

VOLUME LXXXI • NO. 37  
SEPTEMBER 29- OCTOBER 6, 2000

## BRIEFS

### Workshops Offered for Small-Scale Entrepreneurs and Food Processors in the Northeast

The Northeast Center for Food Entrepreneurship (NECFE) is holding a series of hands-on workshops for food manufacturers, small-scale processors of specialty foods, farmers interested in value-added processing and anyone interested in starting a small-scale food manufacturing business.

The first workshop, entitled "Good Manufacturing Practices for the Production of Shelf-Stable Acid, Acidified (Pickled) and Dehydrated Foods," will be offered at the Food Research Laboratory, on October 6, from 8:30 a.m.-5 p.m. It will provide current and future small processors with the basic elements needed to understand the main processing steps, critical control points and record-keeping to safely manufacture specialty food products for the marketplace.

Technical information and practical demonstrations of the production of BBQ sauce, pickled vegetables, and dried fruit, will be the primary focus of the workshop.

Future workshops include "Fermented Sausage and Jerky," in Ithaca, NY, on December 8; "Next-Level Entrepreneurship Training for Small and Specialty Food Producers," on January 9-10, Jan. 23-24, and Feb. 20-21, 2001, in Geneva, NY; "A Taste of Specialty Food," presented at the 2001 Farmers' Direct Marketing Conference in Owego, NY, on February 5, 2001; and "Food Safety for the Entrepreneur," offered March 22, 2001, in Burlington, Vermont.

The program for "Good Manufacturing Practices" will be held in the Food Science

(Continued on page 2)

## Plant Characterization and Regeneration

The Plant Genetic Resources Unit (PGRU) of the USDA-ARS at Geneva, New York, hosted a two-day workshop, September 18-19, 2000, for training seed savers in heirloom plant characterization and regeneration.

"The major goals of this workshop were to provide participants from organic farmer and seed-saving non-governmental organizations (NGOs) the skills to describe varieties using the descriptor lists available from the National Plant Germplasm System and elsewhere, and to multiply heirloom varieties showing potential in a manner that preserves their identity and provides sufficient high quality seed," said Larry Robertson, USDA vegetable crop curator. "The workshop aimed to train trainers from the organizations involved so that they could act as mentors in training other members of their organizations in the demonstrated methodologies."

Seed saver enthusiasts are interested in using heirloom varieties in the PGRU seed repository for production on their farms. Workshop organizers provided the links and basic knowledge to access germplasm and characterize it. After selecting the plant they would like to use, the seed savers have the basic skills needed to regenerate it in a manner that preserves its uniqueness.

Through informed laypersons, the PGRU hopes to get more germplasm out of the vault and into farmer's fields, providing for on-farm conservation of important and useful heirloom varieties. Heirloom enthusiasts are expected to play an important role turning PGRU collections into living plants that all can experience and enjoy.

The workshop was co-sponsored by the Farmers Cooperative Genome Project (FGCP) and the Northeast Organic Farming Association of NY (NOFA-NY). Robertson, Dave Sharman, Debra Johnston, Paul Kisly, John Oughterson, and Sheri Day of the Seed Conservation Group, and Bob Nearpass of the Database Group of the PGRU conducted the workshop. Ellen Chirco of the New York State Seed Lab was also a trainer for the workshop.

"We provided a pool of enthusiastic seed savers with the basic training needed to get



PHOTO BY KELLY STEVENS

*Seed preservation offers many challenges. Here, David Sharman, of the PGRU, tells seed savers about a recent radish project where the radishes are being dug up now, potted, and kept in a greenhouse over the winter. They will be planted back in the field next spring so the radish plant has time to bolt and make seeds. This year's crop never bolted.*

(Continued on page 2)

*(BRIEFS, continued from page 1)*

Conference Room, and starts at 8:30 a.m. with registration. Morning presentations include "Food Production and Good Manufacturing Practices," by Cornell University food microbiologist Randy Worobo, and "Production of Acid/Acidified Foods & Dehydrated Foods," by NECFE Director Olga Padilla-Zakour. After lunch, hands-on experience will be provided in pre-sanitization of equipment; sorting, washing and sanitizing fruits and vegetables (critical control points, measurements and record keeping); fruit and vegetable preparation (cutting and slicing; critical points and sanitation); production of acid and acidified product (pH measurements, calibrations, and thermal processing); and demonstration of dehydrated product production, water activity and moisture content determination.

NECFE is a regional program funded by the USDA and The Fund For Rural America, offered through Cornell University at the New York State Agricultural Experiment Station, and the University of Vermont in Burlington, Vt.

