



# STATION NOTES

## CALENDAR of EVENTS

**Monday, September 19, 12:10 pm**  
Sawdust Cafe  
*Aerobics/Fitness class for all employees*

**Monday, September 19, 6:30 pm**  
Staff Room, Jordan Hall  
*English as a Second Language*

**Wednesday, September 21, 12:10 pm**  
Sawdust Cafe  
*Aerobics/Fitness class for all employees*

**Wednesday, September 21, 6:30 pm**  
Staff Room, Jordan Hall  
*English as a Second Language*

**Thursday, September 22, 8:30 am**  
Lounge, Jordan Hall  
*Defensive Driving Course*

**Friday, September 23, 8:30 am**  
A-133, Barton Lab  
*Geneva Administrative Managers' Meeting*

**Friday, September 23, 12:10 pm**  
Sawdust Cafe  
*Aerobics/Fitness class for all employees*



## LAKWOOD VINEYARDS TAKES FOOD SCIENCE RESEARCH TO MARKET

“Rural electrification just didn’t take into consideration the needs of the modern farm winery,” said Chris Stamp of Lakewood Vineyards who was in the midst of trying to jump-start a 3-phase converter with a long screwdriver. “We’ve got 220-amp service here but the estimate on getting 3-phase out this far was \$75,000.”

Stamp would rather not spend his family’s hard-earned money on utilities. Instead, he prefers to invest in capital equipment—preferably quality used equipment, when he can find it. His latest acquisition—a used 20-cartridge stainless steel ultrafiltration unit that filters honey at 30 psi to make honey wine, or mead—needs extra current.

The technique of ultrafiltering honey to improve the flavor of mead was developed in 1991 at the Experiment Station by Research Support Specialist, Bob Kime, working with Food Scientists Mark McLellan and C.Y. Lee. Kime, who keeps 150 hives himself, became interested in the project after Robert Stevens, of Odin’s Mead, in Greenwich, N.Y., asked him if boiling honey would affect the flavor of honey wine during a New York Honey Producers Meeting.

The conventional way of making mead is to boil it for at least an hour to destroy the proteins which cause haziness and instability. “Prolonged boiling results in a harsh flavor that has traditionally been masked by the addition of more sugar,” said Kime. “Fermentation takes five or six months, and it can take another three to seven years to age out the bitterness and the astringency”—which is how long some companies and monks still age it.

“People have been turning honey into wine since 500 A.D.,” explained Kime. Honey wine, or mead, as it is called, was the brew of choice among Celtic kings and warriors—the perfect accompaniment to roast venison and story-time at the castle. Today, traditional, “harsher” mead is a specialty drink sold predominantly at renaissance fairs.

The semi-permeable polysulphone membranes in the filter cartridges of the ultrafiltration unit separate out the larger proteins without heating, leaving in flavor components, sugars, and small peptides. After filtering, yeast, acid (either malic, citric or tartaric) and a yeast nutrient are added to produce a crystal-clear



*Bob Kime talks to Chris Stamp about the mixture of honey and water in the mixing tank before it is pumped into the holding tank for ultrafiltering.*

*(Driving, cont.)*

honey wine that “people rate right up there with the finest grape wine,” said Kime.

“Microfiltration dramatically improves the flavor of mead and has improved consumer acceptance of the drink, especially among wine drinkers,” said C.Y. Lee.

From 500 gallons of honey and water solution, five gallons of

waste will contain all the protein. The waste probably also contains an antioxidant agent which means it may have potential use in clarifying fruit juices, said Kime. “Additional research is being planned jointly with the Enology Program in order to expand our understanding of the mead making process.”

Lakewood Vineyards is one of five wineries in the country to commercially apply the ultrafiltration technique to make mead. Although the Stamp family has been growing grapes for four generations, it was only six years ago that they decided to get into the winemaking business. They have been crafting wines from *Vinifera*, French-American and *Labrusca* grapes ever since. Two years ago, Chris started investigating the idea of making mead.

“We were interested in this filtration unit and making mead because our production facility was underutilized six months of the year,” explained Stamp to Lee, Kime, McLellan and Thomas Henick-Kling, during their visit to his facilities two weeks ago. The food scientists from the Experiment Station were on hand to examine the equipment and consult with Stamp as he processed his second batch of honey. The filtration unit was set up in Lakewood’s modern wine-making facility, surrounded by empty stainless steel wine tanks waiting for the first grape juice from the 1994 harvest, set to begin in a few weeks.

The five men were already well acquainted; they have been collaborating since the winter of 1992, when Chris processed his first 50 gallons of honey juice at the Experiment Station’s Food Pilot Plant in cooperation with the Food Science Department. Since then, Chris processed another 500 gallons at the Station in order to create product for a test market, and, in March this year, produced his first 500-gallon batch on his own using the equipment he bought used from a grape juice company in Alabama.

