

# CORNELL UNIVERSITY STATION NEWS GENEVA NEW YORK

VOLUME LXXXI • NO. 35  
SEPTEMBER 15-22, 2000

## BRIEFS

### Recycle Your Unwanted Clothing

Have you cleaned your closets and dressers lately? We need your unwanted clothes, shoes, belts, purses, sheets, pillowcases, linens, blankets, and drapes.

With the help of St. Pauly Textile, of Rochester, your clothing donation will be reused in the U.S. and Third World countries.

The Geneva Middle School Association of Parents and Teachers will hold a clothing drive on Friday, September 29, from 5:00 – 8:00 pm. Please drop off your clothing donation at the Middle School located at 63 Pulteney Street, Geneva, during the designated time.

Please place articles in plastic bags and separate shoes and purses. Your donation is tax deductible.

Help spread the word!!!

THANK YOU FOR YOUR SUPPORT.

### Tip From TenEyck

Here's a screen capture tip that people could really use that is simple, except for the difficulty in remembering what keys to use. First: the url: <http://til.info.apple.com/techinfo.nsf/artnum/n12555/>

#### How to Take a Snapshot of Your Screen

If you would like to capture a picture of what appears on your screen, including the menu bar, trash can and all open windows that are visible, press these keys:

#### Command-Shift-3

Creates a picture file of the entire screen.

#### Command-Shift-4

Creates a picture file of a rectangular section of the screen. (After pressing and releasing the key combination, drag across the part of

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## Finger-Laking Good! Sept. 24 & 25

**C**hefs, restaurateurs and food writers from around the country will participate in a finger-licking, mouth-watering taste of Central New York on September 24-25 in a tour sponsored by the Chefs Collaborative, Finger Lakes Culinary Bounty, and the New York State Agricultural Experiment Station. Portions of the tour are open to the public.

With leaves expected near the peak of color, this overnight trip to the Finger Lakes Region of upstate New York is designed to pique the chefs' senses and expand their culinary repertoire.

"The tour gives us a chance to showcase Finger Lakes products from Finger Lakes farms and have local chefs prepare products and give us a chance to sample the local cuisine," said Monika Roth, agricultural extension educator of central New York. Roth is coordinating the tour with Allison Ehri, of the Chef's Collaborative, and Linda McCandless.

The event is a kick-off for Finger Lakes Culinary Bounty, an association formed a year and a half ago that connects farms, restaurants and tourists. "We want to link the area's farms, restaurants and hospitality industry in a more cohesive effort," said Roth.

During the tour, chefs, restaurateurs and culinary experts will sample locally produced farm products and foodstuffs. Before the tour, they will attend a conference sponsored by the Chefs Collaborative Association on "The Restaurant of the Future: Traditional Food, Global Technology and Culture," September 22-24, at the Culinary Institute of America (CIA), in Hyde Park, NY. The Finger Lakes tour is one of several regional tours following the conference.

#### TOUR PARTICULARS

On Sunday, the group travels to Ithaca to dine at Cornell University's Statler Hotel, with a Finger Lakes meal prepared by chef Robert Morgan. On Monday, the group travels to the Experiment Station to taste some of the Station's apples, grapes, peaches, nectarines, plums and wines. Recently harvested named and numbered varieties will be available. The Experiment Station has been developing varieties uniquely suited to the Finger Lakes climate, soil and topography for over 120 years. The Station also works closely with producers, entrepreneurs and wineries throughout New York to enhance the farm-gate and added value of local fruits and vegetables.

Those participating at the Station include apple breeder Susan Brown, stone fruit breeders Bob Andersen and Jay Freer, grape extension educator Tim Martinson, enologist Thomas Henick-Kling, Terry Acree, who will speak on "Tasting the Future," Olga Padilla-Zakour, director of the Northeast Center for Food Entrepreneurship, and plant pathologists Herb Aldwinckle and Sudeshna Mazumdar who will demonstrate the sustainability of genetically engineered foods.