For more information, or to pre-register for the first workshop, contact Judy Anderson, at 315-787-2273, FAX 315-787-2397 or email her at jla2@cornell.edu. Registration is limited to 40 people. The fee is \$50.

### Corporate Time Training

October 2 from 9 a.m.-12noon. There will be one additional workshop for migrating users. If you would like to attend this sessions please send an e-mail to Jane Irwin (mji4) and reserve a seat.

### Register NOW!!!!

**Have You Wanted to Get a Cornell Degree?** Graduate (Class# 617) One-session program: October 3; 10:00 -11:30 a.m.; 401 Warren; no charge.

So you have gotten that undergraduate degree but wonder what you might need to do to complete a graduate program? Or, you're someone who has taken graduate courses and has questions on how to formalize those courses into a graduate degree? You have also heard about tax issues and residency requirements? This is the workshop to take to have those questions an-

*(Continued on page 3)*

*(PGRU WORKSHOP, continued from page 1)*

started characterizing and regenerating heirlooms in a manner that meets minimal standards," said Robertson. Even though the participants still have much to learn, he said they made a "good start" in taking a role in preserving our common heritage of the genetic resources treasure maintained in the genebanks. "We have added a strong, enthusiastic group to our pool of stakeholders," he said, "and we hope to strengthen links with them in future activities."

For instance, several participants expressed an interest in developing a network in New York to work with the PGRU in characterizing the tomato collection for the minimal descriptor list. Workshop organizers will follow up with NOFA-NY on this suggestion.

### Workshop Activities

On the first day, lectures covered general concepts of descriptors followed by hands-on experience at the experimental farm in characterizing cabbage, onion and tomato accessions. The lectures covered the mini-

mal descriptor lists used for cabbage, onion and tomato and also gave an introduction to the various types of descriptors used, their format, and the importance of inheritability and environmental interaction in characterization and evaluation. Participants were trained to score for such characters as onion bulb shape, tomato fruit shape and other characters. The minimal descriptor lists for all three crops were covered, scoring was demonstrated, and then the participants were trained to score. Imaging of tomato and onion bulb shapes was demonstrated and discussed at the Wellington Farm, and the importance of photographic documentation was demonstrated. The day ended with a lecture and demonstration of computerizing characterization data in a format that is easily exchangeable, ending with a brief coverage of the on-line Genetic Resources Information Network (GRIN) and how to access it via the Internet.

Lectures on the second day covered important issues in small-scale regeneration of heirlooms including plant breeding systems, plant habits, use of pollinators, and IPM. This was followed by demonstrations at the Wellington Farm of protocols used in planting varieties for regeneration using cages for pollination, how bee hives are used for pollination, and a demonstration of seed threshing, processing and cleaning equipment used for seed production of tomatoes, *Brassica* crops and onion. The day ended with coverage of the importance of proper drying, storage, and testing germination and other seed quality traits.

There were 15 participants for this workshop who came from two groups: 1) organic farmer organizations, and 2) seed saving/exchange organizations. Members of Oregon Tilth and NOFA-NY participated along with members of Seed Savings Groups such as the Eastern Native Seed Conservancy and Turtle Tree Seeds. They all expressed interest in characterizing germplasm from the National Plant Germplasm System and multiplying seed of heirloom varieties that are useful for production by members of their groups.

"Many good questions from the participants indicate a strong appreciation for the importance of characterization and regeneration and a strong interest in doing it well," said Robertson. "The participants were enthusiastic about returning to their organizations and farms and applying what they learned during the workshop."

*L. Robertson*



PHOTO BY KELLY STEVENS

*Germplasm preservations starts with the seeds. John Oughterson (right), of the Plant Genetics Resources Unit (PGRU), shows seed savers how to separate tomato seeds from the pulp with a sieve. The seeds will be kept in cold storage over winter, and then be available for distribution for planting next season.*

## Minimizing Chemical Exposure

Environmental Health & Safety recently conducted Chemical Fume Hood Evaluation Tests for all research buildings at Geneva. Based on test results, the majority of the hoods are performing to EH&S criteria. Any exceptions are being serviced by B&P and will be brought to proper performance levels. As a reminder, please note the following guidelines for effective hood use.

- Work at least six inches inside the hood.
- Keep the hood clear of clutter. Keep the amount of material in the hood to a minimum.
- Lower the sash to the lowest possible position. Keep the sash between your face and the experiment.
- Avoid rapid movement inside the hood and avoid traffic in front of the hood.
- Elevate large equipment off the work surface of the hood to improve air flow.
- Use an airflow indicator such as an eight-inch strip of light material dangling from the sash.
- Run water in hood drains often to keep drain traps full.
- Use a safety shield in addition to the hood sash if a danger of explosion is present.
- Insure adequate illumination inside the hood.
- For most effective fume hood operation, keep laboratory doors closed.
- Call Environmental Health and Safety (x2466 or x2350) with questions about the operation of your hood.
- Ask your building coordinator to call Buildings & Properties if you experience mechanical problems with your hood.

