

CORNELL
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STATION NEWS

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NOVEMBER 5 - NOVEMBER 12, 1999

BRIEFS

MARINE CORPS
MARATHONERS

Antje Baeumner and Dick Durst completed the Marine Corps Marathon (26.2 miles; 42 km) Sunday, Oct. 24, in Washington, DC on a perfect day except for the wind. According to veteran marathoner Durst, there were 18,300 entrants and 13,248 finishers.

"We ran together for the first 20 miles and then, because of some pain in my knees and ankle, I waved her on at her own pace," he said. "She finished with a time of 3:58:57, and I came in a minute and a half later at 4:00:26."

Considering their lack of training, Durst feels they did quite well. Antje came in 3,273rd overall and 140th in her age group of 1,124 runners—not bad for her first marathon! Durst was 3,447th overall and 16th in his age group of 120 old-timers. This was Durst's 24th marathon, but the first since coming to the Station almost 10 years ago.

"We were in real agony at the end but have recovered quite well. The memory of the pain has started to fade along with the soreness. Antje is already talking about our next marathon!!!" he said.

LAST CHANCE
OF THIS MILLENNIUM

It is that time of year to clean your personal libraries for the annual book sale/exchange on Nov. 13 in Jordan Hall. Donate your unwanted books (hard or soft cover) and receive 1 free for every 3 you donate. All proceeds will go to the Library. The Library will accept book donations during working hours Nov. 11 and Nov. 12. *Please, no magazines or condensed Readers Digest.*

Associated Food Dealers of
Michigan Predictions for the
Grocery Store of the Future

SOUTHFIELD, MICH: Nov. 1: PR Newswire: Looking ahead to the next millennium, here are a few of the trends that you'll see on Michigan grocery store shelves.

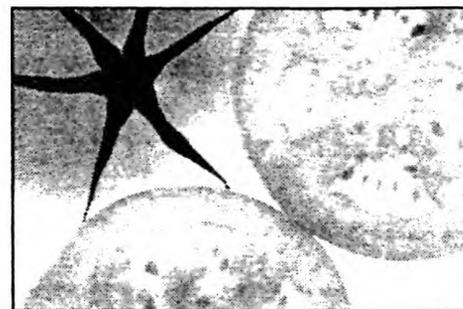
Joe Sarafa, president of the Associated Food Dealers of Michigan, says that four key factors will greatly influence the industry. First, the advances in technology have increased shopping options. Purchasing off the Internet will become more and more popular. Secondly, as Baby Boomers age, they are placing more emphasis on health. Look for this to increase, as this large population group begins to consider the prospects of retirement. Thirdly, Baby Boomerlet kids—those 70 million children born of the Boomers—are a revolution in the waiting, with marketers already targeting this huge, influential group. Finally, there will be more mergers and acquisitions in the retail industry, resulting in less independent supermarkets, drug stores and convenience stores.

Keeping these factors in mind, here are some of the new products and trends you'll begin to see in our grocery stores:

Home Delivery, the Milk Man returns! As the Internet increases in popularity and video phones emerge, consumers will do more and more shopping from home—including grocery shopping, with local companies making the deliveries.

Less personal relationships—As more and more independent grocery stores are gobbled up, and as technology allows us the option of ordering food from home, we'll move farther and farther from the friendly corner grocer.

Back to the Basics—As a counter revolution to the grab & go, pre-packaged trend, we'll see more families embracing the idea of getting back to basics. Look for "retro meals" to gain in popularity, like crock pot dinners, meat loaf, mashed potatoes with lumps, chicken pot pies and pork chops like Mom made. Food for entertaining will follow this trend with cheese fondue making a comeback.



Growth of Organic Foods—You'll see the organic produce section in your local grocery store increase in size as customers—getting back to the basics—are looking for a simpler, pesticide-free, natural lifestyle. Customers will pay more for natural, grain-fed, free-range meats and poultry, too.