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*(BRIEFS, continued from page 1)*

the screen you want to take a picture of.)

**Command-Shift-Caps Lock-4**

Creates a picture file of a window. (After pressing and releasing the key combination, click the window you want to take a picture of.) Each screen shot is saved in the PICT file format at the top (root) level of your hard drive directory and labeled "Picture 1". If you keep taking screenshots, you will get "Picture 2", "Picture 3", and so on.

*C. TenEyck*

**Employee/Family Day – October 14, 2000**

The Cornell Annual Employee/Family Day will be held on October 14, 2000. The televised Cornell-Colgate football game will kick off at 6:00 pm at Schoellkopf Field. This year, a chicken barbecue or vegetarian entree dinner will be served before the game in Barton Hall from 3:30-5:30 pm.

The tickets will be available starting Tuesday, September 26. Prices are \$3.00 for the meal, \$3.00 for football or \$5.00 for both. You can get your tickets from Gemma Osborne by email [gro2@cornell.edu](mailto:gro2@cornell.edu) or stopping by B1 Jordan Hall.

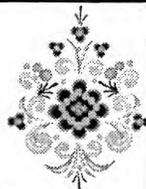
The Retirees Association is contracting a 25-passenger bus for \$15.00/person, that will leave Jordan Hall at 2:30 pm. Please let Gemma know before September 19 if you would be interested in riding the bus.

**Reminder:**

Nominations for Outstanding Employee will be accepted through Monday, September 25, 2000. Submit nominations and all supporting materials to Diana Parker.

I've learned...  
that life is like a roll of  
toilet paper. The closer it  
gets to the end, the faster it  
goes.

**Andy Rooney**



*(Continued on page 3)*

*(CULINARY BOUNTY, continued from page 1)*

The Experiment Station portion of the tour is free and open to the public. Local chefs and restaurateurs are particularly encouraged to attend from 8:45-11 a.m. RSVP directly to Linda McCandless, 315-787-2417, [llm3@cornell.edu](mailto:llm3@cornell.edu).

After the Experiment Station, the group travels to Lodi, NY, to visit Blue Heron Farm, an organic vegetable farm of 30 acres, and Meadow Sweet Dairy, a yogurt producer.

The tour culminates with a Finger Lakes Culinary Tasting at Red Newt Winery in Hector, NY, from 2-4 pm. Local chefs, Deb Whiting from Red Newt, Arthur Kelly from Veraison at Glenora Winery Restaurant, David Hirsch from Moosewood, and Tia Faitelson, from the Pumphouse in Seneca Falls will prepare products from 20 different local producers. This event is open to the public for a \$25/per person charge. Make reservations with Red Newt directly, by calling 607-546-4100.

The Chefs Collaborative is a network of chefs, restaurateurs and other culinary professionals who promote sustainable cuisine by teaching children, supporting local farmers, educating each other and inspiring their customers to choose clean, healthy foods. For more about their organization and September conference, consult <http://www.chefnet.com/cc2000>.

*L. McCandless*

**Healthy Fun**



Station Club has purchased new recreational equipment to replace old worn-out games and improve the Station inventory. Nestor Ortez and Jeff Thibault exhibit their skills at the new basketball hoop behind Jordan Hall. B&P has also painted a foul line on the blacktop for half-court use. Players are encouraged to bring their own basketball or contact Gemma Osborne at [gro2](mailto:gro2) to borrow one. Other equipment available for employees' use during lunch or after work on Station grounds, includes bocce ball, badminton, croquet, and horseshoes. Equipment was purchased with funds raised by the Station Club and is stored in the shed behind the Pavilion. To reserve, contact Gemma Osborne at [gro2](mailto:gro2).

