

CORNELL  
UNIVERSITY

## STATION NEWS

GENEVA  
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FEBRUARY 28 - MARCH 7, 2003

## BRIEFS

Chocolate, Chocolate and More  
Chocolate!

SAGES held its second annual chocolate luncheon on Wednesday, February 26 at the Sawdust Cafe. About two dozen SAGES members came for the lunch (subs and salads purchased by SAGES) and the fabulous chocolate desserts created by SAGES members: fudge, pudding, shortbread, brownies, candy, cupcakes, and 5-6 varieties of cookies accompanied by tea, coffee, and of course cold milk. Thanks to all the excellent chefs!

## Tips for Saving Storm-Damaged Trees

If you are one whose trees and shrubs have suffered this winter, experts at the Cornell Plantations are offering advice to restore your greenery this spring. The Plantations horticulturists tend more than 700 acres of botanical gardens, natural areas and the F.R. Newman Arboretum at Cornell University.

- Jagged stubs from fallen branches should be cut back cleanly to the branch collar, with pruning clippers or a pole saw, so that wounds can heal quickly. Damage to larger specimens might merit the attention of professional arborists.

- Shrubs that have been crushed often can be cut back to 4 to 5 inches above ground level, permitting them to resprout. "Suckering shrubs, such as shrubby dogwoods, respond well to this treatment," says Plantations' Director of Horticulture Mary Hirshfeld. "Clump-forming shrubs, such as fragrant viburnum, will be slower to regain normal size and form, and always will bear the marks of this corrective pruning." Techniques are taught in publications such as "An Illustrated Guide to Pruning Ornamental Trees and Shrubs" from Cornell Cooperative Extension <<http://www.cce.cornell.edu/publications/catalog.html>>

*(Continued on page 2)*Bruce Reisch Names New Wine Grape  
'Abundance'

The newest grape from Cornell University's internationally acclaimed fruit breeding program has been named 'Abundance'. Grape breeder Bruce Reisch named and released the red wine grape during a press conference at the Viticulture 2003 Conference in Buffalo, NY, on February 20.

"Abundance" is vigorous, productive, winter hardy, and makes a very enjoyable wine," said Reisch, who affectionately calls the grape "the working man's red."

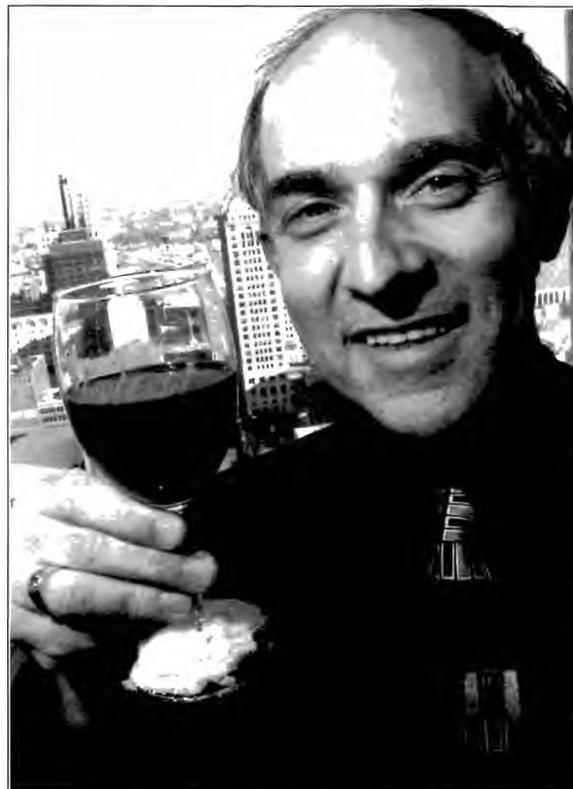
Grape growers and wine makers helped select a name for the new grape, and also pushed Cornell to officially name and release the new variety because it has proven to be such a reliable producer in the Finger Lakes since industry testing began in the 1970s.

"This grape's time has come," said Reisch, noting that 'Abundance' is the product of opportunity and circumstance. Normally it takes 15 to 25 years to test and release a new grape variety. With 'Abundance', it took many years for growers and researchers to discover that it remained productive in older vineyards, while other red wine varieties succumbed to disease. "In the intervening years, winemakers also discovered how to make better wines with it," said Reisch. "Because sales of red wine have soared in recent years due to reputed health benefits, winemakers need a good red wine grape to meet increased demand. 'Abundance' can help them do that."

