

VOLUME LXXXIII • NO. 43  
OCTOBER 25-NOVEMBER 1, 2002

## BRIEFS

### "Big Apple Meets Little Grape"

"Big Apple Meets Little Grape" could have been the headline following the "trade mission" in the Finger Lakes on October 14 hosted by Senator Hillary Rodham Clinton. In an effort to bring New Yorkers together and bridge the long-standing upstate-downstate divide, Senator Clinton brought a plane-load of top New York City restaurant owners, wine retailers, wine educators, and media representatives to the Finger Lakes for a whirlwind tour of wine country and a taste of "New York Cuisine."

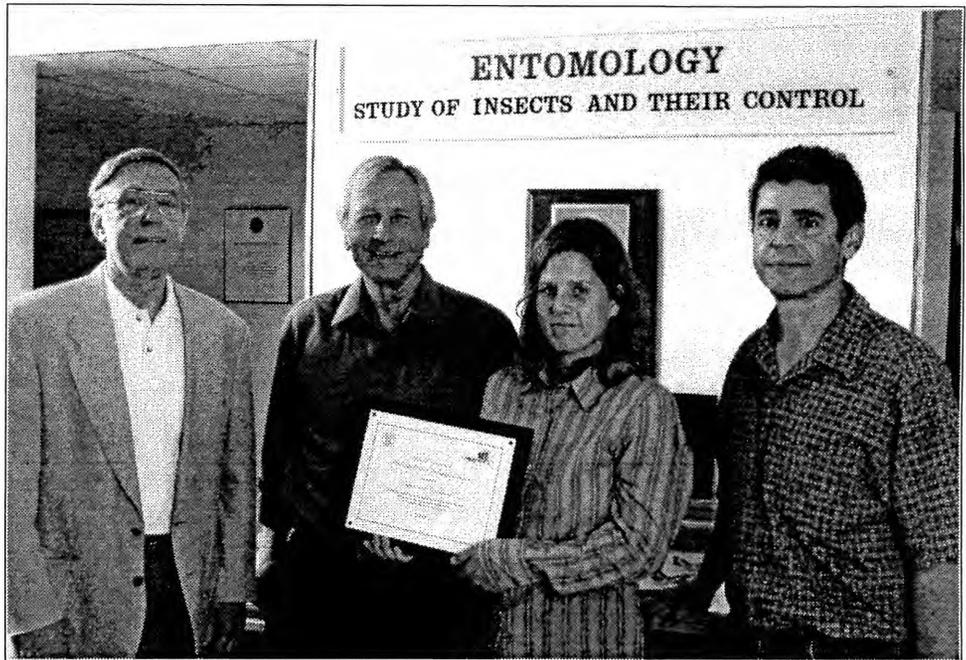
Among the announcements made during the event was that jetBlue airlines would purchase 250,000 New York apples to offer to its passengers during the next month.

During the luxury motor coach ride to wine country, the guests were served fresh apple cider and grape juice while watching a 30-minute PBS video on New York's wine country. Nick Mautone, managing partner of the world-class Gramercy Tavern, described that restaurant's commitment to New York wines and other agricultural products, and his experience with "New York Cuisine." Thomas Henick-Kling, the internationally renowned enologist at the Experiment Station, explained why the Finger Lakes and New York's other wine-growing regions have such ideal conditions for growing grapes and making fine wines.

Gene Pierce, president of Glenora Wine Cellars, welcomed Senator Clinton and the Big Apple delegation to Veraisons restaurant, with its panoramic view of vineyards sloping down to Seneca Lake. Chefs Arthur Kelly of Veraisons, and Debra Whiting of Red Newt Cellars and Bistro from the Seneca Lake wine trail, teamed up to create a fabulous four-course luncheon designed to successively accompany sparkling wines, whites, reds, and dessert wines poured by 16 wineries from the Finger Lakes, Hudson River, and Long Island

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## Entomology's P.J. Chapman Fellowship Awarded to Catherine Westbrook



*Cathy Westbrook with Jim Hunter, Wendell Roelofs and Art Angello.*

Catherine Jane Westbrook has been named this year's recipient of The P.J. Chapman Fellowship. Cathy, who will finish her master's work here this spring, says "the only thing she is certain of is her life will always be full of insects." She was presented with a plaque at a ceremony in Barton Lab on Friday, October 3.

The Chapman Fellowship is given each year to a graduate student in entomology as voted on by the full professors of the entomology department at Geneva. Candidates are judged on the merits of their achievements while conducting graduate studies. Westbrook will be provided with a full-year fellowship which covers tuition and fees.