## Biotechnology in Eastern Europe

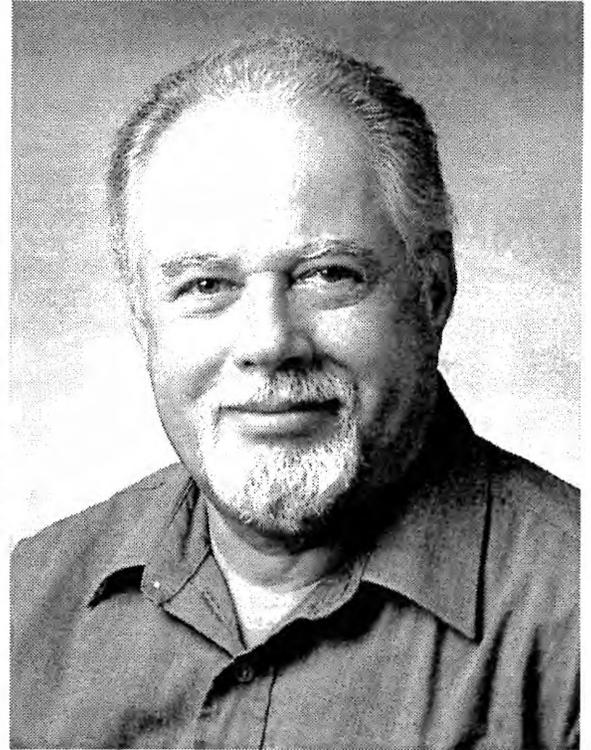
The proceedings from a NATO-funded workshop "Use of agriculturally important genes in agricultural biotechnology," that was held in Szeged, Hungary, on October 17-21, 1999, have been published. Geza Hrazdina, professor of Food Science and Technology, was the organizer of the conference and served as the editor of the proceedings. Hrazdina, who was born in Hungary, conducts research on fruit ripening and food biotechnology at the Experiment Station.

"Agriculture during the 45 years of communist regimes in Hungary, Poland and Slovakia was centrally directed without regard to quality factors and market need and was also heavily subsidized," said Hrazdina. "As these countries have been democratized, have joined NATO, and are expected to join the European Union, they are being required to integrate their economies, including agricultural production. Cornell University's International Agriculture Program has been instrumental in establishing a dialogue among researchers and economists from these countries."

"The workshop was the continuation of this dialogue, and for the first time addressed the status of Agricultural Biotechnology and its present regulation in Hungary and Poland," said Hrazdina. The book contains the proceedings of the workshop and contains contributions from well-established laboratories that have been at the cutting edge of biotechnology for the past 15 years. "It also shows the regulation of agricultural biotechnology research in these countries, and its public perception," he said.

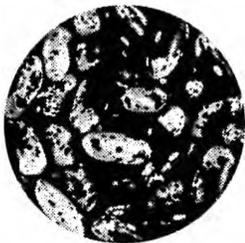
The proceedings provide an authentic picture of the status of biotechnology in the two new NATO countries (Hungary and Poland), and the Slovak Republic that is a partner country. The 252-page book is available from IOS Press in the Netherlands, [order@iospress.nl](mailto:order@iospress.nl)

The Advanced Research Workshop and the printing of its proceedings was funded by NATO's Science Program.



*Geza Hrazdina*

## Seed Savers Workshop, Sept. 18-19



Seed saving is both a science and art—a way for future generations to preserve invaluable genetic characteristics before they are lost forever to gardeners, orchardists and plant breeders. The USDA-ARS Plant Genetics Resources Unit at Geneva is hosting a two-day workshop for people interested in learning the skills required to grow seed to commercial standards on Sept 18-19.

"Our aim is to create mentors," said J.J. Haapala, project administrator for the Farmers Cooperative Germplasm Project. Attendees will include seed conservationists, seed growers and enthusiastic gardeners—"anyone involved in plant genetic preservation on an amateur level, who is seeking to add integrity and expertise to plant conservation efforts," said Haapala.