New varieties of old favorites—Look for flavored olives in jars and olive spreads for breads; uniquely flavored vinegar, mustards, and mayonnaise with added citrus, garlic or other spices.

Upscale salts—Grey Celtic and Fleur de Sel are the salts of the future. Look for more. After all, if manufacturers can market a vast variety of water, why not salt too?

Global Flavors—As technology makes our world smaller, we'll yearn for flavors from around the globe. Indian spice blends, use of curry and other Eastern flavors will be big. Also Asian influences, such as food from Vietnam, Thailand and Korea will gain popularity, as will jerk spices from the Caribbean. Feijoada—a traditional Brazilian meal of smoked pork, sausage, rice, black beans and orange slices will be hot too, as well as cuisine from Argentina and other countries below the Tropic of Capricorn.

Fast-Food Blues—There may be big trouble ahead for restaurants at the low end of the spectrum. Many specialty stores and supermarkets are mounting efforts in the area best known as home meal replacement or meal solutions.

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Pim Larsson-Kovach received the IR-4 Meritorious Service Award from Dick Durst during the annual IR-4 National Meeting on October 7 in Washington, DC.

"Pim received the award for her outstanding performance in achieving major improvements in the productivity and quality of the analytical work performed in the Northeast Region IR-4 Leader Laboratory at the NYSAES in Geneva," said Durst, who was director of the program before becoming FS&T chairman.

(FOOD DEALERS, continued from page 1.)

Crowd Control— Many establishments in the dangerously overcrowded categories like brew pubs, coffee houses and bagel shops, will not survive in the new millennium. Those that survive will be brands that make an extraordinary effort to stand out in terms of added menu offerings and an element of surprise that can attract loyal and frequent usage.

Nutriceuticals become mainstream— As Boomers age, this large group will continue their fervent search for the Fountain of Youth. Nutriceuticals—foods that claim health benefits beyond basic nutrition because they contain additional nutrients or higher levels of nutrients—will gain in popularity. Familiar drug and vitamin companies will market their own brands. Also look for tighter governmental controls on nutriceuticals and herbal remedies.

Controversy will escalate over genetically altered food— Protesters are boycotting genetically altered produce in Europe. Although altering the genetic makeup of fruits and vegetables can make them resistant to insects and disease, the publicity that altered corn has received over its effects on Monarch Butterflies will spawn controversies in the U.S.

Mustard stains prevail— Even with all the new technology and scientific developments that we'll see in the next millennium, getting rid of mustard stains will still be a challenge!

SOURCE: PR Newswire and Associated Food Dealers of Michigan

Canadian Scientists Form Coalition to Support Biotechnology

TORONTO: Scientists from across Canada called for an "informed dialogue based on sound science" on November 1 as they launched a national coalition to support the responsible development and application of biotechnology.

"As scientists involved with the research and development of biotechnology and supporters of its use to provide better health and nutrition to people around the world, we urge Canadians to participate in a dialogue about the technology's potential," says the statement, signed by more than 100 leading scientists across the country.

"We expect anyone who chooses to communicate to Canadians about science will do so responsibly using facts and the best available information, rather than unsubstantiated allegations and rhetoric as their platform." The scientists made a strong defense of the Canadian food and drug regulatory system. "We believe that Canada has a regulatory system for the assessment and approval of all foods and drugs marketed in this country that ranks with the very best in the world," the statement says. In announcing the coalition, they called on their Canadian colleagues to make a stand to support the tools of biotechnology.

"We invite responsible scientists from across the country to join with us in standing up for this important technology and for the integrity of the system that regulates it."

For a list of scientists who have signed this statement or for more information, call Charles Muggeridge, 416-214-0521 ext. 239.