Art Agnello, Westbrook's major professor, says, "Cathy's progress in this degree program represents kind of a classic example of how academic interest and achievement can be stimulated by the right situation, which I think is a fitting reflection of the environment provided by this department." Although never having actually studied entomology previously, Westbrook had worked for several years in the fruit entomology lab of Steve Welter at U.C.-Berkeley, and had developed an interest in ecological questions and also international agriculture. She initially arrived at Cornell intending to pursue an MPS degree, which is a non-thesis program where you take classes for one year and then do a year of international work on a related topic. However, she soon decided that she'd be more interested in doing a thesis-based research project.

"We re-directed her into a straight M.S. program," noted Agnello. "She's been studying the biology of tachinid flies that parasitize obliquebanded leafrollers in apples, and using an elegant and novel field bioassay technique, has been able to document a great deal of information on the biology and life history of this group of insects that we really had no appreciation of before she started."

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(BRIEFS, continued)

regions. The "New York Cuisine Harvest Luncheon" featured only New York products.

Senator Clinton emphasized her commitment to bring New Yorkers together as well as educating her colleagues in Washington about New York as a major agricultural state, and agriculture as a major part of the state's economy. To this end, she hosted "New York Farm Day" in the Senate Russell Caucus Room on September 26, which attracted over 400 Senators, members of Congress, their key staff and agricultural specialists, and the Washington area trade and media.

Following the luncheon, the entire group migrated 15 minutes north to Anthony Road Wine Company, a true family farm winery owned by John and Ann Martini, where 16 wineries offered 70 different wines during a stand-up, walk-around tasting. Nearby Fox Run Vineyards, with its popular deli, prepared gourmet box dinners for the visitors to enjoy on the flight back to New York.

J. Trezise

### Annual Booksale & Exchange

It is that time of year to browse your personal library and donate unwanted books (hard or soft cover) to the Library's Annual BookSale/Exchange on Nov. 9 in Jordan Hall. Puzzles are welcomed donations. Receive one free book for every three you donate. The Library can only accept books Nov. 7 & 8 during regular working hours. Please, no magazines or condensed Readers Digest. All proceeds benefit the Library.

### PEOPLE

Shawn McCabe has joined the staff of Food Science and Technology as a technician in Olga Padilla-Zakour's lab as part of the Northeast Center for Food Entrepreneurship (NECFE) program. McCabe, who lives in Rochester, has an A.S. in Chemistry and a A.A.S. in Nutrition.

Md. Saidul Borhan "Borhan" has joined the Entomology Department as a Post Doc research assistant, in Andrew Lander's ag engineering program. Borhan has a Ph.D. in Agricultural and Biosystems Engineering from North Dakota State University, Fargo. He comes to the Station with a strong background as an agricultural engineer coupled with Ph.D. work and experience with vision systems/image analysis that will be most useful for

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(AWARD, continued)

In her research, Westbrook contacted a specialist in the field who's located at the University of Guelph, and has been working with him to help sort out taxonomy and distribution questions that previously have not been documented. "She is focusing her attention on the genetic bases of the evolution and behavior of host-parasite relationships," said Agnello.

Westbrook's research is focused on investigating which species of flies in the family *Tachinidae* are utilizing the obliquebanded leafroller (*Choristoneura rosaceana*) as a host, and how the species assemblage and parasitism rates of these tachinids vary through the apple growing season. This work has practical applications for pest control in apples, and, on a more basic level, will provide additional insight into the life histories of these flies.

Westbrook says she really enjoys asking and answering questions through research. "I like that the answers to my questions will add to a greater understanding of a system that many people at the Station have put a great deal of time and energy into over the last few decades," she said.

Once she finishes her master's degree, Westbrook will start working toward her Ph.D. in Laura Harrington's medical entomology lab in Ithaca.

In closing, Westbrook says, "I would like to thank my advisor, Art Agnello, for all of his support and positive feedback over the last two years. I would also like to thank Jan Nyrop for his input and advice."

When she's not in the lab, Westbrook likes to play soccer, go for a swim or run, or take her dog for walk.

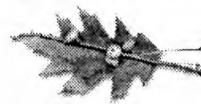
J. Zakour

### THE CHAPMAN FELLOWSHIP

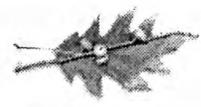
The Chapman Fellowship was established in the name of Dr. Paul J. Chapman in recognition of his tremendous contributions to entomology. Selection of the awardees is based on the three broad criteria used for nominations for the John Henry Comstock Graduate Student Award in the ESA: 1) scientific quality of research work; 2) publications and presentations; and 3) involvement in professional activities. Candidates are judged on the merits of their achievements while conducting graduate studies.

