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MAY 31 - JUNE 7, 2002

BRIEFS

Geneva Graduates

Three of Geneva's graduate students have earned their advanced degrees this year. Jill Richardson, formerly of Food Science & Technology with Thomas Henick-Kling, earned her PhD this May. Another of Henick-Kling's students, Torey Arvik, will complete his PhD this summer. From Entomology, Cynthia Hsu, Art Agnello's graduate student, completed her M.S. this year. Congratulations to the graduates.

Seabreeze Tickets Available

With winter still in the air, let's start thinking warm weather! Seabreeze Amusement Park Tickets have arrived. The cost is \$14.50 each, a savings of \$3. Kid passes (under 48" in height) are \$13.50. Kids' 2 and under are free. These passes are valid weekends May 25 - June 16 and then 7 days a week from June 20 through Labor Day (holidays included).

Give your family all the fun and excitement of more than 75 great attractions. You'll find thrilling adult rides and classic family rides—plus some cool kiddie rides too. This season the Gyrsphere is being updated with a new hi-tech, state-of-the-art laser light and sound show.

So, this summer, treat yourself along with your family and friends to a day of fun at Seabreeze.

Tickets are available in room 150, Food Research Lab.

Nancy Long

\$298,800 for Ag Tech Park

Last week the Empire State Development Corp. approved the latest grant for the proposed Agriculture and Food Technology Park. This grant was the final piece in supplying the \$800,000 it is expected to cost to complete the first phase of the project, which will include roads, utilities, site development and environmental work. A \$421,200 federal grant and \$80,000 from the local Development Corporation supply the rest of the money.

The smallest
good deed
is better
than the
grandest intention.



Remembering Bob Kime

Robert W. Kime, 56, died unexpectedly on May 27, at Strong Memorial Hospital in Rochester, NY. A dedicated food scientist, beekeeper and outdoorsman, Kime was ardent about developing value-added products using New York honey, apple cider, vegetables, and fruit juices.

Kime was the operations manager of the 10,000 sq. ft. Fruit and Vegetable Processing Pilot Plant at the Agricultural Experiment Station.

"Bob's expertise was valuable to scientists from across the Station and individuals in the private sector who contracted to use the pilot plant," said associate director Bob Seem. "His expertise in post harvest fruit and vegetable processing, storage, pressing, canning, freeze drying, filling, and sealing, using both subjective and objective laboratory methods, was well known in the industry." Kime helped many fruit and vegetable growers and entrepreneurs develop and refine value-added products, particularly mead, hard cider, and fruit wine.

Kime was an innovative thinker who shared in several patents at the Experiment Station. He and food scientist Cy Lee developed an ultrafiltration method for honey that improved the sensory quality of traditional mead. They also obtained a patent on the utilization of honey to clarify fruit juice in processing.

"Bob got as excited about the products we were creating as we did," said Chris Stamp, one of the owners of Lakewood Vineyards, remembering Kime's role in the development of Mystic Mead utilizing ultrafiltration technology. "We finished our first test batch at the Station exactly 10 years ago, and, since then, have sold thousands and thousands of gallons of this product."

More recently, Kime was helping hard cider producers develop a better product. "Bob and the Experiment Station were instrumental in helping me launch my business," said Bill Barton, owner of Bellwether Cidery in Ithaca, NY. "He helped in terms of the apple varieties to use, the basic formulation of the blends, and how to balance the residual sugar and acid levels. He made all the difference in turning what was only a fairly average hard cider into a very good one."

'Kimey', as many at the Station knew him, was also a beekeeper and the owner of Kime Farm Honey. In the spring, he provided hives of bees to pollinate fruit trees at the Station and other area orchards and was the man to call whenever a swarm of bees or wasps proved troublesome. Harvesting wasp venom was a sideline, as was applying bee stings to arthritis sufferers, and manufacturing Kime Hand Cream—a formulation of glycerine and beeswax he sold locally as a salve for chapped skin.

Since his untimely death Monday, thousands of bees have been swarming on the side of the barn on the Loomis Farm at the Experiment Station. "They're swarming for Bob," said grape specialist, Martin Goffinet. "But, now that Bob's gone, who else can I call?"

Kime was an avid outdoorsman and naturalist. Writing about Kime in the Sept. 1998 issue of *Harper's* magazine, Susan Brind Morrow, a long-time family friend, called Bob "the best wing shot in western New York." She went on to recount how she and her father sometimes stopped by his house on a Sunday afternoon when some of his friends were shooting clay pigeons. "Bob would casually, mid-sentence, pick off the ones we all missed as they came down," she said.

In the 20 years she knew him, Morrow said, "He generously gave me a sense of his own work, the focus, and great patience, and real delight of immersing oneself in the particularities of nature. Bob was someone who was always thinking. To him to think was to see," she said.

Kime was born in Waterloo, NY, on March 24, 1946. He graduated from SUNY Morrisville in 1966, and received his B.S. in 1968 at the University of Georgia in Athens. First employed at the Station in 1968, he left in 1969 to return to the University of Georgia for graduate studies, and then came back to the Station in 1970 as a research technician III. In 1979, he was promoted to research support specialist II. In 1995, he was appointed operations manager of the food processing pilot plant.

