



WEEK OF APRIL 21, 1991

STATION NOTES

CALENDAR OF EVENTS

Tuesday, April 23, 6:30 pm

Sawdust Cafe

English as a Second Language

Wednesday, April 24, 7:00 pm

Sawdust Cafe

Finger Lakes Stamp Club Meeting

Thursday, April 25, 6:30 pm

Sawdust Cafe

English as a Second Language

Saturday, April 27, 8:00 am

Staff Room & Lounge, Jordan Hall

Garlic Seed Foundation Meeting

Saturday, April 27, 1:00 pm

Auditorium, Jordan Hall

Arboretum Association Program

"Woody Plants for the Home Landscape"

SEMINARS

HORTICULTURAL SCIENCES

Date: Monday, April 22

Time: 10:30 am

Place: Staff Room, Jordan Hall

Speaker: Dr. Ray Oglesby, Acting
Director Cornell Global
Climate Change Program
and Dr. Harry Kaiser
Department of Agricultural
Economics Cornell
University, Ithaca

Topic: Global Climate Change

PLANT PATHOLOGY

Date: Wednesday, April 24

Time: 3:00 pm

Place: Room 133, Barton Lab

Speaker: Frances Trail
Department of Plant
Pathology, Geneva

Topic: The Role of Cutinase in the
Expression of Tissue
Specificity by Fungal Plant
Pathogens

TOM BURR PROMOTED TO FULL PROFESSOR

Tom Burr, Plant Pathology, has been promoted to Full Professor, effective April 1, 1991. Tom's program is research and extension on diseases of New York fruit crops and grapes.

Tom obtained a B.S. in Agricultural Sciences from the University of Arizona in 1971. He continued graduate studies there, and received an M.S. in Plant Pathology in 1973. He moved to the University of California, Berkeley, and in 1977 was granted a Ph.D. in Plant Pathology for his research on pathogenic and beneficial bacteria of potatoes under the guidance of Dr. Milt Schroth. Tom came to Cornell as an Assistant Professor in the Department of Plant Pathology at Geneva in 1977. He was promoted to Associate Professor in 1983.



Initially, Tom's major responsibility was as statewide extension leader for diseases of fruit crops. He also developed a strong research program particularly on bacterial diseases of fruit crops. In 1983, he took over the main research program on fungal and bacterial diseases of fruits. His program now includes research on apple scab, powdery mildew, and blister spot. For his research on blister spot he was given the Ciba-Geigy Award by the American Phytopathological Society in 1986.

In recent years, Tom has achieved national prominence for his work on the crown gall disease of grapevine. This disease causes serious losses in New York as well as many other grape growing regions in the world. Tom has shown how the causal bacterium survives latently in grapevines, only appearing when the vine is stressed, usually by cold injury. While on sabbatical leave in Australia in 1987-1988, he participated in development of a hot water treatment to eradicate the bacterium from vines to be used for planting new vineyards. Adoption of this technique is expected to reduce the losses caused by crown gall in New York vineyards. Last year, Tom received the Hutchins Award from the American Phytopathological Society in recognition of his contributions to the understanding and control of the crown gall problem.

Tom lives with his wife, Judy; son, Andy; and daughters, Alison and Holly, on Highland Avenue in Geneva.

ANNUAL WINE WORKSHOP HELD

A Wine Industry Workshop was held April 10 and 11 at the Experiment Station. The two-day workshop, organized by Thomas Henick-Kling, Food Science and Technology, was sponsored by Cornell Cooperative Extension, the Institute of Food Science, and the New York Wine and Grape Foundation. The previous twenty workshops had been organized by Don Downing, also of Food Science and Technology.

John Given, a self described "wine groupie", from Dutchess County, has been attending these workshops for many years. He said, "I first came here in 1980 or was it '81, as a fanatical winemaker. I thought I could learn something. When I first came people were talking about pH's and all kinds of things I didn't understand, because I had never taken any chemistry courses. But I kept coming and every time I would come, a little something would dribble down to the depths of my brain. I'd always walk away with something new. So it's been worth it to me. This is an annual event for me — when April comes, that means Geneva."

Director Jim Hunter welcomed not only Given, but more than 90 other individuals from New York, neighboring states, and Canada. Hunter, who has not been involved with either grape research or the wine industry during his 18 years in New York, admitted that he has "sampled the products some. I feel very positive about the changes that I've seen over those 18 years."

"It's a critical time for the industry," he added. "Many people have invested in new wineries, and at the same time the State budget situation is limiting our efforts at the Experiment Station, and also those of the Wine and Grape Foundation, which is partially funded by the State. These budget problems are restricting the contributions we can make to your industry."

"The Experiment Station is involved not only with research programs but extension programs also are an extremely important part of our overall effort. I think that's reflected in our role in the educational efforts today. Another example is the wine analysis laboratory. We hope that these kinds of efforts are leading to improvements in the quality of New York wines. One way in which you can assist us in our efforts, is to let us know in what ways we can do more to assist you."

James Hunt, Bureau of Alcohol, Tobacco, and Firearms, Washington, D.C., provided an update on wine regulations especially tailored to small wineries. He assured everyone at the workshop that President Bush likes New York wines and that they are served at the White House.

James Trezise, president of the New York Wine and Grape Foundation gave a presentation entitled, "Wine and Health — A Bottom Line Issue of the '90's". He said that, "alcohol is the tobacco of the 1990's, and wine is caught in the maelstrom of conflict, conjecture and controversy surrounding use, abuse and responsibility. In some California communities,



Ben Gavitt, Food Science, discusses the qualities of wine to a workshop attendee.

there is a debate on whether to ban the children's classic, *Little Red Riding Hood* because the kind elderly grandma has a glass of wine at the end and feels better. The wine industry has done a dismal job of differentiating itself in the mind of the public from the other alcoholic beverages. Wine is an agricultural product. Wine attracts tourism. We have a tremendous amount going for us. We need to work together educating ourselves about all these issues if the wine industry is to survive and prosper."