The Chapman Fellowship was endowed heavily by P.J. Chapman, with some portions of the endowment matched by funds provided by Cornell University, and additional donations from major donors (over \$10,000 each) including Ed and Nell Glass, Siegfried and Mary Lienk, and Haruo and Hatsue Tashiro, and other friends of the department of entomology in Geneva. The endowment totals over \$350,000. By example and encouragement, Dr. Chapman set the highest goals for the department's basic and applied research programs. He was an outstanding researcher in the field with carefully planned experiments that have provided essential knowledge about the basic biology of fruit pests and their interactions with their hosts.

Dr. Chapman was hired as a full professor of entomology at the age of 29 in 1929 and subsequently served as chairman of the department for 17 years from 1948 until 1965. He retired in 1968 but continued to work on the flight periods of moths and the history of the Station until his death in 1993. In 1992, he established the Chapman Fellowship with his generous gift to Cornell University to ensure that "his" department would continue to inspire young entomologists to follow the principles and insights he had instilled in his colleagues.



## Station Club BANQUET



Friday, November 1, 2002 at Club 86

Ticket prices will be reduced by \$10 for all active employees.

This discount is made possible by Unit Leaders and Department Chairs.

See your department rep for details.

## Food Drive for the Geneva Food Pantry Sponsored by Station Club

The Geneva Center of Concern's Food Pantry is the primary source of emergency food for Geneva's elderly and needy families.

In 2001, more than 3,100 families consisting of 4,076 adults and 3,736 children; and 322 elderly were served by the Pantry.

Today, the Center serves an average of 350 families per month. With today's declining economy and fewer job opportunities, the Center will certainly see an increase in requests for help.

We, at the Experiment Station, have an extraordinary opportunity to make a difference in people's lives — people that we see every day — on the street, in our schools, in our community.

We will be holding a Station-wide food drive from October 18th through December 18th. Please look for the specially marked box in your department and join us in our efforts to collect much-needed items for the Food Pantry.

The most needed items are:

- canned soups
- canned fruit
- canned vegetables
- canned meals, such as stew, chili, tuna, beef & gravy)
- canned ham or other canned meat
- small boxes of cereal (18 oz. Or smaller)
- canned or bottled juices
- pork and beans
- peanut butter/jelly
- oatmeal
- macaroni & cheese or other pasta; such as spaghetti and sauce
- Raemen noodles
- baby food or formula

Donations of personal items, such as bar soap, razors, toilet paper, toothpaste and toothbrushes, towels and washcloths are also needed, as well as large-sized diapers (sizes 5/6).

If you have questions about donating items for the Food Pantry drive, please call Amy Andersen at Extension 2314.

Members of the Station Club would like to thank you for your kindness and generosity.

### "Spring Ahead — Fall Back"

Daylight Saving Time Ends Sunday, October 27

Don't forget to turn your clocks BACK one hour on Saturday night when you go to bed.

## Everything You Could Possibly Want to Know About Pumpkins

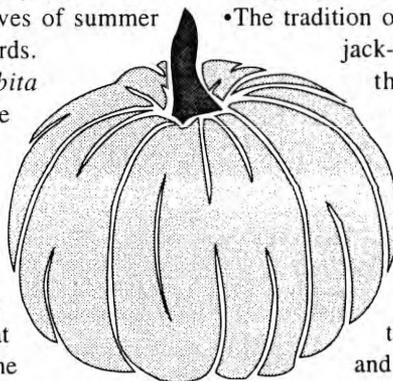
The pumpkin crop has come a long way in New York State over the past 15 years. Gone are the days when a few acres of pumpkins were planted in a back field as an afterthought, with the growers coming back to check on them as Halloween approached. Today, hybrid varieties are carefully planted and nurtured and hundreds of dollars per acre spent on labor, irrigation and pest management. Americans spend more on Halloween than any other holiday with the exception of Christmas — more than \$2.5 billion in 2000! And New York ranks first nationally in pumpkin production with more than 7,400 acres planted in 2001 with a value of \$24 million dollars. The acreage and value in New York has more than doubled in 10 years and it's a trend that shows no signs of slowing down.

Here's some interesting and little known trivia regarding everyone's favorite Halloween decoration.

