# STATION NEWS

A House Organ for Station Employees
Not for Publication Without Consent

Vol. 86, No. 10
September 30, 1972

New York State Agricultural Experiment Station, Geneva

## CALENDAR OF EVENTS

October 2—8:00 p.m.—Mrs. Barton's Home—Ceres Circle, Wine and Cheese Tasting Party

3—2:00 p.m.—Director Barton's Office—Department Heads Meeting

3—7:00 p.m.—Jordan Hall—Ontario County 4-H Dog Obedience Class

4—9:30 a.m.—Staff Room, Jordan Hall—Cooperative Extension, How to Establish Child Care Services

4—7:30 p.m.—Staff Room, Jordan Hall—Cooperative Extension, Understanding Your Pre-school Child

10—7:00 p.m.—Jordan Hall—Ontario County 4-H Dog Obedience Class

11—7:30 p.m.—Conference and Staff Rooms, Jordan Hall—Finger Lakes Stamp Club

13—7:30 p.m.—Staff Room, Jordan Hall—Finger Lakes Astronomy Club

17—1:00 p.m.—Tour, Campus Club, Cornell University

17—7:00 p.m.—Jordan Hall —Ontario County 4-H Dog Obedience Class

18—10:00 a.m.—Staff Room, Jordan Hall—Cooperative Extension, Nutrition Education

19—9:00 a.m.—Sheraton Gate House Motor Inn, Rochester—"Fungi and Foods," Western N. Y. Section of the I.F.T. and Food Science and Technology Department, 7th Annual Symposium

20—9:00 a.m.—Tour, Pittsford-Mendon High School, Advanced Placement Students

20—7:30 p.m.—Staff Room, Jordan Hall—Cornell Admissions Night, Sponsored by the Cornell Club of Ontario County

24—7:00 p.m.—Jordan Hall—Ontario County 4-H Dog Obedience Class

25—2:00 p.m.—Tour, Cooperative Extension, Rose City

25—7:30 p.m.—Conference and Staff Rooms, Jordan Hall—Finger Lakes Stamp Club

28—9:00 a.m.—Jordan Hall—Empire Gladiolus Society

31—7:00 p.m.—Jordan Hall—Ontario County 4-H Dog Obedience Class

## WILLSON APPOINTED RESEARCH ASSOCIATE

Dr. Harold Willson was appointed research associate in our Entomology Department effective August 31, 1972. He will be working on a postdoctoral assignment with Ken Trammel, Wendell Roelofs, and Ed Glass under a CSRS grant to study the use of the codling moth sex pheromone for monitoring and control of this serious pest of apples.

Dr. Willson was born in San Francisco, California and was raised and worked on a dairy farm in northern California prior to initiating his graduate studies. He received his A.B. degree in premed sciences in 1963 from Humboldt State College and his M.S. degree in international agriculture from the University of California, Davis, getting training in general agriculture and emphasizing entomological disciplines. He was conferred his Ph.D. degree in entomology this year from the University of California, Riverside.

While at UCR, Dr. Willson was interested in biostatistics and computer programming and became quite strong in this field. He worked on the effect of pesticides on non-target organisms in aquatic ecosystems and developed precise sampling techniques for aquatic crustaceans and nektonic insects. For his dissertation research, he selected the house fly and other synonthropic flies, emphasizing a study on the behavior, sex dependent responses, positional responses, and other attributes of these insects to proteinaceous attractants. Most of these studies were conducted on poultry ranches, but he also did some work with attractive baits on face fly in northern California. He developed more precise and reproducible sampling techniques. Results of this research program will probably find widespread applications and will provide new approaches for the control of the most ubiquitous insect, the house fly.

Dr. Willson was a Peace Corps Volunteer in India in 1963-1965 and a Peace Corps Instructor and Lecturer the summers of 1966 and 1967. In 1969, he worked for the Ford Foundation as a training associate in entomology on grain storage problems.

He is a member of the Entomological Society of America.