Statement by Canadian Scientists in Support of the Responsible Development and Application of Biotechnology

NOVEMBER 1, 1999

As scientists involved with the research and development of biotechnology and supporters of its use to provide better health and nutrition to people around the world, we urge Canadians to participate in a dialogue about the technology's potential. We strongly encourage Canadians to base that dialogue on sound science, on facts and on the results of peer-reviewed research. We hope that Canadians will not be influenced by those who resort to unfounded speculation and discredited science to alarm them about the safety of the foods they eat, the system that regulates those foods or the potential of new technologies to improve and expand the food supply.

Scientific knowledge continues to grow at a rapid rate. The advances in genetics over the last twenty years are remarkable and impressive. As working scientists, who have devoted our careers to participating in and learning from these developments, we believe the understanding of the process of genetic modification is sufficient to be confident about its outcomes. In fact, the transfer of genes between species and the creation of new drugs and plant varieties by genetic enhancement have been part of medical and agricultural improvements for at least a decade with no proven negative effects on people. Of course, we are constantly reviewing and assessing new scientific information. We understand that those who have not kept abreast of these advances might find the sheer volume of new knowledge daunting. However, we expect anyone who chooses to communicate to Canadians about science will do so responsibly using facts and the best available information, rather than unsubstantiated allegations and rhetoric as their platform.

We believe that Canada has a regulatory system for the assessment and approval of all foods and drugs marketed in this country that ranks with the very best in the world. Health Canada demands that extensive data be submitted on the detailed chemical and biochemical composition of crops and drugs produced through biotechnology. When a genetic enhancement produces new plants resistant to insects and diseases, all of the altered plant proteins and other constituents, including secondary metabolites, are analyzed for toxic-

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(STATEMENT, continued from page 2)

logical effects. This includes animal feeding trials. These tests are similar to those used to evaluate pharmaceutical products. Published research shows that these tests for safety are so rigorous that many natural food ingredients would actually fail to comply.

It is important for Canadians to understand that food biotechnology uses the same tool that has provided more than 100 medical products, including insulin, hepatitis vaccine and products for counter acting cardio-vascular disease. It has the potential for equally impressive results in crops. For example, in developing countries, at least 400 million women of childbearing age suffer from anemia as a result of iron deficiency. This can lead to physical and mental retardation, premature births and natal mortality. About 2 million children die each year as a result of vitamin A deficiency. These illnesses could potentially be eradicated thanks to a new variety of genetically improved rice that dramatically enhances the dietary supply of vitamin A and iron.

We believe that biotechnology will be needed to help us meet an even greater challenge. By the year 2035 the world's population is expected to grow to at least 8 billion. To feed that population, agricultural yield will have to at least triple. It is widely acknowledged that conventional growing techniques are not adequate to meet the need for self-sufficiency, food security or environmental sustainability. To quote Gordon Conway, president of the Rockefeller Foundation, an organization whose mandate is to enrich and sustain the lives and livelihoods of the poor and excluded throughout the world, "The tools of biotechnology are go-crop-yield ceilings environment pre-tion of pesticide of basic foods in-on less-favoured varieties better drought and lack agree wholeheart-

We cannot af-tial be put at risk tion or fear dis-with other agen-take this opportu-today we have coalition of scientists who support the development of the tools of biotechnology to im-prove and enhance the quality and quantity of our food supply, based on the best available scientific knowledge. We invite responsible scientists from across the country to join with us in standing up for this important technology and for the integrity of the system that regulates it.

SOURCE: Canada Newswire and Ontario Agri-Food Technologies (OAFT)

Ontario Agri-Food Technoloiges (OAFT) is a nonprofit organiza-tion whose mission is to promote biotechnology. The organization is located at the University of Guelph. Dr Gordan Surgeoner, president of OAFT and a re-searcher at Guelph can be reached at 519-826-4195.

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CLOTHING DRIVE

The Geneva Middle School Band, in conjunction with St. Pauly Textile Recycling of Rochester, will be holding another clothing recycling drive on **Saturday, November 13, from 9:00 a.m. - 1:00 p.m.** They are sponsoring this clothing drive to raise funds for their spring band trip to compete in Pennsylvania.

