

CORNELL
UNIVERSITY

STATION NEWS

GENEVA
NEW • YORKVOLUME LXXXI • NO. 39
OCTOBER 13-20, 2000

BRIEFS

Employee/Family Day - October 14, 2000

The Cornell Annual Employee/Family Day will be held on October 14, 2000. The televised Cornell-Colgate football game will kickoff at 6:00 pm at Schoellkopf Field. This year the chicken barbecue, or vegetarian entree dinner, will be served before the game in Barton Hall from 3:30-5:30 pm.

The tickets have arrived: Prices are \$3.00 for the meal, \$3.00 for football or \$5.00 for both. You can get your tickets from Gemma Osborne by email gro2@cornell.edu or stopping by B1 Jordan Hall.

Deer Hunting

For anybody interested in deer hunting on Station Farms, there will be a mandatory safety meeting on Friday, October 13, 12:00 pm at the Field Research Unit break room. Please bring your hunting license, plate number and serial number of firearm being used. Any comments, questions or concerns should be sent to either Mark Scott or Pete Griner at x2229 or x2296.

TIAA-CREF Individual Consultations

David Howe, a TIAA-CREF representative, will be available from 8:00-5:00 on October 26 for individual consultations in the Food Research Laboratory small meeting room (next to conference room on the second floor). Whether you have TIAA-CREF tax-deferred annuity questions or questions regarding your regular retirement program through TIAA-CREF, David will be available to discuss them with you. Call 1-877-209-3144 to set up a personal appointment.

Design Your Future

Class #640: one-session program: Wednesday, October 18, 9:00 a.m. 4:00 p.m. (lunch on your own); 20 Thornwood Drive; \$60.

(Continued on page 3)

"A Great Year for Bubbly!"

The grape harvest in New York is not expected to approach last year's record 191,000 tons. But the silver lining to the region's cool, wet summer is that this "looks like it will be a great year for premium sparkling wine!" That's according to Thomas Henick-Kling, director of Cornell University's Wine Research and Extension Program at the Experiment Station.

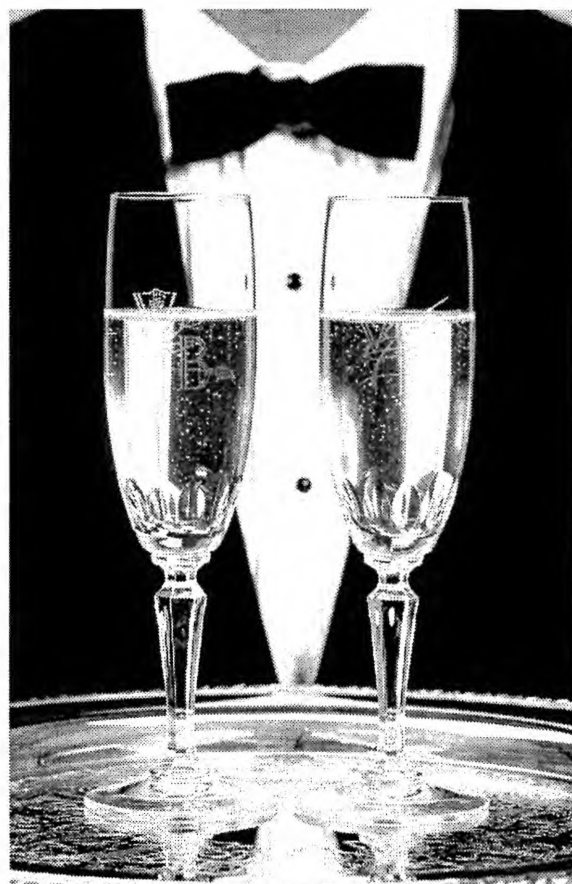
"The cool summer and fall which we have been having are ideal for ripening delicately flavored fruit with low sugar and low phenol content," says Henick-Kling. "While the very hot 1999 was not at all ideal for making great sparkling wines, 2000 is." Henick-Kling is advising wineries to consider using more of their fruit for sparkling wines this year, cautioning them "to exclude Botrytis infected fruit from sparkling base wines." The wet summer increased the incidence of bunch rot, which can leave distinctive off-flavors when allowed to develop.

The down side on the 2000 grape harvest is that early frost in some vineyard areas at the end of September on top of the cool, rainy summer forced some grape growers are having to harvest grapes before they are fully ripe. "Great care must be taken in sorting the immature fruit out and adjusting the fermentation conditions to increase flavor intensity" says Henick-Kling.