Dr. Willson and his wife, Sara, and two children, Richard and David, are living at 84 North Brook Street, Geneva.

## STATION NAMES EIGHT FRUIT VARIETIES

History was made Thursday, September 21, by the New York State Agricultural Experiment Station at the 54th annual meeting of the New York State Fruit Testing Cooperative Association, Inc.

Eight new varieties of fruit were officially named by the Station which culminated years of research by the Station's scientists. Named were the Jonamac apple; the Seneca plum; the Brighton and Eden peaches; the Holiday strawberry; Cayuga White, a high quality wine grape; and two seedless grapes, Lakemont and Suffolk Red.

Jonamac apple originated from a McIntosh x a Jonathan cross made in 1944 at the Station. The particular variety named was actually selected in 1955 from an original population of 2400 seedlings. It is an early fall dessert apple that ripens at Geneva about 8 days earlier than McIntosh. Because it is a McIntosh type apple, it should provide commercial growers with a high quality dessert apple that ripens before McIntosh, still the most popular apple grown in New York State.

The skin color resembles McIntosh except it is darker red. Flesh texture is also similar to McIntosh, and the color of the flesh is nearly white or slightly whitish cream colored when fully ripe. Flavor of the fruit is subacid, which means it has very good eating quality superior even to that of McIntosh.

Because of its superior red color and better eating quality than McIntosh, this new variety is being recommended to replace some of the McIntosh apples that are now harvested when immature and put on the market before they are ripe. Introduction of this apple was made at the meeting by Roger Way, Department of Pomology and Viticulture and the Station specialist in development of new and superior apple varieties.

Seneca plum was named this year for both the home gardener and local markets because of its large size, attractiveness, and good quality. It, like Jonamac, is not a processing type but a good fresh fruit variety. It should improve the quality of fresh plums available in the first 2 weeks of September and provide attractive fruit for the local market.

Seneca is the result of a cross made in 1937 between Italian Prune and Prinlew. The fruit is large, oval, attractive, reddish purple, and will hang well for 2 weeks or more. The fruit is slightly susceptible to Brown Rot, especially if mechanical injury such as hail damage should occur.

New York State, which is on the northern edge of the peach growing area, has long needed improved varieties of peaches. The best present commercial available varieties are subject to injuries by low winter temperatures, which keep them from bearing full crops every year in most of the primary growing regions in the State. A fungus disease known as perennial canker also causes heavy losses. One of the ways to reduce the incidence of the disease is to improve the hardiness characteristics of new varieties.

Brighton peach, named September 21, resulted from a cross made in 1949 and ripens at Geneva about August 8. The fruit is medium in size, averaging 2½ inches in diameter. It is an attractive peach, has a yellow flesh, is medium firm, and ripens uniformly. It is juicy and smooth in texture. The flesh is sweet and rich. According to Robert Lamb who introduced the variety, Brighton is one of the highest quality peaches in its season. Although not resistant to perennial canker, it appears to be rather tolerant to the disease.

Eden is a white fleshed peach which resulted from a cross made in 1940 at the Station. Although there is little interest in white fleshed peaches in New York State, Eden has continued through the years to be one of the most productive varieties and has received so many favorable comments from growers that it was decided to name it so that it could find its own level in the marketplace.

The fruit of Eden ripens August 25 at Geneva, which is a week after Redhaven and Raritan Rose and 5 days before Redrose. Eden is medium to large in size, averaging about 2-5/8 inches in diameter. The flesh is creamy white with a little red at the pit. It has a sweet and rich flavor and cans well, although the flesh does turn brown when exposed to air.

Eden has been consistently rated the best white fleshed peach in its season and is highly recommended to home gardeners and roadside stand operators who have a market for this type of peach.