- Pumpkins are grown on more than 900 farms in New York, making it second only to sweet corn among vegetables in the number of farms growing the crop.
- Although we most often think of pumpkins as ornamental Jack-o-Lanterns, they are a very healthy food. The flesh is high in vitamin A and potassium while the seeds are rich in highly unsaturated oils and protein.
- Most pumpkin pies are actually made from squash, not true pumpkins.
- Typical Jack-o-Lantern pumpkins belong to the species *Cucurbita pepo*, which makes them close relatives of summer squash, zucchini and gourds.
- True pumpkins (*Cucurbita pepo*) rarely get to be more than 60 pounds in size with most weighing below 25 pounds.
- The biggest "pumpkin" ever grown in New York was grown by Joe Pukos of Leicester, weighing in at 1097 pounds in 2000. The biggest ever recorded was 1,140 pounds in Ohio! Alas, these were not true pumpkins but actually a type of squash, species *Cucurbita maxima*.
- Pumpkins are produced from female flowers. A typical plant may contain 5 to

10 female flowers and 50 to 100 male flowers!

- Without bees, there would be no pumpkins. Bees move pollen from the male flowers to the female flowers resulting in pollination and fruit set.
- A dry year will result in pumpkins that are 20 to 30% smaller than a year with normal rainfall.
- Pumpkins originated in Central America and were a staple food of native Americans, along with beans and corn. Pumpkins and squash were prized as they could be stored through the winter months and served as one of the only sources of fresh vegetables.
- Seventeenth century settlers believed that pumpkin seeds could cure many ills including snakebite, bladder troubles and toothaches, as well as remove freckles.
- The word "bumpkin" is actually derived from the word pumpkin. By the early 1800's New Englanders were often called "pumpkinheads" or "pumpkins," likely due to their pumpkin-heavy diets. Over time, it was changed to "bumpkin".
- Before it was nicknamed "Beantown," Boston was popularly called "Pumpkinshire."
- Both Thomas Jefferson and George Washington were avid pumpkin growers.
- A New England flood in the 1780's was given the name "pumpkin flood" because it occurred in October and carried fruit away to rivers where, despite their weight, the pumpkins floated!
- The tradition of carving pumpkins into jack-o-lanterns was brought to this country by Irish immigrants in the mid-19th century. It's based on the legend of a blacksmith named Jack who sold his soul to the devil for a huge profit. When the Devil came to collect, Jack tricked him and escaped. Eventually Jack died and because of his dealings with the Devil was sent straight to hell. The Devil, having been tricked once, didn't want him there. Just before the gates of Hell were closed in Jack's face,



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**CALENDAR of EVENTS**

OCTOBER 25-NOVEMBER 1, 2002

**MEETING**

**Chairs and Directors meeting**

**Date:** Tuesday, October 29, 2002  
**Time:** 3:00 PM  
**Place:** 348 Morrison Hall

**SEMINARS**

**Horticultural Sciences**

**Date:** Monday October 28, 2002  
**Time:** 11:00 AM  
**Place:** Jordan Hall Staff Room  
**Speaker:** Dr. Warren Lamboy, USDA-ARS, Ithaca  
**Subject:** A versatile new genomic signature for comparative genomics

**Plant Pathology**

**Date:** Tuesday, October 29, 2002  
**Time:** 3:30 PM  
**Place:** Room A133, Barton Lab  
**Speaker:** Dr. James R. Aist, Plant Pathology, Ithaca  
**Subject:** A season of cytology with fungi and plant diseases

**Food Science & Technology**

**Date:** Wednesday, October 30, 2002  
**Time:** 10:30 AM  
**Place:** FST Conference Room Second Floor  
**Speaker:** Dr. Joss Rose, Dept. of Food Science, Geneva  
**Subject:** Is the time ripe? New approaches to understanding the biochemical basis of fruit softening in the post-genomic era

**FITNESS**

**Aerobics**

**Date:** Mon. & Fri.  
**Time:** 12:10 - 1 PM  
**Place:** Sawdust Cafe

**Taekardio**

**Date:** Mon. & Wed.  
**Time:** 12:10 - 1 PM  
**Place:** Jordan Hall Auditorium

(PEOPLE, continued)

the Pesticide Application Technology group. Borhan will help develop electronic monitoring techniques for field and lab use.

Congratulations are in order for Food Science and Technology's John Roberts who was married on Friday, October, 11, to Michelle Rixxella. Michelle, is a psychology professor at Hobart and William Smith Colleges. After a brief honeymoon, the two will live in their home on Cherry Street.

(PUMPKINS, continued)

he scooped up a burning coal with a half-eaten turnip and has wandered the world using this lantern ever since. In America, the turnip in the story was replaced by a pumpkin, giving us the familiar jack-o-lantern.

