

CORNELL
UNIVERSITY

STATION NEWS

GENEVA
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MARCH 22-29, 1996

BRIEFS

NEW STATE INCOME
TAX DEDUCTIONS TO TAKE EFFECT

New withholding rates will be in effect April 1, 1996 for New York State Income Tax deductions. The state revised the deduction tables to reflect the 1996 personal income tax law. Checks received after April 1, 1996 will reflect these new rates and should show a slight decrease in New York State tax withheld.

TASTING IS SMELLING
IS BELIEVING

Members of the Cornell Food Science Club, the student chapter of the Institute of Food Technologists, which involves both Geneva and Ithaca students, are taking their show on the road. They gave a food science demonstration in two afternoon science classes at Boynton Middle School, in Ithaca, recently. The sixth grade students in Mrs. Munks' classes were asked: "What is taste?" as their daily writing assignment. The Cornell Food Science students then took over teaching for the day with hands-on and tasting demonstrations. The students learned about the different areas of the tongue that can sense the four tastes: sweet, sour, bitter, and salty. The kids were excited as they could not tell the difference between apple juice and white grape juice when they plugged their noses, but could definitely tell the difference when they released their noses and drank. What we often consider taste is actually sensed by smell, explained the Cornell students.

Flavor chemicals found in common foods were blotted for the students to smell and then compared to food samples that they tasted. Diacetyl was immediately identified as a buttery smell of their popcorn samples.

(Continued on page 4)

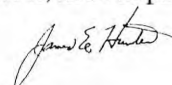
STATE SUPPORT FOR THE STATION

I am well aware of the anxiety all employees are feeling because of the state budget situation. If you read the *Cornell Chronicle* and newspapers, you know that President Rawlings and other Cornell officials have had negotiations with SUNY to affect the budget for the statutory colleges and the station. In a letter that was published in the *New York Times*, President Rawlings said, "The resources New York State provides to support the colleges at Cornell are a wise investment that insures the state a substantial return." I know that President Rawlings and other top Cornell administrators use Geneva as an example of a wise investment. And the station has the support of Dean Lund, as evident by the following quote from him: "Special funding for faculty and staff positions at the Experiment Station is, therefore, a priority for the College for 1996-1997."

Department chairs and others have been working with me to make the case for state support for Geneva. We have two documents in draft form that are written in lay language for government officials and station supporters that highlight some of our contributions, especially economically, and identify the state support we need to continue our mission. We believe those who benefit from our research and extension programs will back this effort to improve the state budget at Geneva. One step in this direction occurred when the NYS Associated Food Processors' Association invited me to talk about the station's role and the effect of budget cuts at a legislative luncheon in Syracuse and two weeks later at a legislative dinner in Batavia. Following my presentations, vice presidents of three major food processors in New York briefly told the legislators—a total of 24 at the two occasions—that the research and development work at Geneva is critical to their companies, and that the cuts have already damaged our ability to help them.

Further evidence of our stockholders' efforts to help the station is seen in a document entitled "1996 Legislative Recommendations and Policy Statements" that was just published by the Council of Agricultural Organizations, Inc. After a couple of paragraphs telling how our work helps the fruit and vegetable industries remain competitive, and the impact of approximately a 30 percent cut in our state budget over the last seven years, the Council voted to approve the following recommendation that will go to the Governor and the legislature: "We recommend that a one-time \$250,000 appropriation be made for the purchase of new and updated food processing equipment and \$200,000 be appropriated for equipment for the field research programs, and that the budget [for Geneva] be increased by \$1 million over three years to enhance research and technology transfer capabilities." To be realistic, we must recognize that this is only one of many recommendations the Council makes. However, the impassioned statements of support made by representatives of several organizations before the recommendation was adopted was much stronger than those made for other items on the Council's agenda.

We have supporters in the private sector who are willing to speak on behalf of the station to state officials in Albany. I will continue to work with these people and the administration in Ithaca to improve the state budget for the station. I strongly believe in the future of the station, efforts are underway to assure it, and I hope your awareness of these efforts helps ease the anxiety.



25th ANNUAL NEW YORK WINE INDUSTRY WORKSHOP

3-5 April 1996



theme:

*"translating good grapes
into good wine -
optimizing grape maturity
in the vineyard and
adjusting vinification
techniques to bring
desired fruit characteristics
into wine"*

**New York State
Agricultural Experiment Station
Jordan Hall • Cornell University
Geneva, NY**

Sponsored by:
**Dept. of Food Science & Technology
Cornell Cooperative Extension
New York Wine & Grape Foundation**



WINE INDUSTRY WORKSHOP

On April 3-5, 1996, the Department of Food Science & Technology, Cornell Cooperative Extension and NY Wine & Grape Foundation will sponsor the 25th Annual New York Wine Industry Workshop at the New York State Agricultural Experiment Station. Information on the workshop can be obtained through the WWW at <http://www.nysaes.cornell.edu/fst/faculty/henick/wiw/index.html>

The theme of the workshop is translating good grapes into good wine—optimizing grape maturity in the vineyard and adjusting vinification techniques to bring desired fruit characteristics into wine.

On Wednesday, April 3, the program begins with registration at 8:30 am. The areas to be discussed will be: History of the Wine Industry Workshop; Classic Expression of the Riesling Grapes in New York State, 1955-1995; Unlimited Options for Labrusca Grapes; Promising Merlot and Cabernet Sauvignon for New York; Weather, Berry Development, Harvest Prediction. The workshop will adjourn at approximately 4:10 pm. At 6:00 pm there is a New York Sparkling Wine Reception and Wine Tasting with a banquet immediately following at 7:30 at the Scandling Center on the campus of Hobart and William Smith Colleges.