The Holiday strawberry was produced from a cross between Raritan x New York 844 and was selected in 1965 from a population of 103 seedlings. Its most outstanding characteristics are a very firm flesh, tough skin, attractive appearance, large size, and brittle pedicle. The major emphasis in strawberry breeding at the Station is on disease resistance and increased fruit firmness. Verticillium wilt and red stele are two of the most serious diseases. Most older

strawberry varieties are also soft and tender, which limits the amount of handling and sorting that can be done and also reduces shelf life and appearance.

Holiday's firmness is two to three times that of present varieties, and it is hoped that it will soon replace many of the softer varieties now on the market. Its fruit ripens in early midseason, is very large, very firm, has a uniform shape, is medium red in color, glossy, and although it has numerous seeds, it does not give a seedy appearance. The fruits are less susceptible to rot than other commercial varieties. The variety was introduced by Donald Ourecky, specialist in small fruit breeding at the Station.

Because of the changing and expanding grape industry in New York State, considerable interest has been generated in variety evaluation and improvement. This is especially true in the Northeast and Great Lakes area where there are relatively few European varieties that can be grown.

Breeders and the wine industry are after a variety of grape that will produce premium quality dry table wines of distinctive character. Cayuga White deserves extensive testing as such a grape according to John Einset, in charge of the grape breeding program at the Station. This new variety is the result of a cross between Seyve-Villard 5-276 and Schuyler. The former is a French hybrid that produces a dry white wine of very good quality under our conditions. The second parent, Schuyler, is a 1947 Geneva introduction.

The cross that produced Cayuga White was made in 1945. The vine is vigorous and is rated as being medium hardy. Fruit clusters are medium to large, medium compact, long and slightly tapering.

A wine sample was made in 1955 by one of the Finger Lakes wineries and was rated very good. Since that time, samples have been made at Geneva in 10 different years, and without exception, the wines have been rated good to excellent.

Lakemont and Suffolk Red, the other two grape varieties named by the Station at the meeting, are dessert grapes. The major objective in breeding dessert grapes is to combine the seedless character available in certain grapes of Mediterranean origin with sufficient cold hardiness and disease resistance from American grapes so that new varieties will be ideally suited for New York growing conditions.

Vines of Lakemont have moderate vigor and are slightly less hardy than Himrod, but more so than Interlaken Seedless. Fruit clusters are medium to large and wedge shaped. The flesh is tender, adheres to the skin, is juicy, sweet, refreshing, and very good to excellent in quality.

Suffolk Red is a seedling of Fredonia x Russian Seedless 136. The cross was made in 1935, and the selection was propagated in 1944 as an attractive red seedless.

The vine of Suffolk Red has good vigor and is only moderately hardy, but production can be good under appropriate conditions. Although not sufficiently winter hardy for colder areas, it has performed very well in regions where there are relatively mild winters, such as in Suffolk County on Long Island. It has excellent quality and is an early maturing variety.

About 250 members of the New York State Fruit Testing Cooperative Association, a privately supported organization not connected with the Geneva Station, met for the Association's 54th annual meeting. Following naming of these eight new varieties introduced by the Geneva Experiment Station, the group toured Station vineyards and orchards.

The Association has about 5,000 members located throughout the world and has as its primary function the introduction of new and promising varieties developed by the Geneva Experiment Station and other institutions as well. All of the fruit varieties named at the meeting have been listed in the Association's catalog under a numbered series before naming.

## STATION CLUB BANQUET OCTOBER 25

Please mark October 25 on your calendars for the annual Station Club banquet. This year it will be held at the Kar-Mac Manor. Special plans are being arranged to present their best smorgasbord dinner. In addition, there will be musical entertainment so that people can dance following dinner. Price per person is $4.50 for Station Club members and $6.00 for non-members.

## CERES CIRCLE MEETS NOVEMBER 6

Ceres Circle will meet Monday, November 6, at 8 p.m. at Mrs. Donald Barton's home for a "Wig Party." Mrs. Pat Caito of World Wide Imports will show many of the different styles available for women today. She will even let you try on the different wigs.

Mrs. Geza Hrazdina is program chairman, and Mrs. Gerald Marx is the hostess for the event.