"This was a grape the industry strongly encouraged us to release," said Station director James E. Hunter, during the press conference. "It is a good example of the continuing relevance of the fruit breeding programs at the Experiment Station for New York State agriculture."

In its 125-year history, the Station has developed and released 243 different varieties of fruit for commercial and home garden use. Of those, 52 have been grapes. 'Abundance' is the sixth wine grape to be released.

'Abundance' is already under cultivation in Finger Lakes vineyards and used commercially for wine, particularly in red wine blends.



Bruce Reisch

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*(Continued on page 2)*

(BRIEFS, continued)

• Small trees and large shrubs that spent the winter with their tops bent over beneath the snow might spring back to a vertical position once the snow has melted. If they remain bent, cut them back either to 4 to 5 inches above ground or to a point below where they have been bent. Use judgment and think carefully about how the plant will respond, where it will break new buds and what form the pruning cuts will encourage, says Hirshfeld.

• Spring thaw is a good time to check for hidden rodent damage to stems and surface roots. Make plans to protect plants from rodents—or whatever else is eating them—before next winter.

If plants are so badly damaged that they must be removed and replaced, try to learn from experience and plan accordingly, says Hirshfeld. This spring, for example, Cornell Plantations arborists will replace spruce budworm-infested evergreens with disease-resistant varieties. County Cooperative Extension agents can advise property owners about appropriate varieties for differing local conditions. Hirshfeld recommends publications with localized information, such as the pamphlet series from Cornell Plantations and the Urban Horticulture Institute, "Tough Trees for Tough Sites." These are keyed to plantings that can be viewed at the university.

*Adapted from a R. Segelken article for Cornell News*

## MARCH OF DIMES WALK AMERICA

### DO YOU KNOW THAT cccc

- 457,000 babies are born prematurely in the U.S. each year.
- Premature babies can suffer long term consequences such as blindness and mental retardation.
- More than 1,280 babies a day in the U.S. arrive too soon.
- In an average week in New York State, 31 babies die before their first birthday.
- Premature birth is the leading cause of newborn death.
- The average lifetime medical expense for a premature baby is \$500,000.

Pledge to help the March of Dimes by participating in the WalkAmerica at Seneca Lake State Park on Sunday, May 4, or supporting a walker you know. Please contact Kathy DeRosa, x2236; kad2, for more info.

THANK YOU!!!

Kathy DeRosa, x2236, kad2

(ABUNDANCE, continued)



*New York Women for Wine poured 'Abundance' blends and wines made from other Station grapes to David Peterson (right) and others during Vit 2003.*

"'Abundance' makes dark red wines with a classical hybrid aroma," said Station enologist Thomas Henick-Kling, who helped in the grape's development. "'Abundance' has much improved viticulture and wine making characteristics over older red hybrid varieties. It makes a good quality wine with attractive cherry flavors."

"We find 'Abundance' has good color and moderate acidity," said Steve DiFrancesco, the winemaker at Glenora Wine Cellars. "'Abundance' is generally the first wine to complete malolactic fermentation, which we then use to inoculate our other red hybrids." Glenora has been using 'Abundance' in its Classic and Bobsled reds for over eight years.

Wines made with 'Abundance' from Wagner, Glenora, Pleasant Valley and Canandaigua Wine Company were tasted during the name and release event. So were wines from three other wine grapes developed at the Experiment Station—'Cayuga White', 'Melody', and 'Traminette'—from Arbor Hill, Swedish Hill, Fulkerson, and Goose Watch wineries.

A similar tasting was held for conference growers during lunch on Friday. All the wines were well received by the crowd, particularly a late-harvest Traminette from Arbor Hill, and an unlabeled 'Abundance' from Pleasant Valley, which was a blend of 'Abundance' and 'Cabernet Franc' that Mike Doyle hopes to label as a varietal.

"Wine is a food to be enjoyed with other foods," said Jim Trezise, president of the New York Wine & Grape Foundation. "A variety like 'Abundance' is the type of grape to make that happen because it is reliable producer in the vineyard which makes a simple, friendly and affordable wine to accompany other good foods on the table. The increasing popularity of red wines due to widely reported health benefits from moderate consumption just adds to its importance."

'Abundance', formerly tested as GR 7 and NY 34791, was selected from a cross of 'Buffalo' x 'Baco noir', made in 1947, and tested extensively in the Experiment Station grape breeding program under Richard Wellington, John Einset, Willard Robinson, and Robert Pool. Grower-advisor Seaton "Zeke" Mendall helped popularize the grape among growers.