And there's good news again. After the early frost which damaged some leaves, the sunny and warm days we have had just recently have given us wonderfully flavored Chardonnay, Pinot Gris, and Gewürztraminer, says Henick-Kling. Some Pinot Noir and Merlot are already ripe. The remaining Pinot Noir and Cabernet Franc are ripening beautifully. The early ripening hybrids like Cayuga White were of excellent quality. Thus, after a difficult, cool season we can look forward to intensely flavored wines with great aging potential. And in two years we will be enjoying the first of the great sparkling wines from 2000.

Winemaking is both an art and a science. Factors influencing a year's press includes the weather during the growing season and at harvest, and the ineffable flavors contributed by the local earth, air, nutrient and water, and viticultural techniques - "terroir," as the ex-

(Continued on page 2)



Conditions during this year's growing and harvest season are excellent for making sparkling wines. They will be ready to taste in 2002.

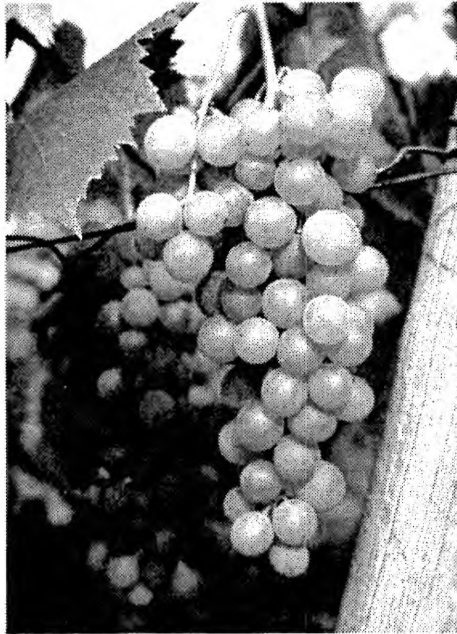
(BUBBLY, continued from page 1)

perts say. Other important factors are the flavor maturity at harvest and winemaking techniques.

To help the over 140 New York wineries make the most of each year's crop, Henick-Kling distributes a electronic newsletters during the fall. This year, he is focusing on enhancing fruit flavor and suppressing unripe, grassy flavors.

"In 1997, we had ripe flavors, but very high acidity," said Henick-Kling. "High acidity can be okay in white wines, but is very disrupting in red wines." He is advising wine makers to make sure the acidity in the red wine is in balance with the flavors and the tannins.

Henick-Kling also suggests heat for under-ripe red grapes. "Heating helps extract color and flavor and destroy unripe, grassy flavors, and can also improve unripe white wines," he says. He also says not to leave underripe red grapes in contact with the skin for a long time. Instead, consider pressing them off before completion of alcoholic fermentation. Henick-Kling also



Viticultural practices are only one of many factors in making good Finger Lakes wines.

suggests using flavor enhancing enzymes and yeasts to enhance varietal fruit flavors.

"There still is time," says Henick-Kling, when asked to comment on this year's harvest in early October. "We might be blessed with a sunny fall and will have wonderfully flavored fruit!"

The 2000 New York grape crop is expected to be 168,000 tons, down 18 percent from last year's record crop of 191,000 tons. Approximately half of each year's tonnage is used for wine. Henick-Kling is one of 25 Cornell University faculty and extension educators who work hard to insure that New York grape growers and juice and wine processors can deliver high-quality, nutritious products at reasonable costs. The associate professor of wine microbiology and fermentation technology at the New York State Agricultural Experiment Station conducts research on the influence of viticultural and vinification techniques on wine quality as well as the suitability of new grape crosses for winemaking and general wine analysis.

L. McCandless

Vittum Named Honorary Member of the NYS Seed Association

Morrie Vittum, Professor Emeritus and former chairman of the Department of Seed and Vegetable Sciences at the Agricultural Experiment Station, has been named an honorary member of the New York State Seed Association. Vittum was presented with a plaque by Alan Taylor, professor of Seed Science and Technology, on June 23, at the Horticultural Science picnic.

Although he retired from the Station in 1983, Vittum served as Secretary-Treasurer of the association from the early '80s until the end of 1999. During that time, Vittum's duties included maintaining the membership rolls and producing the NYS Seed Association's newsletter. "Morrie took on a job as a volunteer job and became very dedicated to it," said Don Barton, who served as director of the Station during Vittum's tenure.

Vittum himself was very low-key about the presentation. "It was a nice honor," he said. "I didn't really do much. I just tried to act as a link between the seed industry and researchers."

Vittum's research during his 36 years at the Station was multifaceted. He cooperated with other faculty in research on fertilizer rates, ratio and placement experiments, interactions of tomato varieties with fertility levels, and the incidence of root rot and yields of peas. Vittum also established a long-term experiment on the Station's Darrow Farm where a new pond was constructed in order to study the interaction of irrigation, fertility levels, varieties and spacing of five crops. Vittum was named chairman of the Seed and Vegetable Department in 1960 and remained in that position until he retired.