All Experiment Station women are invited to attend the meeting.

## MEETINGS

Sieg Lienk, Entomology, attended the annual meeting and fruit tours of the Pennsylvania State University Fruit Research Laboratory and Virginia Polytechnic Institute September 12-14.

Members of the advisory group for the University of California/AID Project on Pest Management and Related Environmental Protection met in the Entomology-Plant Pathology Laboratory September 14-15 to formulate plans for the future of the project. Drs. Ray F. Smith, David Schlegel, and William Snyder from Berkeley; Drs. J. L. Apple and E. Echandi from North Carolina State University; H. David Thurston, Plant Pathology, Ithaca; and Ed Glass participated in this meeting.

Ed Glass, Entomology, and Jim Hunter, Plant Pathology, attended the first meeting of the newly formed New York State Pest Management Steering Committee in Syracuse on September 25. This committee, chaired by Director of Extension Ed Smith, has the assignment of recommending and guiding pest management projects in New York State.

Gil Stoewsand, Food Science, visited INCAP located in Guatemala City, Central America August 30-September 1. The three days spent at the Institute of Nutrition of Central America and Panama included an open house with lectures presented by the staff of INCAP and a tour of their experiment field station. INCAP provides a program of food science, agriculture, medicine, and sociology for the Indians of Guatemala.

Then, Gil went to Mexico and participated in the Ninth International Congress of Nutrition in Mexico City. He also had the opportunity to visit such facilities as Mexico City's new Institute of Nutrition and the Museum of Anthropology.

Willard Robinson, Food Science, and John Einset, Pomology and Viticulture, attended a wine meeting September 10-12 in Erie, Pennsylvania of NEC-9 members and Great Lakes grape research, extension, and industrial personnel.

Chang Lee, Gil Stoewsand, and John Bourke, Food Science, recently participated in the New York State Association of Milk and Food Sanitarians' 49th annual conference and 20th joint conference with Itha-

ca's Food Science Department September 20-22 in Binghamton. Don Downing and Don Splittstoesser, Food Science, also attended the program.

Bob Shallenberger, Food Science, attended a meeting in Brockport on September 18-20 concerning the New York State Sea Grant Program for the Year II.

Anwar Khan and Rita Verbeek, Seed Investigations, attended the annual meeting of the American Society of Plant Physiology at Minneapolis August 28-September 1. Anwar presented a paper co-authored with Professor Th. Gaspar of the University of Liege, Belgium, entitled "Synthesis and Hormonal Regulation of Isoperoxidases in Attached and Detached Lentil Embryonic Axis."

The Wine Meeting for Amateurs held in Jordan Hall September 7-8 was highly successful. Over 160 amateur winemakers attended the informative sessions. Director Donald Barton welcomed the group, and Nelson Shaulis and John Einset, Pomology and Viticulture; Willard Robinson, Food Science; and Al Braun, Plant Pathology, participated on the program.

## VISITORS

Nelson Shaulis was host to several visitors this month in our Pomology and Viticulture Department: Christopher R. Hancock, Production Manager of Penfolds Wines, Pty., Ltd., Magill, South Australia, and Michael D. Press, Assistant Production Manager, on September 14; J. A. Casey, Chief Chemist of McWilliam's Wines Pty., Ltd. of Sydney, Australia, and Ian D. McWilliam, Assistant Production Manager, on September 18; and Dr. C. R. Turkington, Principal Viticulturist in New South Wales, Australia, September 25-27.

Arthur Small of the Voice of America visited our Food Science and Technology Department on September 13-14. He taped interviews with Willard Robinson, Chang Lee, Yang Hang, and Don Splittstoesser and John Einset, Pomology and Viticulture. Mr. Small was particularly interested in our grape and wine research program and the work of our faculty members of foreign origin.

Dr. Juluio Laszlo, Head of the Enology and Viticulture Research Station near Bucharest, Romania, visited the Station September 6. He discussed wine research with John Einset, Willard Robinson, and Geza Hrazdina.