The Experiment Station plans to release three more wine grapes in 2006, a white Muscat and two other red varietals. All are in commercial production and being used in wines.

'Abundance' is available for public use. For a license to propagate and distribute 'Abundance', commercial nurseries should contact the Cornell Research Foundation at 607-257-1081. Vines are available to growers and homeowners through licensed nurseries.

## Premier Wine Country Auction to Benefit Cornell's Vinification and Brewing Lab, April 4



Celebrate a marriage of fine food and wine and bid on some of New York's best at Casa Larga Vineyards in Fairport, NY, during the Sixth Annual Gala Dinner and Wine Country Auction, on April 4, 2003. The event benefits the Cornell Vinification and Brewing Technology Laboratory that opened at the New York State Agricultural Experiment Station in Geneva, on March 31, 2000.

The gourmet dinner is preceded at 6:30 p.m. with a reception featuring fine New York State sparkling wines and specialty beers. More than 20 different wines and 10 beers are available throughout the evening. After dinner, auctioneer Harris Wilcox puts cases of premium New York State wine, delectable comestibles from local restaurants, and overnight B&B packages from Finger Lakes establishments to the gavel. Susan A. Henry, Ronald A. Lynch Dean of the College of Agriculture and Life Sciences, is the master of ceremonies for what has proven in the past to be a fun-filled evening.

"The gala is our main fundraising event of the year," said Thomas Henick-Kling, enology program leader at the Agricultural Experiment Station. "The goal of the lab is economic development through applied science and technology combined with training programs for the wine and brewing industries. The result is higher quality wine and beer for consumers, and increased viability for New York State wineries and breweries."

The Lab is a university/industry partnership on the part of Cornell University and the Experiment Station. Funding comes from Cornell, the state legislature, industry and local wine trails. The 2,000 sq. ft. laboratory builds on the Station's well-established programs in enology and fermentation science. Previously, programs used the facilities at the 10,000 sq. ft. Fruit and Vegetable Processing Pilot Plant in Geneva. Because of increasing demand for applied research and education, the enology program outgrew the Pilot Plant. In the last 25 years, more than 160 wineries and numerous microbreweries have been established in New York State. Annually, they attract over 3 million visitors to the area. The V&B Lab enables Geneva to serve this rapidly expanding industry.

Currently, the V&B Lab is used by faculty and staff, as well as wineries, breweries, suppliers, equipment manufacturers, educators, consumers, national associations, and students testing new technologies and piloting procedures. Workshops, experimental research projects, and certification programs at the Lab help integrate the brewers' and winemakers' experiences.

Dinner is \$100 per reservation (\$50 is tax deductible). Black tie is optional. Entrees include a choice of: chargrilled Asian tenderloin of beef with spiced aioli and chanterelles, noisettes of venison with cranberries and polenta, filet of trout with macademia nuts and fried capers, or baked portebello mushrooms stuffed with spinach frittata and polenta. Dessert will be fresh blueberry creme brulee.

Overnight accommodations are available at the nearby WoodCliff Lodge. Bus transportation will be provided to Casa Larga from Woodcliff throughout the evening.

For more information or to purchase tickets, contact Nancy Long, at X2288, or by emailing [npl1@cornell.edu](mailto:npl1@cornell.edu)

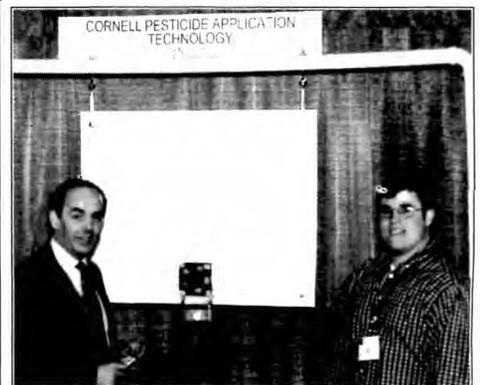
## NYS Vegetable and Vit Conferences - 2003



(right to left) Kristen Callow from the Ontario Ministry of Agriculture & Food, Christy Hoepting, and Julie Kikkert talked to cabbage growers at the NYS Vegetable Conference in Syracuse, Feb. 11, about the Swede midge, which has been confirmed to be present in Canada, but not yet in New York. "Our goal is to keep it out of New York," said Kikkert.