Because this is only the second batch of honey that Chris has ever filtered on the farm, he was still working out the glitches in the system. He is extremely methodical and careful in the start-up and operation of the unit. New, the equipment would retail for \$100,000 with each of the 20 cartridges valued at \$1,500.

“It is great to see the successful transfer of our research results and knowledge into a new product in New York State’s food industry,” said McLellan. “The work between our program and Lakewood Vineyards is a good example of cooperation between the university and a small company.”

The ultrafiltration research not only benefits Lakewood Vineyards’ mead pro-



*Bob Kime, Mark McLellan and C.Y. Lee examine the filter cartridges on Lakewood Vineyards new ultrafiltration unit.*

duction; it also benefits Wixon’s Honey, a neighboring farmer who plans on marketing honey to Lakewood. On this particular day, Stamp planned on ultrafiltering 500 gallons of Wixon honey, and turning it into a saleable product within 10 days. In addition to bottling varietal honey mead, Stamp also combines the mead with raspberry or cherry juice that he buys locally to make fruit mead, or Melomel, which is also gaining consumer acceptance.

The Stamps have been test-marketing the 12 percent alcohol honey wine in upstate New York under the name “Mystic Mead.” “We sell it for \$6.99 for a 750 ml. bottle,” said Liz Stamp, who runs the tasting room at Lakewood. She is also in the process of determining which foods go best with mead. “So far mead is a good accompaniment to ham, barbecued foods, and Oriental foods, particularly sweet and sour dishes,” she said. Sweeter meads, like those flavored with fruit juices, can be sipped as a dessert wine. Buckwheat mead has a stronger taste and goes well with cheese and crackers.

About 15 U.S. companies currently produce mead. The three of them in New York state — Lakewood in Watkins Glen, Odin’s Mead in Greenwich, and Earle’s Mead, in Locke— are all working on ultrafiltration in collaboration with the Food Science Department at Geneva.

By improving the taste of mead so that it competes well in the upscale wine market, and decreasing the amount of time it takes to produce, farm wineries can expect to make year-round use of their equipment and take advantage of honey, which is a plentiful and under-marketed commodity in New York state. The outlook is good for the “new” mead, whose growing popularity has much to do with its improved taste. As Liz and Chris Stamp happily admit: “We can’t keep up with the demand!”



## OUTSTANDING EMPLOYEE NOMINATIONS BEING SOUGHT

This year's Outstanding Employee of the Year will be announced November 4 at the Station Club Banquet. Solicit letters of support for your nominee and turn them into Dale Frankish, Field Research Unit, by October 3. The letters of support will be evaluated by a volunteer panel of department representatives. It's an easy way to give that co-worker a well deserved pat on the back.

## BACK INJURY PREVENTION PROGRAM OFFERED

The Cornell University Back Injury Prevention Program, an employee benefit service of the Gannett Health Center in conjunction with University Human Resource Services, announces an open seminar entitled: "The Fundamentals of Back Injury Prevention" to be held on the Geneva Campus, Wednesday, October 26.

Statistics show as many as 90% of the adult population in the United States will, at some time in their lives, experience back pain that is severe enough to require medical attention. This program will cover the "basics" of what employees need to know concerning their role in back injury prevention. Topics covered will include the fundamental normal and abnormal anatomy of the back, as well as the roles that posture and body mechanics play in the overall health of the spine. The presentation will include an audience participation body mechanics laboratory in proper lifting techniques. If you or any of your fellow workers have experienced back pain, or are at high risk of developing back injury, it will be very important for you to attend.

The chief presenter for this program will be Frank Morosky, P.T., Coordinator for the Cornell University Back Injury Prevention Program.

To accommodate employees, four sessions have been scheduled. Two will be held simultaneously in the morning and afternoon of October 26 in the Jordan Hall auditorium and lounge with 25 employees in each session. The morning session will be from 10:30 am-noon and the afternoon session from 1:00-2:30 pm.

All employees are eligible to participate in one of these identical seminars free of charge, but must pre-register by filling out the tear-off sheet and returning it to Personnel, Jordan Hall, by Friday, October 21.

### BACK INJURY PREVENTION PROGRAM WEDNESDAY, OCTOBER 26

Name: \_\_\_\_\_

Department: \_\_\_\_\_ Phone: \_\_\_\_\_

Check One: \_\_\_\_\_ Morning Session (10:30 am-Noon)

\_\_\_\_\_ Afternoon Session (1:00-2:30 pm)

Supervisor's Approval: \_\_\_\_\_

## SEMINARS

### ENTOMOLOGY

**Date:** Thursday, September 22  
**Time:** 3:30 pm  
**Place:** The Paul J. Chapman  
 Conference Room  
 (Room 310, Barton Lab)  
**Speaker:** Dr. Dr. David Soderlund,  
 Professor  
 Department of Entomology,  
 Geneva  
**Topic:** Mechanisms of Knockdown  
 Resistance in the House Fly:  
 New Approaches to an Old  
 Problem

*Social interaction with speaker at 3:00 pm*  
 Coffee & cookies provided.