Dr. Toma K. Dimitrovski of Skopje, Yugoslavia visited Pomology and Viticulture on September 8.

Also recently visiting our Pomology and Viticulture Department were: Dr. Rene Monet of France, who spent 2 days with Bob Lamb discussing peach breeding; Dr. Bjorne Ljones, Professor of Pomology from Norway, who visited John Einset and also renewed old acquaintances in Ithaca where he had spent several months several years ago; and Dr. Henry Jonkers, fruit physiologist, Agricultural University, Wageningen, The Netherlands, who discussed growth regulators in flowering of fruit trees with Walter Kender.

## SPECIAL OPEN TRANSFER PERIOD BETWEEN OPTIONS OF NEW YORK STATE HEALTH INSURANCE

The time period October 1 through December 31, 1972 has been designated an open transfer period between options of the New York State Health Insurance Program. For most of our employees this means an open transfer period between the Statewide Option (Blue Cross, Blue Shield, Major Medical) and the GHI Option (Blue Cross, GHI, no Major Medical). A transfer during this period will not affect an enrollee's right of two transfers during his active employment.

Option transfers go on PS-405, the Health Insurance change form. There is no age restriction on transfers and no minimum period of enrollment. The new coverage will become effective on the first day of the pay period following the second deduction at the new rate. This coordinates the advance payment requirement of two pay periods with the final run out of the advance payment of the former option.

Employees considering transfer between options should use the booklet "Health Insurance for You and Your Dependents" to learn exactly what benefit changes happen upon transfer. When an enrollee transfers option, he is a new coverage in the new option and in the termination position in the old option. This means waiting periods for existing confinement or pregnancy under the new option and benefits after end of coverage of the old option.

In the Health Insurance booklets, available from the Geneva Personnel Office, the options are compared on pages 4 and 5, benefits available after termination are on page 66, and waiting periods for new enrollees appear on page 73. Call or stop in at the Personnel Office, Jordan Hall, for further information.

## NEW YORK STATE HEALTH INSURANCE BI-WEEKLY RATES

| | Employee Deduction | Full Cost |
|---|---|---|
| Statewide—Individual | Free | 6.85 |
| Statewide—Family | 2.79 | 18.01 |
| GHI—Individual | Free | 6.67 |
| GHI—Family | 4.55 | 19.77 |

Each employee and/or spouse 65 years of age or older receives a Medicare credit of $2.68 for each bi-weekly pay period. This credit reduces the net premium cost or adds the net credit to the employee's check.

## SAFETY COMMITTEE REPORT

Probably very few people realize that there is a Safety Committee at this Station whose sole purpose is to protect the "Life and Limb" of all employees.

This committee is composed of employees who, because of their jobs, training, or inclination are safety conscious. No small part of their task is to keep fellow employees safety conscious also. To do this, the committee must rely heavily on the cooperation of each department head and supervisor, as well as each employee to follow the rules of safety.

In an effort to make the Safety Committee an even more efficient and effective instrument of the Station, subcommittees are being established and will be responsible for an area of safety. These are environmental, fire, industrial, and laboratory.

Fortunately, Geneva has a fair safety record in that we have had no really serious accident. Every effort should be made to improve upon this record. We have, of course, had accidents that not only caused pain and discomfort but have also resulted in lost time and expense. From January 26 through August 11, 1972, a total of 28 Supervisors' Accident Reports were submitted by departments. Of these, 20 resulted in lost time. The types of injuries were as follows: back 5; falls 3; eye 2; and miscellaneous cuts, sprains, and bruises 18.

The departments are to be commended upon the

promptness and completeness of the reports they have been submitting. It is urged that they continue to send in these reports no matter how minor the accident or injury may seem to be.

## DEATHS

We were saddened to hear of the deaths of Dr. I. C. Haut, Director of the Maryland Experiment Station and a Director of the New York State Fruit Testing Cooperative Association, and Dr. Paul Arne Hansen, professor of microbiology at the University of Maryland and formerly a member of the Bacteriology Department here at the Station.