Kime was first vice president of the Empire Honey Producers, a member of the Finger Lakes Beekeepers, Ducks Unlimited and the National sWild Turkey Federation. Among his many awards, he was named the New York State Beekeeper of the Year. His own cherry



Robert Kime

(Continued on page 2)

CALENDAR of EVENTS

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SEMINARS

PLANT PATH

Date: Wednesday, May 29, 2002
Time: 3 PM, Coffee at 2:30
Place: A133, Barton Lab
Title: "Plant Cell Walls and the Application of Proteomics to Study Plant Pathogen Interactions"
Speaker: Dr. Jocelyn Rose, Ithaca

ENTOMOLOGY

Date: Wednesday, June 5, 2002
Time: 10:30 PM
Place: Rm. 310, Barton Lab
Title: "Multitrophic Interactions and Competition Between Plants: Revealing the Insect Underworld"
Speaker: Dr. Douglas Richmond, Ohio State University (OARDC)

LTC

Date: Wednesday, June 5, 2002
Time: 2-3:30 PM
Place: LTC
Title: Basic Power Point
Instructor: Jane Irwin

FITNESS

Aerobics

Date: Monday and Friday
Time: 12:10 - 1 PM
Place: Sawdust Cafe

Taekwondo Class

Date: Monday, June 3, 2002
Time: 12:10 - 1 PM
Place: Jordan Hall Auditorium

Taekardio Class

Date: Wednesday, June 5, 2002
Time: 12:10 PM
Place: Sawdust Cafe

CLASSIFIED

FOR SALE: 1996 Dodge Ram Wagon. 8 passenger van, short wheelbase, 6 cylinder, 1 owner, 60M miles. \$7,000. John Ludwig at JW2 or x2407.

WANTED: Rotary evaporator. Need not be a new fancy model. Tom Burr, x2312 or tjb1@cornell.edu

TRUCK FOR SALE: 1987 Dodge mini Ram pickup, 93,000 mi. Needs minor work \$200 or B/O. Contact David at x2496 or 585-2248.

FOR SALE: 1991 Buick Roadmaster Wagon, loaded, leather, power everything, good condition, a nice running, comfortable luxury car, \$3200.—will negotiate. Call David at x2496 or 585-2248. \$3700.

SAVE THE DATE

**Station Club's
 15th Annual
 Golf Tournament
 July 12, 2002
 Big Oak Golf Course**

(KIME, continued)

wine had won several accolades. He played on the Station's Thursday night bowling team with Ed Woodams, Pat Krauss, Ed Broderick, Dwayne Norsen and others.

Flavor chemist Terry Acree, who had worked with Kime for almost 40 years, said, "He was the most dedicated and helpful person I have ever met. Scores of students have been patiently trained by Bob with humor, respect and impeccable clarity about the use of the tools of food processing. He never said, 'I can help you in six weeks', but he often said 'I will get it ready this weekend for you to use on Monday.'"

With his students, Acree uses Kime to illustrate the importance of observation to a trained scientist. "A number of years ago Bob poured honey in his tea and it curdled. Since he was working for Bob LaBell on apple juice clarification at the time, Kimey poured some honey into cloudy apple juice where it settled into a crystal clear product. That led to a patent," said Acree. "How many times have people seen what Bob saw in his tea and never made the connection?"

Kime is survived by his wife, Linda; his daughter, Colleen, and son, Shawn; his mother, Dorothy; one sister, Sandra Robie; three brothers, Edward, Thomas and Richard; and several aunts, uncles, nieces, nephews and cousins.

Calling hours are Friday, May 31, from 4-8 p.m. at the DeVaney-Bennett Funeral Home in Geneva. Funeral services will be Saturday at 11 a.m. at the funeral home. Friends from the Experiment Station are encouraged to attend. Memorial contributions may be made to Mercy Flight or to the South Seneca Ambulance.

L. McCandless

Only Your Blood Will Do!

Tuesday June 4 is the 8th Annual Mega Blood Drive. Started in 1994, the Geneva Mega Drive has collected 2,166 units of blood. This year the demand for blood is already out pacing the supply and May collections are down by about 11% from last year. The need for blood donors and community support is real. If someone you love needs blood, the last thing you want to worry about is whether or not it will be available.

The Station does not have a blood drive at this time of year, so that it can lend its support to the Mega Blood Drive. This year the goal is 320 units of blood. To achieve this goal, approximately 365 people need to attempt to donate since several will be deferred due to medical reasons, travel, etc. I encourage all those who have never donated to try it.

Giving blood is an easy way to help others. It means a lot to blood recipients and their families and there is nothing that can substitute for that good ole' red juice running through your veins. So, take a little time on June 4 and go bleed for the good of the community, your family, and your friends.

All blood types are needed but there is a real shortage of O-, A-, B-. You can make an appointment by calling 789 1522, walk-ins are welcome and the drive will be open from 11:00AM -7:00PM at the Bristol Field House on 5&20.

B. Bihn with E. Bevers-Ng (American Red Cross of the Finger Lakes) and T. David (NBG)

Bike & Walk Week Is Here!

June 3-7 is Bike and Walk Week at the Experiment Station. What does that mean? It means that you should be making a special effort to ride your bike or walk to work. If you can't do that, how about a walk at lunchtime or a bike ride after work? Biking and walking are pollution-free transportation modes that are good for your health and the environment! Everyone who makes the effort is welcome to join the festivities. Come to Jordan pavilion each morning for a delicious complimentary breakfast served from 7:30 to 8:00, and sign up to enter the daily prize drawings. Vote for the best breakfast of the week. A new award will be given this year to the person who rides a bike, after having been off a bike for the most number of years. A high mileage award will also be given—so keep track of all your biking miles Monday through Friday. PGRU has swept the award category for the department with the highest participation rate for several years. Can they be beaten this year? Come on out and join us! Sign up and get more information from your departmental representatives.

Jordan
 Entomology
 Plant Pathology
 Food Science
 B & P / FRU
 IPM
 PGRU
 Hort. Sci.

Jim Moravec
 Donna Roelofs & Jan Nyrop
 Holly Lange
 Pim Kovach & Ed Lavin
 John VanderWeide
 Cheryl TenEyck
 Bill Srmack
 Rixanna Petzoldt & Dave Paine