Vittum and his wife Winnie are now enjoying retirement in Clifton Springs.

J. Zakour



Station Club Banquet

November 3, 2000

Club 86

Social Hour 6:00 pm

Dinner 7:00 pm



Menu

Baked Half Chicken

Broiled Whitefish

NY Strip Steak

Portabella Mushroom

Eggplant Parmigiana



See your department rep for details.



Music provided by
"The California Kid"

(BRIEFS, continued from page 1)

Discover what you really want out of life and how to get it. If you have set goals in the past, and have not reached them, this workshop helps you develop commitment and get the support you need. Learn how to set goals that are rooted in what matters to you, and that motivate you to take action. In this full day workshop, you will: Discover how to create a life you are passionate about without changing who you are; Determine why you have not met your goals and develop an action plan that jump-starts your heart; Find out what's stopping you and develop a support system that gets you going; Stop wondering if there is more to life and start creating a future you want. In the morning: Who You Are and What You Want; Balance Wheel-Where are you right now?; Values Clarification-What is your foundation?; Visioning Exercises-What do you want? In the afternoon: Getting in Action to Create Your Life; Uncover Your Gifts-What are the themes for your life?; Goal Setting/Planning-Where do you start?; Getting in Action-How do you keep moving forward?; Getting Support-Who can help?

Instructor: Martha Lasley, director of training, Leadership that Works.

Register on-line at <register.cit.cornell.edu:8000>

Résumé Critique

"Staff Only". Do you need an opinion on your résumé? Ask a human resource representative for suggestions. Please bring your résumé. October 17, 2000, 12:00 - 1:00 pm. Hagan Room; Schurman Hall, no fee. Register by calling OD&ES at 254-8370.

Annual Booksale and Exchange

It is that time of year to clean your personal library for the annual booksale/exchange on Nov. 11 in Jordan Hall. Donate your unwanted books (hard or soft cover) and receive 1 free for every 3 you donate. Puzzles are welcomed donations. The Library will accept book donations Nov. 9 & 10 during regular working hours. Please, no magazines or condensed Readers Digest. All proceeds benefit the Library.

Purchasing Workshop

On Wednesday, October 25, staff from

(Continued on page 4)

CALENDAR of EVENTS

OCTOBER 13-20, 2000

MEETINGS**Geneva Faculty Meeting**

Date: Tuesday, October 17
Time: 3:30 pm
Place: Jordan Hall staff room

SEMINARS**PLANT PATHOLOGY**

Date: Tuesday, October 17
Time: 3:30 pm
Place: Rm. 310, Barton Laboratory
Speaker: Dr. Anne E. Desjardins
Title: "WWDimock Lecture"

FOOD SCIENCE AND TECHNOLOGY

Date: Wednesday, October 18
Time: 10:30 am
Place: FS&T Conf.Rm. Food Research Lab, Second Floor
Speaker: Han-Bin (Ken) Chen
Title: "N-1 Omission Testing of Synthetic Gerwürztraminer Wine"

FITNESS**Taekardio**

Date: Mon., Oct. 16 and Tues., Oct. 17
Time: 12:00 pm
Place: Jordan Hall Auditorium

Aerobics

Date: Every Monday, Wednesday and Friday
Time: 12:10 - 1 pm
Place: Sawdust Cafe

CLASSIFIED

NEED TO SELL: 1991 Oldsmobile 88 royale, 3.8L V6, red, Air conditioning, automatic trans., power windows and seats, good condition! best offer. E-mail Thomas Bucher at tbb@nysaes.cornell.edu or call x2277.

CAR FOR SALE: 1991 Dodge Monaco sedan V6, 116,000 miles. Good condition, no rust. Near new tires, brakes and battery. Need to sell before September 30, 2000, \$1800 or best offer. E-mail Bruce at bdm24@nysaes.cornell.edu or call x2362.

FOR RENT: One and two bedroom apartments on 527 S.Main St. Available September 1st. Furnished, utilities included, lake view, & back yard. Contact Mrs. Somers 781-1950 & 789-2238.

FOR SALE: 1992 Toyota Camry LE V6 134K mi. Excellent condition. automatic, cruise, air, anti-lock brakes, air bag, AM-FM cassette, no rust, power windows and locks, white - very pretty car. \$5500. Email pm12 or call x2414 or 781-0218 after 6pm.

WANTED TO RENT: 1 bedroom apartment or furnished room from September 1 through November 30, 2000 for female visiting scientist from India. Please respond to Dr. Geza Hrazdina: gh10@cornell.edu or call at 787-2285.