(left to right) Claudia Cunka (intern), Janice Colon (technician), cabbage breeder Phil Griffiths, and grad student Katie Martin toured the trade show and checked out cabbage varieties at the NYS Vegetable Conference in Syracuse in February.



Andrew Landers (left) and Bruce Wadhams (right) built three models to demonstrate spray efficacy in vineyards, and demonstrated them at their booth at the Vit 2003 Conference in Buffalo, last week.

**CALENDAR of EVENTS**

FEB. 21 - MAR 7, 2003

**SEMINARS**

**PLANT PATH**

**Date:** Monday, March 3, 2003  
**Time:** 9 AM  
**Place:** Room A133, Barton Lab  
**Subject:** Grapevine and Vegetable Virology: Industrial Research and Applications  
**Speaker:** Dr. Judit Monis, Seminis Vegetable Seeds

**Date:** Tuesday, March 4, 2003  
**Time:** 3:30 PM (Coffee at 3 PM)  
**Place:** Room A133, Barton Lab  
**Subject:** Resource Conserving Technologies in Rice-Wheat Systems in South Asia  
**Speaker:** Dr. Peter Hobbs, Ithaca

**HORT SCIENCE**

**Date:** Monday, March 10, 2003  
**Time:** 11 AM  
**Place:** Jordan Hall Staff Room  
**Subject:** Molecular Basis of Disease Resistance and Susceptibility in the Tomato-*Pseudomonas* Interaction  
**Speaker:** Dr. Greg Martin, Ithaca

**LTC**

**Date:** Friday, March 7, 2003  
**Time:** 8 AM - 12 Noon  
**Place:** LTC  
**Subject:** Open Lab/FLEX Tutorials  
**Facilitator:** Jane Irwin

**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

**CLASSIFIEDS**

**SKIS FOR SALE:** One pair of Rossignol and one pair of K2 skis with bindings and poles. \$75 each or best offer. Contact Pim at 2338 or email to ill1@cornell.edu

**FOR RENT:** One bedroom apartment with off-street parking, landlady will consider pets. Available May 1, 2003. \$500/mo. including utilities. Please call Patricia (315) 781-2895 or Jodi at x2328



**PANCAKE BREAKFAST**

(includes eggs, sausage and beverage)  
**SATURDAY MARCH 1, 2003**  
**HOSTED BY BOY SCOUT TROOP 68**  
**At The Union Congregational**  
**United Church of Christ**  
**Rt. 14A, Hall, NY**  
**7:30 - 11 AM**

**FEATURING BIRKETT MILLS PANCAKES**

**Adults: \$5**  
**Children 12 and under \$2.50**

**QUESTIONS?**  
**Call Jim Ballerstein at x 2223**

**V & B**  
**Gala Dinner &**  
**Premier Wine**  
**Auction**  
**April 4, 2003**

**CASA LARGA VINEYARDS, IN**  
**FAIRPORT, NY**

**More information about the**  
**event will be posted at**  
**<http://www.nysaes.cornell.edu/fst/vb>**  
**as it becomes available.**

**For tickets, contact Nancy**  
**Long at [npl1@cornell.edu](mailto:npl1@cornell.edu)**

**American Cancer Society Daffodil Days**

It's that time of year again to think spring and order your daffodils to support the American Cancer Society. The Daffodil Sale will run this year until March 5 and delivery will be made sometime the week of March 24.

You may purchase a potted daffodil plant for \$10.00, a bunch of 10 fresh-cut daffodils for \$7.00 and a vase for your flowers for \$8.00. Please see one of the following Station staff to place your order.

Jordan Hall-Kathy DeRosa    Hedrick Hall-Kathy Morabito  
 FST-Debby Ditzell            Barton Lab-Janice Valerio

Surprise a friend or a loved one with a spring bouquet and support the efforts of the American Cancer Society!



*garden* *scape*  
 2003  
**Think Spring.**

**Tickets are available for GardenScape 2003**

GardenScape 2003 - The Rochester Flower & Garden Show will be held at The Dome Center, 2695 East Henrietta Road in Henrietta, NY, March 20 - 22, 9:00 AM - 9:00 PM, and March 23, 9:00 AM - 5:00 PM.

Tickets: Adults, \$10            Children 6-12, \$4; 5 and under, free  
 Show Series, \$15  
 Seniors, \$8 on Thursday, March 20, only

See Amy Andersen at A103 Barton Lab by March 17 to purchase advance sale tickets @ \$8.00 each. Children's tickets must be purchased at the door because there is not a discount. Please make your check payable to Station Club.