Condolences of the Station family are offered to Henry Iredale, Food Science, on the death of his father, the Reverend John Iredale.

The staff in Entomology was saddened to learn of the death of John Johnson as a result of an automobile accident in Florida. John was a member of Ken Trammel's group during the summer.

## BIRTH

Jim and Sharon Tette have a son, Matthew, born September 12 and tipping the scales at 7 pounds 9 ounces. Jim formerly worked with Wendell Roelofs and is now with Zoecon Corporation in Geneva.

## HEALTH REPORTS

Herb Rietmann, who has been off work because of illness, is welcomed back to his job in Food Science.

DeWayne Norsen, custodian in Sturtevant Hall, is seriously ill in Upstate Medical Center, Syracuse.

## NOTES OF INTEREST

Ring Carde, Entomology, is visiting the laboratory of Drs. D. Schneider and E. Priesner at Max-Planch-Institut, Seewiesen, West Germany. Drs. Schneider and Priesner are the world's authorities on the insect electroantennogram. Ring will also be spending some time with Wendell Roelofs in Holland.

Ed Glass, Entomology, and Dave Thurston, Plant Pathology in Ithaca, went to Ottawa on September 19 to confer with Dr. Joseph Hulse of the Canadian International Development Research Centre.

Dick Straub of the Highland Laboratory spent September 12 and 13 in Geneva conferring with members of our Entomology staff.

Don Downing and Don Splittstoesser, Food Science, attended the dedication program of Continental Baking's research laboratory in Rye, New York on September 25.

Mohamad Hori left Food Science and Technology Department this week to return to his home in Somalia. Mohamad worked with John Bourke in the Pesticide Residue Laboratory on an internship sponsored by the American-African Institute.

Bob Lamb, Pomology and Viticulture, was a recent guest of "Doc" and Katy Abraham on their TV show, The Green Thumb. Bob discussed peach and pear varieties and culture for the home gardener.

The ninth annual book sale of the College Women's Association of Hobart and William Smith Colleges will be held Monday, October 9, from 9 a.m. to 5 p.m. Hardbound and paperback children's books, detective stories, fiction, textbooks, and cookbooks will be sold along with records and periodicals. The sale will be in the basement of Sherrill Hall on St. Clair Street off South Main Street.

## CLASSIFIED

For Sale: 1971 Dodge Dart "Swinger". 318, V-8, automatic, power steering, power brakes, radio. Mileage under 11,000. $2250. Kay Schurstedt 787-2203 or 585-9844.

## WEATHER

| | | Max. | Min. | Rain |
|---|---|---|---|---|
| September | 1 | 82 | 58 | |
| | 2 | 81 | 61 | |
| | 3 | 81 | 60 | tr. |
| | 4 | 63 | 53 | .05 |
| | 5 | 67 | 47 | |
| | 6 | 71 | 55 | |
| | 7 | 72 | 56 | |
| | 8 | 82 | 60 | |
| | 9 | 71 | 60 | .09 |
| | 10 | 68 | 48 | |
| | 11 | 68 | 48 | |
| | 12 | 78 | 55 | |
| | 13 | 70 | 59 | |
| | 14 | 75 | 63 | .43 |
| | 15 | 68 | 48 | .22 |
| | 16 | 71 | 52 | |
| | 17 | 77 | 61 | |
| | 18 | 83 | 58 | |
| | 19 | 75 | 57 | .04 |
| | 20 | 59 | 41 | .02 |
| | 21 | 67 | 50 | |
| | 22 | 72 | 49 | |
| | 23 | 58 | 40 | |
| | 24 | 62 | 51 | .51 |
| | 25 | 69 | 53 | .61 |
| | 26 | 68 | 64 | .03 |
| | 27 | 77 | 58 | .08 |
| | 28 | 61 | 37 | |
| | 29 | 65 | 47 | |
| | 30 | 69 | 49 | .94 |