(Continued in next column)

(CLASSIFIEDS, continued)

MOVING OVERSEAS: Selling all household property. Everything must go by October 11. Items include: 1991 Geo Prizm, 153K miles, still in excellent condition (serviced regularly with LeBrun Toyota in Geneva), with only one previous owner-\$1,800; and Sony Play Station (hardly used). Please contact Gus Gubba at ag36@cornell.edu or x2433 or 789-9905.

FOR RENT: 3 bedroom duplex- PreEmption Rd. Currently being remodeled. Basement laundry hookup, 1/2 attic, yard, flower/veg. garden. Enjoy country living within 1/2 mile walking distance of the Station! Non-smokers preferred, No dogs, security deposit. Available November. Call 781-1308.

FOR SALE: 1992 Isuzu Rodeo "SUV" 3.1L V6 127,000 miles. Good condition, very little rust. Five speed, air, AM-FM cassette, new brakes, new exhaust. \$4475 or best offer. E-mail Gary at gvw2@nysaes.cornell.edu or call 781-5307.

FOR SALE: Stone shield: new, untouched...still in the box...Mirage deflectashield with quad airflow vents...smoke color...fits 94-98 Chevy S10 or GMC S15 pickup trucks or 95-98 S10 Blazer and S15 Jimmy, Snow plowblade: E for Allis-Chalmers garden tractor, Luggage: 27" light brown vinyl and 23" brown vinyl suitcases, Electric indoor grill: T-fal multigrill (used once), Typewriter: Brother electric, Workout station: Weider crosstrainer flex HTS gym has butterfly attachment and leg curl attachment and a stair climber. It uses bands for resistance, Leather jacket: Ladies size 8 black fall/spring weight, Stereo components: pair of Kenwood 2-way speakers, pair of Pioneer 4-way speakers, Pioneer CD player single disk, LCS seroes tape deck-Dolby NR, Pioneer turntable. Delivery available for all items. Contact lmb16@cornell.edu.

CONDO AVAILABLE: Myrtle Beach South Carolina, for the week of December 2-9, 2000. Two bedroom, two bath, fully furnished kitchen, living room, patio, 3 large screen TVs, indoor and outdoor swimming pools, hot tub, whirlpool tub in the master bedroom, 1 mile from the beach and across the street from Broadway on the Beach. It is a great relaxing time and way to do your Christmas shopping. For more information call Jane Irwin at x2294 or e-mail mji4.

GOATS FOR SALE: Four purebred Nubian goat kids, 5 months old. \$40.00 each. Call Dave x2496 or 585-2248.

FOR SALE: White 1992 Geo Prizm, four doors, automatic and 137.3 K. miles. Passed annual inspection this week with new boots, new gas tank and one mirror. \$2,000. It must go somewhere before Nov. 4. If interested, please e-mail hz25@nysaes.cornell.edu or call x2610 (days), after 6:00 pm call 315-718-2294.

FOR SALE: 1989 Olds Ciera SL, 4 door, 3.3L engine, AC, all power, air conditioning. 33,000 miles. Asking \$3500. E-mail Penny Lynn at pyl1@nysaes.cornell.edu or call x2254.

FOR SALE: 1995 Ford Windstar, 47,000 miles, AM/FM Cassette, auto windows and doors, keyless entry, front wheel drive. Contact Nancy Long at 781-6950 or npl1.

FOR SALE: Empire Natural Gas space heater, model RH-25-1 (25,000 BTU) like new, used only a few times. Includes metal platform, flexible hose and piping. Cost \$389 new, asking \$250. Also, full size pool table, needs leveling \$75. x2496 ask for Dave, 585-2248 or 585-9922.

(BRIEFS, continued)

the Office for Purchasing Services will be presenting a workshop in Geneva. The morning session begins at 10:00 am with an introduction and overall presentation by Vince Patriarco, Director. Mini presentations by various purchasing teams, including Computer & Technology, Graphics, P-Card, MRO and Lab and Science, will conclude at 12:00 noon. Time will also be allotted for questions and meeting with the various commodity representatives. This meeting is open to all administrative staff as well as anyone else who has a particular interest or concern regarding purchasing policies and procedures.

The visit by Purchasing will conclude with a tour of the campus in the afternoon.

23rd Annual Book/Craft Sale



Saturday,
November 11, 2000 from
10:00 am to 3:00 pm in
Jordan Hall.



"I shall be telling this with a sigh
 Somewhere ages and ages hence:
 Two roads diverged in a wood, and I -
 I took the one less traveled by,
 And that has made all the difference."
 -Robert Frost



Holiday Parties

Department/unit holiday parties will be held this year on Friday, December 15, beginning at 1:00 pm.

Employees can now mark their calendars and begin planning their department/unit holiday parties.