- A typical pumpkin will contain from 200 to 500 seeds.
- Pumpkins have been immortalized in prose and poetry. They were an important prop in Mother Goose rhymes, Cinderella, and Washington Irving's "Legend of Sleepy Hollow," set in New York State.

S. Reiners

**LTC**

**Excel - Intermediate Part II**

**Date:** Tuesday, October 29, 2002  
**Time:** 9:00-11:00 AM  
**Place:** LTC, Jordan Hall  
**Instructor:** Cheryl TenEyck  
**Subject:** The course will cover the following:  
 Sorting Data  
 Excel database features and lists  
 Design considerations  
 Single-level sorting  
 Multiple-level sorting  
 Sorting options  
 Using the data, subtotals command  
 Auto Filter  
 Filtering a list  
 Custom criteria  
 Managing a filtered list  
 Data Form  
 Maintaining a list by using the data form  
 Pivot Tables  
 A. Creating Pivot Tables  
 B. Working with Pivot Tables

There will be time allotted for hands-on learning. Part I is not a prerequisite to Part II.

**CLASSIFIEDS**

**FOR RENT:** small two bedroom trailer, basement, garage, nice yard. Less than 2 miles from station. hlw7@nysaes.cornell.edu phone: 2433 or 781-8504.

**FOR SALE:** Electric Treadmill. Digital read out. Folds up for easy storage. \$150. Call 787-2244, 585-6204 or email sec46@cornell.edu

**FOR RENT:** Large 1 bedroom Apartment, walking distance from station. \$500/month plus electric. Security deposit required. Contact dbc10 or 781-1808.

**FREE TO A LOVING HOME:** 6 calico, black & white, & black long-haired kittens, most are seven-toed. Approx. 6 weeks old, very friendly and looking for a loving, adoptive family. For further info, please call x2314 or e-mail ada10.

**FOR SALE:** Sofa, dark blue, flowered with shades of rose/ burgundy. Both ends recline. Very good condition. \$150.00. Call 315-781-2723.

**FOR SALE:** 1993 Ford Taurus Wagon. Auto, 6 cyl. AC, power steering, windows, locks, folding 3rd rear seat. Mileage: 137,125. Good running condition, would make a great second family car. Asking \$2,000. Call Judy Birkett at 585-526-5840 after 6 pm.

**FOR RENT:** New furnished home on east side of Seneca Lake. Available 10/15/02 - 5/31/03. Contact Penny at 315-585-2259 or pyll1@nysaes.cornell.edu

**FALL CLEANUP SALE:** JOHN DEERE model 33 manure spreader: 7' wide from outside-tire to tire, needs minor wood repair, w/owners manual; \$450. TROYBILT "Junior" 17" rear tine rototiller: 5hp, like new condition; \$650. DIESEL FUEL TANK: Agway 39" high x 3' across round tank, needs crank handle and hose repair; \$200. LAWN ROLLER: 37" wide, excellent condition; \$150. BILLYGOAT "Quantum 35" gas powered, four-wheeled, walk-behind pavement vacuum sucker w/ bag, good condition; \$75. DOUTHERM Forced air furnace: 30,000 BTU input rating, natural gas or propane w/honeywell control. Good for hunting camp or cottage; \$20. COURIER 10 gallon electric hotwater tank: 1650 watt/120 volt, good for hunting cabin or cottage; \$20. MAGIC CHEF "Vue Magic" gas stove: 20" wide x 22" deep, brown w/ clock/outlet, good for hunting camp, cottage or apartment; \$20. More to come. Call 315-946-6617 or e-mail dwc15@nysaes.cornell.edu

**FOR SALE:** professional drafting table, Hamilton VR20, 3'x5', power lift, excellent condition, \$300. Call Dave x2496.

**FOR SALE:** '95 Coleman Cedar Tent Camper. Sleeps 5. Stove, Sink, Awning & Tent. \$3200 or B/O. Call Holly 315-539-5216 or e-mail: hak@cornell.edu

**SAGES Halloween Party and Harvest Dinner!**

Wednesday, October 30 • 7-11 PM • Sawdust Cafe - Costumes Optional -

Please bring a dish to pass. SAGES will provide drinks, some snacks, plates and flatware

Sponsored by GPSAFC. Open to the Cornell Community



**Pumpkin Carving Contest!**

We've got the pumpkins (limited number), you bring the knives!

What to do about all of those Station apples?

**Apple Cooking Contest!**

Bring your best apple recipe for an international competition!