### SAGAS/GEC COMPUTER SEMINAR 6TH IN A SERIES

**Date:** Tuesday, September 20  
**Time:** 10:00 am  
**Place:** Staff Room, Jordan Hall  
**Speaker:** Walter Wolf  
**Topic:** FileMaker® Pro and Other  
 Database Managers

### PLANT PATHOLOGY/SAGAS

**Date:** Tuesday, September 20  
**Time:** 3:00 pm  
**Place:** Staff Room, Jordan Hall  
**Speaker:** Norm Uphoff  
 Cornell International Institute  
 for Food and Agricultural  
 Development, Ithaca  
**Topic:** Promoting Sustainable  
 Agricultural and Rural  
 Development Overseas:  
 CIIFAD Approaches and  
 Opportunities

### PLANT PATHOLOGY

**Date:** Thursday, September 22  
**Time:** 10:00 am  
**Place:** Room A133, Barton Lab  
**Speaker:** Emilio Montesinos  
 Department of Crop Sciences  
 University of Girona, Spain  
**Topic:** Epidemiology and Control of  
 Brown Spot on Pear Caused  
 by *Stemphylium vesicarium*.  
 A Disease of Economic  
 Importance in Europe.



## IMPORTANT REMINDER FROM NEW YORK TELPHONE

### *New Telephone Dialing Effective September 24*

New dialing for all Calling Card and Operator-Assisted Calls—both to and from numbers in the same area code:

*You now must include the area code.*

0 + area code + 7 digit telephone number

New dialing for Regional Toll Calls—both to and from numbers in the same area code:

*You have three dialing options available from September 24 to December 17, 1994*

Option one—7 digit telephone number

Option two—1 + 7 digit telephone number

Option three—1 + area code + 7 digit telephone number

Starting December 17, option two (1 + 7 digit telephone number) can no longer be used and will not complete your call. If you choose to dial the "1", you must include the area code as shown in option three. You also may continue to use option one (7 digit telephone number).

The new dialing does not affect the cost of calls.



## "MAC" ATTACK

### DISPLAY DIFFERENT WINDOWS

When using Excel, you can view different spreadsheet files by pressing **Command-M**. This cycles through all open spreadsheets. Pressing **Command-Shift-M** displays the previous spreadsheet.

### DUPLICATE ITEMS EASILY

There's a simple method for copying portions of your artwork in a paint program. First, lasso or select the item you want to copy. Then, press and hold the **Option** key as you drag the item. To leave a trail of the item as you drag, press and hold the **Command** key in addition to the **Option** key. To drag the items in a straight line, add the **Shift** key to the previous combinations.

### SELECT AN ENTIRE SPREADSHEET

To select all cells in Excel, click in the blank box in the upper left corner of the spreadsheet (above row 1 and to the left of column A). Alternatively, you can press **Command-A** or press **Command-Shift-Spacebar**.



## EMPLOYEE/FAMILY DAY

Don't forget to buy your tickets for the 20th Annual Cornell Employee/Family Day scheduled for Oct. 1. Cornell employees (which means all you Station employees here in Geneva) are invited to attend the Cornell-Lehigh football game which kicks off at 1 pm at Schoellkopf Field. Following that, there will be a chicken barbecue (or cheese tortellini entree choice) in Barton Hall from 3:30-5:30 pm. Tickets are \$5 apiece (\$3 for the football game; \$2 for the barbecue) and should be bought in advance by sending a check made out to Cornell Recreation Community to Julie Gilbert, 130 Day Hall, via campus mail.

People who volunteer to help with the barbecue by setting up and serving, greeting university faculty, staff, retirees and their families and other related tasks receive a complimentary meal ticket. To volunteer, call Julie Gilbert at 8-5-7565.

## CLASSIFIED

**CHANCE OF A LIFETIME:** Have you ever seen one of those fashionable people around campus wearing the famous 'scarab grub T-shirt' and wondering "how can I get one of my very own?" The only way to get one is to volunteer your services for a day of grub digging. Brawn not brains required. View shirt in room 12 Barton Hall and contact Wendy Heusler for details at x313.

**MOVING SALE POSTPONED:** Moving sale originally scheduled for 9/17-9/18/94 at 4812 County Road #5 in Hall has been postponed.

**FOR SALE:** Self-cleaning electric stove. Avocado green. Good condition but needs one burner. \$125.00. Calif. King waterbed headboard (with lights, mirror, and jewelry boxes) and sideboards. \$200.00. Will deliver within 30 miles. Contact Colleen at x318.

**FOR RENT:** Apartment—one person. Partially furnished. \$350/month, includes utilities, off-street parking, and trash removal. One month's security deposit and references required. Call 789-5903 after 3:30 pm.