On Thursday, April 4, the workshop begins at 9:00 am covering the areas of Flavor Maturity; Winemaking Options to Enhance Desired Flavors and Color; New Wine Products. The workshop is scheduled to adjourn at approximately 4:00 pm.

The fee for the workshop is \$130 for both days including lunches and the banquet. If you do not wish to attend the banquet, just the workshop and lunches, the fee is \$105. If you would like to attend the sparkling wine reception and banquet only, the fee is \$35. Deadline for registration to the 25th Annual New York Wine Industry Workshop is Friday, March 22, 1996.

On Friday, April 5, the Bureau of Alcohol, Tobacco and Firearms will be holding a seminar, free of charge, on records, reports, and labeling.

Concurrent with the New York Wine Industry Workshop, there will be a seminar offered by the New York Wine & Grape Foundation on Thursday, April 4, at 1:00 pm. Presentations will be by Bruce Bruen of the New York State Liquor Authority and Bob Lewis of New York State Dept. of Ag & Mkts on Direct Marketing to Consumers at Farmers' Markets. At 4:00 pm, Charles Cramton, New York Wine & Grape Foundation's legal counsel will discuss Legalities of Marketing: Update of Winery Handbook. Deadline for registration is April 4, 1996. To register, telephone the Foundation at 315-536-7442 or fax them at 315-536-0719.

Retirement Party for Dr. Don Splittstoesser and Dr. Gil Stoewsand

Date: April 27, 1996

Time: 6:00 pm cocktails/7:30 pm dinner

Place: Geneva Country Club, Lochland Road, Geneva, NY 14456

Dinner Cost: \$14.00 (cash bar)

Menu:

Entree choices: Chicken Jacqueline (port wine, apple and cream sauce with toasted almonds)
Salmon
Prime Rib

Dinner includes:

entree, salad, fresh vegetable, twice baked potato, freshly baked rolls, dessert, coffee and tea.

Please respond to:
Deborah Ditzell, Adm. Asst., Dept. of Food Science & Technology,
NYSAES, P. O. Box 462, Geneva, NY, 14456

Please respond by **April 17, 1996** for dinner reservations.
Return the bottom section with your check payable to Deborah L. Ditzell.

Please print:

Name(s): _____

Address: _____

Phone: _____

Dinner Choices: _____ Chicken Jacqueline (\$14)
_____ Salmon (\$14)
_____ Prime Rib (\$14)

_____ **Total Number Attending**

Gift donation: _____ Dr. Splittstoesser
_____ Dr. Stoewsand

Total Check: _____



Please respond by April 17, 1996. Make check payable to Deborah L. Ditzell.

THIS WEEK'S CALENDAR

MARCH 22-29, 1996

EVENTS • MEETINGS

Monday, March 25, 6:30 pm

Staff Room, Jordan Hall

English as a Second Language

Wednesday, March 27, 3:00 pm

Research Department Chairs' meeting,

Directors' Office

Wednesday, March 27, 6:30 pm

Staff Room, Jordan Hall

English as a Second Language

Thursday, March 28, 1:30 pm

Conference Room, Food Science

*Geneva Administrative Managers' /
Administrative Study Group Meeting*

SEMINARS

HORTICULTURAL SCIENCES

Date: Monday, March 25

Time: 11:00 am

Place: Staff Room, Jordan Hall

Speaker: Don Lisk

Professor Emeritus

Department of Fruit and

Vegetable Sciences, Ithaca

Topic: Dietary protection against
cancer

PLANT PATHOLOGY

Date: Monday, March 25

Time: 3:00 pm

Place: Room A133,

Barton Laboratory

Speaker: Eugene Erickson

Department of

Plant Pathology, Geneva

Topic: Distribution of sensitivities to
3 DMI fungicides among
baseline and resistant popula
tions of the grape powdery
mildew fungus, *Uncinula
necator*

FINANCIAL AID AND CCTS WORKSHOP TO BE OFFERED

On April 4, from noon-1:30 pm, in room 310 Barton Laboratory, Carol Peterson from Financial Aid, and Maureen Brull from Cornell Children's Tuition Scholarship (CCTS) Program, will host a workshop designed to guide employees through the process of applying for and understanding the benefit of the CCTS Program and applying for the Tuition Assistance Program (TAP). A question and answer period is planned.

To sign up for this workshop, please fill out and return the form below by March 29 to Personnel, Jordan Hall.

Financial Aid and CCTS Workshop

April 4, 1996

Return this form by **March 29** to Personnel, Jordan Hall

NAME _____

DEPARTMENT _____

PHONE _____

Aerobics at the Sawdust Cafe

beginning at 12:10 pm every
Monday, Wednesday and Friday

Everyone is welcome

No sign-up necessary



PEOPLE

A Note of Thanks to everyone who bought tickets for the Train Raffle. \$409 was raised for the Stein family, and a very happy Marlene Egan of Naples walked away with the train.

Spring

(BRIEFS, Cont.)

The sixth graders asked many questions regarding the safety of the flavors and how flavors are added to foods. The Cornell students enjoyed the opportunity to interact with younger students and introduce food science to them.

Rachael Strieter arranged the project and Jonathan Licker (a student who works with Thomas Henick-Kling) designed the course. They helped teach the course along with Rachel Adleman, Susan Connell, Kathryn Deibler (a student of Terry Acree's), and Joanne Langdon.

"We're going to give the same demonstration to a Brownie troupe in Ithaca on Monday and hope to bring it to Geneva in the near future," said Licker.

URL OF THE WEEK

Trying to find a missing friend, high school buddy, lost lover? Try: <http://www.switchboard.com> and be amazed.