Please look at the information on Fume Hood Safety on the EH&S web page ([www.ehs.cornell.edu](http://www.ehs.cornell.edu)) currently under: Chemical & Laboratory Safety/ Laboratory Safety/ Laboratory Equipment/ Fume Hoods/ Fume Hood Guide/

It contains a guide entitled "User's Guide to Fume Hoods", as well as information on fume hood design, selection, testing, maintenance, repair and shutdown guidelines.

(BRIEFS, continued from page 2)

swered. A representative from each office on campus will guide you through the process and answer any questions you might have from applying to being handed your degree. Instructor: Maureen Brull, program manager, life and educational plans, Benefit Services, OHR.

**Have You Wanted to Get a Cornell Degree? Undergraduate** (Class# 619) One-session program: October 10; 10:00 11:30 a.m.; G01 Biotech; no charge.

Did you say that you have been wanting to complete your undergraduate degree at Cornell but did not know how to get started? This workshop will offer all of the tools you need to help you begin the process. A representative from each unit on campus will be on hand to explain how that office will work with you to guide you through to graduation. Instructors: Maureen Brull, program manager, life and educational plans, Benefit Services, OHR; Cathy Pace, registrar, Continuing Education and Summer Sessions.

Register on-line at  
[register.cit.cornell.edu:8000/](http://register.cit.cornell.edu:8000/)

## 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.



## Holiday Parties

Department/unit holiday parties will be held this year on Friday, December 15, beginning at 1:00 p.m.

Employees can now mark their calendars and begin planning their department/unit holiday parties.

## Are We Having Fun Yet? Ready For A Night Out?

Why not plan on attending the  
2000 STATION CLUB BANQUET?  
November 3, 2000  
Club 86, Avenue E, Geneva  
**More details to follow!**

**CALENDAR of EVENTS**  
 SEPTEMBER 29- OCTOBER 6, 2000

**SEMINARS**

**PLANT PATHOLOGY**

**Date:** Tuesday, October 3  
**Time:** 3:30 pm  
**Place:** Rm. A133, Barton Laboratory  
**Speaker:** Alan Biggs, Ken Hickey, and Ken Yoder  
**Title:** "A 'Trio' of speakers discussing: Diseases of Tree Fruit in the Mid-Atlantic Region of the US"

**PLANT PATHOLOGY/  
 HORTICULTURAL SCIENCES**

**Date:** Monday, October 2  
**Time:** 11:00 am  
**Place:** Staff Room, Jordan Hall  
**Speaker:** David James  
**Title:** "Promoters, Plastids, and Tissue- Specific Gene Expression in Fruit Crops"

**FITNESS**

**Taekardio**

**Date:** Mon., Oct. 2 and Tues., Oct. 3  
**Time:** 12:00 pm  
**Place:** Jordan Hall Auditorium

**Aerobics**

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

**CLASSIFIED**

**PLEASE HELP US STAY CURRENT**

If the item that you have placed in the CLASSIFIED section of Station News has sold, please notify Donna Boyce, x2492, so we can remove the ad.

**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.

**CAR FOR SALE:** 1991 Dodge Monaco sedan V6, 116,000 miles. Good condition, no rust. Near new tires, 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.

**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

(Continued in next column)

(CLASSIFIEDS, continued)

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.

**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.

**LOST KITTEN:** Last seen on Castle Street near Maxwell Avenue. 5 months old. Grey with black tiger stripes. No white on paws. No collar. Very affectionate and playful. Contact bjj8@cornell.edu or call 781-5633.

**FOR RENT:** 3 bedroom duplex- PreEmption Rd. Currently being remodeled. Basement laundry hookup, 1/2 attic, yard, flower/veg. garden. Enjoy country living within 1/2 mile walking distance of the Station! Non-smokers preferred, No dogs, security deposit. Available November. Call 781-1308.



**WRITE A BEST-SELLER**

Send your classified for Station News to Donna Boyce at dmb62@nysaes.cornell.edu. Ads will be run for members of the Station family only. Renewal after three weeks available upon request.



**SAVE  
 THE  
 DATE**

**Red Cross Blood  
 Drive**

**November 27, 2000**



"Our doubts are traitors,  
 And make us lose the good we  
 oft might win  
 By fearing to attempt."

-William Shakespeare

