never forget why this Station exists. If we maintain our focus on New York agriculture and the science that supports it, we'll survive and, hopefully, prosper. If not, we don't deserve to be here."

Wilcox received his B.S. in Plant Science (Pomology) in 1977, his M.S. in Plant Pathology in 1978, and his Ph.D. in Plant Pathology in 1983, all from the University of California, Davis. From 1982 until 1984, Wilcox served as Assistant Extension Professor in the Department of Plant Pathology at the University of Kentucky. He was appointed Assistant Professor of Plant Pathology at Cornell University in 1984, and promoted to Associate Professor in 1990. His promotion to professor was effective January 1, 1998.

Wayne lives in Fayette with his wife of

28 years, Linda. They enjoy cooking & eating, wine (which he considers a professional responsibility), outdoor activities (he once broke his shoulder playing station softball), and cinema. Last September, they watched 45 movies over a period of ten days at the Toronto International Film Festival which they have attended regularly for the last seven years. They have two daughters Miranda, who is 27 years old, and Holly, 25. They also have a two-year old granddaughter.

Wilcox's faculty page is at [www.nysaes.cornell.edu/pp/faculty/wilcox/](http://www.nysaes.cornell.edu/pp/faculty/wilcox/)

## IN MEMORIAM: DR. DAVID BIRNEY HAND



Dr. David B Hand, Emeritus Professor of Biochemistry and former chairman of the Department of Food Science and Technology, died in Annapolis, Maryland, on January 22, 1998, at the age of 92 years.

Dr. Hand received his B.S. degree in chemistry from Pomona College in California, and his Ph.D. in biochemistry from Cornell University in 1926. While obtaining his doctorate, he assisted Professor Sumner in his Nobel Prize-winning work on the enzyme urease. He taught biochemistry at Cornell for 14 years, spent two years in Washington, D.C., as a National Research Council Fellow, and five years as Technical Director of Sheffield Farms Company. He joined the Experiment Station as Professor of Biochemistry and became chairman of the Department of FST in 1947. He retired in December 1967. Highlighting his tenure as department chairman was the construction of the Food Research Laboratory in 1960 housing laboratories with the most advanced scientific instrumentation and an outstanding fruit and vegetable processing pilot plant.

Dr. Hand had an abiding interest in the use of food technology to improve nutrition in America and in developing countries. He served as a member of the Food and Nutri-

*(Continued on page 4)*

## NEW YORK WINE INDUSTRY WORKSHOP & UNITY BANQUET



Do not expect much activity in area wineries and vineyards the first week in April because most of the winemakers, owners, salesroom staff, and grape growers in New York, Pennsylvania, the Great Lakes Region, and Canada won't be there. Instead, they are invited to attend the annual New York Wine Industry Seminars, Workshop and Unity Banquet scheduled for April 2-4 in Geneva, NY.

"This year's program will contain four main segments," said workshop organizer Thomas Henick-Kling. "Regulations, business outlook, financing and insurance; personnel management and wine marketing; training for tasting room staff; and a wine sensory workshop will cover a wide gamut of needs."

On Thursday, April 2, the New York Wine & Grape Foundation (NYW&GF) will hold seminars on the business of wine. Jim Trezise, president of the NYW&GF, encourages winery owners, general managers, marketing directors and key decision-makers to attend. There will be legislative and regulatory updates, a perspective on the New York grape and wine industry, and a much-anticipated research report by Leroy Creasy that demonstrates that New York wines contain more resveratrol than wines from most other regions. The unity banquet and dance will be held Thursday evening, after the "Uncork New York" wine reception.

On Friday, the NYW&GF will offer a special day-long sales training session and a series of tourism-oriented seminars for winery owners, marketing directors and tasting room managers.

The 27th Annual NY Wine Industry Workshop seminar topics on Friday afternoon will include BATF update for winemakers, a report on whether New York's grape supply can match the wine industry needs, making great wine in the vineyard, a review of the 1997 growing season, fruit maturity and wine quality, notes on selected cultivars, and a wine industry dinner.

On Saturday, April 4, Terry Acree will conduct a wine sensory workshop on "The Good, the Bad, and the Ugly: A Review of Wine Aromas." Topics will include wine tasting methods, the physiology and psychology of flavor perception, good cellar management, microbial stress aromas, reducing sulfur stink, aromas of terroir, flavor maturation, oak flavors, brettanomyces, improving wine quality, cork and chemical taints, and others.

The event is being sponsored by the Department of Food Science & Technology at Geneva, the NYW&GF, and Cornell Cooperative Extension.

For the first time ever, the seminars, banquet and workshops will be held at the Geneva Lakefront Ramada Inn, in downtown Geneva, NY. "We have outgrown the Station meeting facilities," said Henick-Kling, who expects well over 100 participants.

For reservations, call Teresa Knapp at the NYW&GF at 315-536-7442, [uncork@nywine.com](mailto:uncork@nywine.com). Participants may register for each segment separately. Update information is available on the WWW at <http://www.nysaes.cornell.edu/fst/faculty/henick/wiw/index.html>

*L. McCandless*

**CALENDAR of EVENTS**

**FEBRUARY 20-27, 1998**

**EVENTS/MEETINGS**

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



**DEADLINES**

• **Monday, March 2, 1998**  
 Apple Research and Development Program proposals due in Director's Office.