St. Pauly recycling will have trucks located in the parking lot of the Geneva Middle School (63 Pulteney Street) and their staff will accept your goods for recycling. Items, which may be recycled, include clothes, shoes, belts, purses, sheets, pillowcases, linens, blankets, stuffed animals and drapes. (Please no rags or fabric scraps) If possible, please put clothing in plastic bags. All clothing donations will be reused in the U.S. and third world countries.

If you bring an itemized list with fair market value prices, a staff member from St. Pauly will stamp it and you may take a tax deduction. This is the perfect time to dispose of all the items you cleaned out of your closets and attic this summer.

CALENDAR of EVENTS

NOVEMBER 5 - NOVEMBER 12, 1999

MEETINGS

The CALS Departments Chairs meeting scheduled for Tuesday, November 9 is CANCELED.

The Geneva Arboretum Association will meet Tuesday November 9 at noon in G19 Hedrick Hall. Agenda includes status of campus landscape and plans for future programs and campus plantings. Ideas from all campus employees are welcome and needed. Suggestions can also be sent to Martin Goffinet by phone (X392) or email (mcg2).

Wed., Nov. 10, 3:00 p.m., Chairs' and Unit Leaders' meeting, G-19 Hedrick Hall

SEMINARS

FOOD SCIENCE & TECHNOLOGY

Date: Wednesday, November 10, 1999

Time: 10:30 a.m.

Place: Food Science and Technology Conference Room, Food Research Lab, Second Floor

Speaker: Grace Feng, Ph.D., Candidate Food Science and Technology-Geneva

Title: "Aroma Analysis of Soymilk" Department of Food Science and Technology Cornell University-NYSAES-Geneva

HORTICULTURAL SCIENCES

Date: Monday, November 8, 1999

Time: 11 a.m.

Place: Jordan Hall Staff Room

Speaker: Peter Cousins, Research geneticist USDA-ARS, PGRU-Geneva

Title: "Vitis champinii: origin of a wild grape and its utilization in rootstock improvement"

PLANT PATHOLOGY

Date: Tuesday, November 9, 1999

Time: 3:30 p.m.

Place: A133, Barton Lab

Speaker: Tom Burr, Cornell University

Title: "Developing Control Options for the Diverse Crown Gall Pathogen of Grape"

(Calendar, continued on page 4.)

CALENDAR of EVENTS

NOVEMBER 5 - NOVEMBER 12, 1999

(Continued from page 3.)

LTC

MICROSOFT POWER POINT 98
November 8th, 10-11:30 a.m.

During this 1 1/2-hour workshop, students will learn the basics of PowerPoint, which is a powerful graphic presentation program. Topics covered will be graphics, selecting proper backgrounds and color schemes, learning how to properly prepare a document for sending to the slide generator, and being made aware of the ability to use PowerPoint presentations directly from the computer to the screen.

There will be time allotted for hands-on learning. Pat Krauss, Instructor.

FILEMAKER PRO 4.0 Part II
November 9th, 2pm - 4pm.

This workshop will include:

- Creating a Database
- Fields • Validation
- Calculations and formulas

Jane Irwin, Instructor.

e-JOURNALS

November 10th, 2pm - 3:30pm.

Prerequisite: MS Windows or Macintosh experience. Academic publishing, especially in the sciences, has been moving headlong into the realm of electronic journals. Find out what is available from your own desktop. This class will cover how to locate e-journals, and the technical limitations concerning access, printing and saving. Mary Ochs, head of Collection Development at Mann and Jim Morris-Knowler, reference librarian at Mann, Instructors.

CLASSIFIED

FOR RENT: Fully-furnished, clean studio apartment 1 mile from the Station on a quiet street. Full bath and fully equipped kitchenette. \$350/mo includes utilities, linens, and garage space. Private entrance. Within walking distance of laundry and grocery store. For information, call Karen at x378 or email kje7.