Local speakers gave presentations covering Winemaking Techniques, Current Issues in Viticulture, Fining to Make Good Wines Better, Wine Flavor, and Juice and Wine Analysis as a Tool for Quality Control. Speakers included: Gil Stoewsand, Thomas Henick-Kling, and Don Splittstoesser, Food Science and Technology, Geneva; Gary Howard and Robert Pool, Horticultural Sciences, Geneva; Tim Dennehy, Entomology, Geneva; Tom Burr and Dennis Gonsalves,

(Workshop continued)

Plant Pathology, Geneva; Timothy Weigle, Cornell IPM grape specialist, Fredonia; and David Peterson, Cornell Cooperative Extension, Penn Yan.

Also on the program were speakers from local wineries. They were Ann Raffetto and John Herbert, Wagner Vineyards; David Munksgard and Steven DiFrancesco, Glenora Wine Cellars; Robert Distler, Taylor Wine Company; James Gifford, Fox Run Vineyards; David Whiting McGregor Vineyard and Winery; Domenic Carisetti, Canandaigua Wine Company. Patricia Hanley, Rohm Tech Inc. and Roland Riesen, Ohio State University, also made presentations.

A wine tasting and banquet was held Wednesday, April 10 at the Scandling Center on the campus of Hobart and William Smith Colleges. James Trezise, president of the New York Wine and Grape Foundation was the keynote speaker.

Workshop organizer, Thomas Henick-King, said he was pleased with how it went. Comments he received were very favorable and he was also encouraged with the number of people who attended, considering the present economic situation. He also said that, "There has been an evolution in the industry, and in the quality of its people. They are now very competent and well trained individuals."

James Hunt, regulator from Washington D.C., showed a slide at the workshop providing some advice on stomping grapes. It read, "Please Wash Your Feet Before Returning To Work."

Bernadine Aldwinckle

OFFICIAL UNIVERSITY HOLIDAYS FOR 1991-92

HOLIDAY	DAY(S) OF OBSERVANCE
Memorial Day	Monday, May 27, 1991
Independence Day	Thursday, July 4, 1991
Labor Day	Monday, September, 2, 1991
Thanksgiving	Thursday, November 28, 1991 Friday, November 29, 1991
Winter Holiday	Wednesday, December 25, 1991 Thursday, December 26, 1991 Friday, December 27, 1991 Monday, December 30, 1991 Tuesday, December 31, 1991 Wednesday, January 1, 1992



PEOPLE, POLICIES AND PROCEDURES

• Promotion

Vince Volland, Plumbing Shop, has been promoted. In addition to working in the Plumbing Shop, Vince will also be working in the Heating Plant.

AUNT JORDIE SAYS...



Dear Aunt Jordie:

I was hired last year. During coffee break my co-workers were discussing retirement. What are the different tiers?

Signed: Confused

Dear Confused:

There are four tiers in the New York State Employees Retirement System. Retirement benefits are based on the date of membership and the corresponding Tier of coverage. currently, there are four retirement tiers. Tier I members are persons who joined the retirement system before July 1, 1973. Tier II members joined between July 1, 1973 and July 26, 1976. Tier III members joined between July 27, 1976 and August 31, 1983. Tier IV members joined after September 1, 1983. Also, full-time academic and professional employees who hold eligible SUNY titles may choose to enroll in the Optional Retirement Plan (TIAA/CREF). Please keep in mind that each system has its own rules and regulations. When you discuss retirement be aware of what your tier's rules are.

SPRING AUTO SALE REMINDER

If you in the market for a new or used car, don't forget about the Cornell Federal Credit Union Spring Invitational Auto Sale running from Monday, April 22 through Monday, April 29. Stop by the Personnel Office and pick up a special invitation and information sheet. Participating dealers in Geneva are:

***Bob Stenzel Chevy, Buick, Geo
D'Amico Chrysler Plymouth
Geneva Toyota, Jeep, Eagle***

ARBOR DAY REMINDER

The Geneva Arboretum Association will host an afternoon program on woody plants for the home landscape on Saturday, April 27, in the Jordan Hall Auditorium from 1:00 to 4:00 p.m. Registration begins at noon. A donation of \$5 at the door will help defray program costs. For further information contact Dr. Martin Goffinet, Horticultural Sciences, at x392.

CLASSIFIEDS

HOUSEMATE WANTED: Female wanted to share a 2-bedroom apartment beginning June 15. Off-street parking, within walking distance of Madia's Market and Station. Non-smoker, no pets. Deposit required. Rent is \$205/month plus gas and electric (approx. \$21/month). For more information contact Cathy Matteson at x312.

FOR SALE: Radial snow tires GR78 15" mounted on chevy rims. \$50 each. Call Bonnie Carney at x280.

HOUSESITTING: Graduate student interested in housesitting your home while you are away this summer. Call Darlene at x245.

MISSING from Graphic Arts Studio in Jordan Hall: Four-foot long aluminum straight edge with bottom gripper. Desparately needed piece of equipment! If anyone borrowed this straight edge and has forgotten to return it, please bring it by soon.

MISSING: The marker for the tree dedicated to Dr. Marx is missing. Anyone with information please contact Tom DeYulio in the Greenhouse at x293.

DIRECTORIES AVAILABLE: There is a number of 1990-91 *Directory of Professional Workers in State Agricultural Experiment Stations and Other Cooperating State Institutions* available. Contact Kathy DeRosa for a copy.