**LTC WORKSHOPS**

**Thursday, February 26, 1998, 9-10:30 am**  
 Library Technology Center, Jordan Hall Basement  
*Meeting Maker*

This class still has openings. Contact Jane Irwin (x294 or mji4) or register on-line (<http://nysaes.cornell.edu/library/cal.html>).

**SAVE THIS DATE**

• **Friday, April 10, 1998**  
 CPR & Foreign Body Obstruction recertification and certification sessions will be held in the Jordan Hall Auditorium. Recertification sessions will be held in the morning and a certification session will be held in the afternoon.

**PEOPLE**

• **Condolences**  
 The Station family extends special condolences to Jim and Suzie Hunter on the death of Jim's mother, Catherine Hunter, on Feb. 14.

**SURPLUS FOR SALE**

The following computers are being surplused by Buildings and Properties. Minimum bid per item is \$150.00. Send sealed bids to Tom DeYulio, Buildings & Properties, by 2 pm Friday, February 27. Please include your name, campus phone number, and department on the bid. The Station has the right to reject any and all bids.

Two Macintosh SE/30 with Ethernet card 10 Base-T, RJ-45. Both in very good condition. For questions call Mark Casasanta, x200.

**CLASSIFIED**

**FOR RENT:** Single female looking for roommate to share furnished, 2-bedroom apartment. \$225/month + elect. Laundry/lots of storage. Call 789-9210.

**FOR RENT:** Two bedroom apartment on N. Main St. No pets or smoking. Call Mark at 315-789-7239 after 6 pm or e-mail kw22

**SEMINARS**

**HORTICULTURAL SCIENCES**

**Date:** Monday, February 23, 1998  
**Time:** 11:00 am  
**Place:** Jordan Hall Staff Room  
**Speaker:** Corinne Johnson  
 Horticultural Sciences  
 Cornell Univ., Geneva  
**Topic:** Biochemical and Biophysical Studies of Seed Quality

**Date:** Friday, February 27, 1998  
**Time:** 11:00 am  
**Place:** Jordan Hall Staff Room  
**Speaker:** Dr. James Flore  
 Michigan State University  
**Topic:** Establishing Damage Thresholds for Environmental and Biological Stresses on Fruit Crops

**ENTOMOLOGY**

**Date:** Tuesday, February 24, 1998  
**Time:** 10:30 am  
**Place:** Room 310, Barton Laboratory  
**Speaker:** Dr. Charles Linn  
 Entomology  
 Cornell Univ., Geneva  
**Topic:** Effects of Transplanting Antennal Imaginal Disks on Pheromone Blend Discrimination in the European Corn Borer Moth

*There will be a period of social interaction with the speaker at 10:00 am.  
 Coffee & cookies will be available.*

**PLANT PATHOLOGY**

**Date:** Tuesday, February 24, 1998  
**Time:** 3:30 pm  
**Place:** Room A133, Barton Laboratory  
**Speaker:** Frank Wong  
 Plant Pathology,  
 Cornell Univ., Geneva  
**Topic:** Inducible Defense Responses in *Vitis vinifera* and Their Activity Against Grapevine Downy Mildew

*Meet the Speaker at 3:00 pm.*

**FOOD SCIENCE & TECHNOLOGY**

**Date:** Wednesday, February 25, 1998  
**Time:** 10:30 am  
**Place:** Food Research Lab, FST Bldg.  
**Speaker:** Domenic Carisetti, President  
 The Carisetti Corp.  
 Bath, NY  
**Topic:** Trends in Wine Technology

(MEMORIAM, cont.)

tion Board of the National Research Council, a member of the Advisory Committee on Research of the Food and Drug Administration, and a member of the Council on Foods and Nutrition of the American Medical Association. He was a consultant to the Interdepartmental Committee on Nutrition for National Development of the U.S. Public Health Service and engaged in nutrition surveys in Iran, Pakistan, and Lebanon. He was a member of the Technical Advisory Committee of the Institute for Nutrition for Central America and Panama and the Pan American Health Organization. In 1953, he spent six months in Taiwan as a food processing specialist for the U.S. Agency for International Development. He designed the food technology program for the Cornell University of the Philippines collaborative program in Los Banos in the 1960s.

Dr. Hand's research was directed toward the processing and nutritive value of plant proteins including soybean protein, measurement of food quality, and use of food additives. He had more than 80 publications. His work was acknowledged by two prestigious awards from the Institute of Food Technologists. In 1970, he received the International Award for international exchange and ideas in food technology, and, in 1977, he received the Babcock-Hart Award for significant contributions to food technology resulting in improved public health through some aspect of nutrition.

Dr. Hand was a consummate gentleman whose high expectations of himself extended to others as reflected in his tactful but firm leadership of the FST department. His word was absolutely reliable. Dr. Hand loved tennis, golf, and sailing and continued sailing and golf after retirement. He was married to Eleanor Foote Hand, who died in 1996, and he is survived by two children, Clifford of Tuscaloosa, AL, and Sylvia Pott of Orleans, MA, six grandchildren, and five great-grandchildren.

*M. Bourne*

**"Nothing is more dangerous than an idea, when you have only one idea."**

—Emile Chartier, French Philosopher—