WANTED: Foreign stamps and coins (or paper bills) for my niece and nephew's collections. If you have any to spare, please

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(Classified, continued.)

send them to Cathy Heidenreich, Plant Pathology. Also, I am launching another nephew in American coins- if you have any old coins in fair condition you would like to donate I'd be grateful! Thank you!

FOR SALE: 1989 Ford Aerostar cargo van (two seats) Runs, new brakes, new starter, needs work before passing inspection (will explain). With TLC could be a winter rat. \$600, 789-3493, x379

FOR SALE: Dine-A-Mate books, Boyscout fundraiser. This coupon book offers thousands of opportunities to save on dining, entertainment, travel, shopping and much more. Two books are available this year. The greater Rochester area and the Ithaca, Corning, Elmira, Cortland area. Orders will be taken until Friday Nov. 12th. To order or for information call Jim X378 or jpe6@cornell.edu

NOTES

The teleconference entitled "Financial Strategies for a New Century", presented in the Food Research Lab on October 22, 1999, was taped and is now available for individual viewing. A limited supply of TIAA-CREF's booklet "Guide to Your Personal Finances" is also available. Please contact Charlene Dunham (cmd4) to sign the video out or to request a copy of the booklet. —Charie

PAYROLL

NOVEMBER:

For Nonexempt Employees:

Paychecks normally would be distributed on Thursday, Nov. 11 for the pay period ending Nov. 3. However, the banks are closed for Veterans' Day on Thursday, Nov 11 so Central Payroll will distribute paychecks on Wednesday, Nov. 10 in the same manner it does for all other paydays.

The Payroll Office will continue, as it has in the past, to distribute the biweekly (non-exempt) employee paychecks on Wednesday, Nov. 24 in the same manner it does for all other paydays.

DECEMBER:

Nonexempt employees:

The final 1999 pay date is December 23rd. Paychecks will be distributed in the same manner it does for all other paydays.

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(Payroll, continued.)

Exempt employees:

The final 1999 pay date is December 31st. The Central Payroll Office, as well as Cornell as a whole, will be closed December 31st. However, we will mail actual paychecks on that date to employees' home addresses. If any employee wishes to have his or her paycheck held until Monday, January 3rd, they should provide Central Payroll with written authorization.

Direct Deposit advices and all checks not mailed will be distributed on Monday, January 3rd in the same manner that it does for all other paydays.

The income from the December 31st paycheck will be on your 1999 W-2.

FITNESS

In response to your requests for an exercise program at the Station, Christina Callaway will be available on Tuesday, November 9, in the Jordan Hall Staff Room from noon to 1:00 to describe TaeKardio and discuss your interest in classes on our campus. (Bring your lunch.)

Tina describes TaeKardio: "It's a progressive new way to work out. It's a cutting edge exercise program that's **geared for all ages and all levels of fitness**. Classes feature martial arts movements — punching and kicking combinations — all done to music. It is totally safe, lots of fun, and it burns fat and tones muscles! It's not your average aerobics class, it's Martial Arts Aerobics, also known as TaeKardio."

Instructor qualifications: Third Dan Black Belt Certificate. Certified Martial Arts Instructor and six years of instructor experience. CPR Certified. Owner and Chief Instructor of Geneva Martial Arts TaeKwonDo / TaeKardio Fitness Center. Dedicated to the principles and philosophy of Martial Arts.

PEOPLE

NEW GRANDPARENTS

Phil and Jan Forsline became new grandparents on Sunday, October 31, 1999. Their son Matt and wife Nicole had a baby boy, Samuel James, weighing 6 lbs. 7 oz. Phil works in the Plant Genetic Resources Unit as the Apple and Tart Cherry Curator.

CONGRATULATIONS !!