On the first day, participants will study the accepted professional methods used to describe plants, then characterize several species, including onions, cabbage, tomatoes and broccoli. The second day will be devoted to seed cleaning and preservation.

Featured topics include hands-on field characterization of plants, basic principles of characterization and evaluations, use of National Plant Germplasm System descriptor lists, photographic documentation, plant documentation and information sharing, intellectual property rights and plant variety protection, crop breeding systems and plant habits, seed storage and distribution, seed quality, access to germplasm, training and seed saving resources.

The workshop is being conducted by Ellen Chirco of the NYS Seed Lab and all of the staff of the USDA-ARS PGRU seed conservation group: Larry Robertson, Dave Sharman, Debra Johnston, John Oughterson, Paul Kisly, and Sheri Day.

The workshop is co-sponsored by the Farmers Cooperative Germplasm Project, the Northeast Organic Farming Association of NY, Inc., and the USDA-ARS PGRU.

Certificates of mastery will be awarded. A catered lunch is provided. Space is limited, and a \$50 fee will be charged. Last-minute reservations are still being taken. Contact Larry Robertson at x2356 or [ldr9@cornell.edu](mailto:ldr9@cornell.edu)

**CALENDAR of EVENTS**  
**SEPTEMBER 15-22, 2000**

**SEMINARS**

**PLANT PATHOLOGY**

**Date:** Tuesday, September 19  
**Time:** 3:30 pm  
**Place:** Barton Laboratory  
**Speaker:** Dr. Carl Batt  
**Title:** "Nanobiotechnology: Developing novel tools to address the needs of biology"

**FOOD SCIENCE & TECHNOLOGY**

**Date:** Wednesday, September 20  
**Time:** 10:30 am  
**Place:** FS&T Conference Room  
**Speaker:** Desen Zheng  
**Title:** "Molecular and Biochemical Characterization of Three Aromatic Polyketide Synthase Genes From *Rubus* Species"

**FITNESS**

**Taekardio**

**Date:** Mon., Sept. 18 and Wed., Sept. 20  
**Time:** 12:00 pm  
**Place:** Jordan Hall Auditorium

**Aerobics**

**Date:** Every Monday, Wednesday and Friday  
**Time:** 12:10 - 1 pm  
**Place:** Sawdust Cafe

**CLASSIFIED**

**CAR FOR SALE:** 1986 Nissan 300ZX, 2 door, steel blue, standard 5 speed, sun roof, several more options, 120K miles, still runs like new! Asking \$3,000. Contact George at x2374 or gsa1@nysaes.cornell.edu.

**CAR FOR SALE:** Ford Escort 1992. Little rust. 152,000 miles. Runs very good. \$2200. E-mail Alejandro Valencia at av68@cornell.edu.

**FOR RENT:** Available August 1, 2000. 3 bedroom apt. New appliances, deposit and lease, within walking distance of the Station. Call 781-2500.

**NEED TO SELL:** 1991 Oldsmobile 88 royale, 3.8L V6, red, Air conditioning, automatic trans., power windows and seats, good condition! best offer. E-mail Thomas Bucher at tbb@nysaes.cornell.edu or call x2277.

**FOR SALE:** JVC 7-disc changer dual cassette stereo, TV shelf, computer desk, twin mattress, hand mixer, small heater, rice cooker, halogen lamp. Please email jt30@cornell.edu or call x2368.

**FREE TO A GOOD HOME:** 6 kittens are ready to find a new home. They come fully equipped with a personality, lots of love, tenderness, and playfulness. Please call Amy at x2314, or e-mail ada10.

**CAR FOR SALE:** 1993 Ford Explorer XLT. Loaded. Excellent condition, new tires, new shocks, 108,000 miles. Asking \$6,900. Call (315) 789-0048 - leave message.

**CAR FOR SALE:** 1991 Dodge Monaco sedan V6, 116,000 miles. Good condition, no rust. Near new tires, (Continued in next column)

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brakes and battery. Need to sell before September 30, 2000, \$1800 or best offer. E-mail Bruce at bdm24@nysaes.cornell.edu or call x2362.

**RESERVE YOUR FRESH LAMB NOW:** Enjoy pasture-raised lamb this winter, cut as you like it. \$2.50/lb, cut, wrapped and frozen (\$15 for butchering). A 100-lb lamb yields about 45 lbs of meat. Ready to go Nov/Dec. Contact Linda at llm3@cornell.edu or x2417.

**FOR SALE:** King size mattress with box springs, 1 metal frame, SERTA 2 years old (Northstar Supreme). Asking \$400. Please contact: Seokmin Son at 787-2271 (day) or 781-2750 (night).

**FOR RENT:** One and two bedroom apartments on 527 S.Main St. Available September 1st. Furnished, utilities included, lake view, & back yard. Contact Mrs. Somers 781-1950 & 789-2238.

**FOR SALE:** 1992 Toyota Camry LE V6 134K mi. Excellent condition. automatic, cruise, air, anti-lock brakes, air bag, AM-FM cassette, no rust, power windows and locks, white - very pretty car. \$5500. Email pm12 or call x2414 or 781-0218 after 6pm.

**WANTED TO RENT:** 1 bedroom apartment or furnished room from September 1 through November 30, 2000 for female visiting scientist from India. Please respond to Dr. Geza Hrazdina: gh10@cornell.edu or call at 787-2285.

**GREAT COMPUTER FOR SALE:** Compaq Presario 5304 with monitor, keyboard, speakers, Office 2000, and Color H-P Desk Jet 722 C Printer for sale! Paid over \$1200 only 10 months ago! Appraised at \$675 without the printer or Office 2000! Willing to sell for only \$750 or a reasonable offer! Call Kristine x2494.

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**MOVING SALE:** 90 Mhz Pentium PC with speakers and 15" monitor \$120, 13" SANYO color TV \$60, TV stand \$10, Tappan 0.8 cu. ft microwave oven \$30, 20" 3-speed portable fan \$10, 2 halogen floor lamps (one for \$8, two for \$15), 3-level book shelf \$10, 30" x 60" folding table \$20, extra wide toaster \$10, small heater \$5, humidifier \$10, Queen-size bed (mattress, box spring and folding frame) \$40. Please leave a message for Mou-Chieh Kao at mk93@cornell.edu or call x2435.

**FOR SALE:** Refrigerator \$50, and Freezer \$30. Please contact Ann or Tony Shelton at 789-2310.

**MOVING OVERSEAS:** Selling all household property. Everything must go by October 11. Items include: 1991 Geo Prizm, 153K miles, still in excellent condition (serviced regularly with LeBrun Toyota in Geneva), with only one previous owner-\$1,800; and Sony Play Station (hardly used). Please contact Gus Gubba at ag36@cornell.edu or x2433 or 789-9905.

**APARTMENT FOR RENT:** Studio apartment - centrally located, walking distance to Experiment Station, schools, and hospital. New kitchen, bath and rugs. Off street parking. Utilities included. Call 781-0416.

**FOR RENT:** Spacious 1st floor apartment, one or two bedrooms. New carpeting, freshly painted, laundry hook-ups, off-street parking. Walking distance to hospital, schools, and Experiment Station. \$400 plus. Call 781-0416.

**MOVING SALE:** Saturday, September 30. Everything must go! Items for sale include bookshelves, futon & frame, dressers, cross-country skis, TV, VCR, and lots of house and kitchen wares. A specific list of stuff for sale will be made available soon by e-mail. For more info - contact Frank at fpw1 or x2406.

**23rd Annual Book/Craft Sale**

Saturday, November 11, 2000 from 10:00 am to 3:00 pm in Jordan Hall. If any Station employee, who has not already received a letter, would like vendor space at the sale, please contact MaryLou at x2290.

