



WEEK of JULY 3, 1994

# STATION NOTES



## CALENDAR of EVENTS

### Monday, July 4

Independence Day  
*Station Closed*

### Wednesday, July 6, 12:10 pm

Sawdust Cafe  
*Aerobics/Fitness class for all employees*

### Wednesday, July 6, 6:30 pm

Sawdust Cafe  
*English as a Second Language*

### Friday, July 8, 8:30 am

Staff Room, Jordan Hall  
*Worker Protection Standard Training for Handlers*

### Friday, July 8, 12:10 pm

Sawdust Cafe  
*Aerobics/Fitness class for all employees*

### Friday, July 8, 6:30 pm

Sawdust Cafe  
*English as a Second Language*

## SEMINAR

### Molecular Biology Group and GEC

**Date:** Wednesday, July 6

**Time:** 10:30 am

**Place:** Staff Room, Jordan Hall

**Speaker:** Muhammad A. Lodhi  
Department of Horticultural Sciences

**Topic:** Quantitative trait loci analysis of morphological and disease resistance traits in grapes

*For more information, call Warren Lamboy x259 or Juliet Tang x453*

## DEADLINES



**July 1**—Requests for extension, revision or new hatch projects due to Judy Birkett, Business Office.

## STATION SOFTBALL

### Last week's results:

Thursday, June 23	GR def. XT
Tuesday, June 28	HS def. XT
Wednesday June 29	ENT def. GR

### This week's schedule:

Tuesday, July 5	XT vs. PP
Wednesday, July 6	BP vs. ENT
Thursday, July 7	HS vs. GR

## STUDENT OUTREACH AT THE STATION

With the start of the summer field crew season, new young faces abound in every department at the Experiment Station. Two local students, James Cocola and Kerrie Frisinger, the Valedictorian and the Salutatorian of the Class of 1994 at Geneva High School respectively, are working in the PGRU laboratory this summer.

It is the third year that PGRU has participated in the USDA-ARS Valedictorian/Salutatorian Program. Outstanding high school students are given an opportunity for orientation to science in agriculture and to better understand the expanded role of agricultural research in modern American life. Students are provided worthwhile and productive work experiences with an ARS mentor who identify a short-term, comprehensive research project which exposes the student to the total research environment.



*James Cocola and Kerrie Frisinger load DNA samples on an agarose gel.*

Under the guidance of Amy Szewc-McFadden, Cocola and Frisinger are concentrating on activities in the lab to apply molecular methods to quantify genetic diversity in *Brassica* (broccoli/cabbage), *Malus* (apple), *Vitis* (grape) and other molecular analysis based on PCR methodology. Both students will be exposed to other laboratory operations such as use of restriction enzyme digests, Southern hybridization using chemiluminescence, and spectrophotometer reading, DNA extracts, PCR, and recording lab results. They will also be assisting in the collection of plant tissue in greenhouse or field plots.

Cocola, who will be attending Harvard University in the fall, was an AP Scholar with honors, a National Merit Finalist, a member of the basketball, soccer, and tennis teams, as well as president of the student council at GHS. Frisinger, who plans to major in biology at Cornell University, was a member of the basketball, softball, and tennis teams, and National Honor Society. She received National Science merit awards in biology, chemistry and physics.

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## POLICIES, PROCEDURES, and PEOPLE

### • Promotion

Ann Best, Buildings and Properties, has been promoted from Custodian I to Accounts Assistant III, effective July 7. She has been working at the Geneva Experiment Station since July, 1991.

### • Mark Your Calendar

The Iron Age Safety Shoe Company will bring their Shoe Mobile to the Station on Thursday, July 21, from 10:00 am to 4:00 pm. They will be parked in front of the Sawdust Cafe.

## WITH NYSAES HELP, NEW YORK WINERIES BRING HOME THE GOLD

New York is the second largest wine producing state in the nation. Statewide, there are about 95 wineries in four growing regions, but, since the Civil War, the Finger Lakes has been the center of the New York wine industry. Today, about 90% of the state's wine is made in the Finger Lakes. And, although it has been a long struggle, Finger Lakes wines are finally beginning to gain the national and international recognition they deserve.

"Over the past decade, the research in enology and viticulture that has been performed at the Experiment Station and communicated back to the industry has made a big difference to the wine industry in New York and the Finger Lakes in particular," said James Trezise, president of the New York Wine & Grape Foundation (NYWGF). "The wine industry and the Geneva Experiment Station have been working together for everybody's benefit to enhance the image of New York as a wine-producing region."

The results of the collaboration are telling. At five recent, major competitions, wines from the Finger Lakes region were among the world's highest rated. Swedish Hill Vineyards, Wagner Vineyards and Dr. Konstantin Frank's Vinifera Wine Cellars led New York's medal charge.

Of those, Swedish Hill captured a Gold and "Best of Price Class" designation for its 1992 Cayuga, a medium-bodied, pleasantly fruity, off-dry wine, made from the French-American varietal of the same name that was introduced by John Einset and Willard Robinson at the Geneva Experiment Station in 1972.

The Cayuga White is a very productive, moderately hardy grape that is a cross between Seyval and Schuyler. Much of the wine made from this variety is used for blending. By itself, it makes a good wine that resembles a Riesling in character.

"Wineries like Swedish Hill that have done a good job with the Cayuga grape are showing what a glorious wine it can be," said Trezise. "Development of the Cayuga grape by the Experiment Station has been a real boon to the New York wine industry."

Swedish Hill Cayuga was also very well received at the London Wine Trade Fair in England in May. "Not only were the English vintners interested in trying to grow the Cayuga varietal, but consumers were quite impressed by the taste," noted Susan Spence, Director of Information Services at the NYWGF.

Other wines of interest that won recent medals included Dr. Konstantin Frank's Vinifera Wine Cellars 1991 Cabernet Sauvignon, Wagner Vineyards 1992 Niagara, and two dessert wines—Swedish Hill's 1993 Later Harvest Vignoles, and Wagner Vineyards 1990 Ravat Blanc Ice Wine.

"Across the board, the quality and consistency of New York wines has improved dramatically over the last decade," said Trezise. "You've heard the saying, 'Great wines come from the vineyard,' well, if you don't have really good grapes to begin with, you won't have good wines."

Trezise went on to praise the work of Bob Pool, Bruce Reisch and a number of other researchers at the Station "who deserve a tremendous amount of credit for the work they have done in viticulture—in grape growing and improving the quality of grapes." In enology, "the analysis and feedback available from Thomas Henick-Kling's wine lab has been instrumental in helping vintners improve their wines."

## VENDING MACHINES TO BE REMOVED FROM SAWDUST CAFE

The Station has received word that the vendor is planning on removing the food vending machine in the Sawdust Cafe shortly. This is because little is sold from the machine and the products go stale, plus it is not economically profitable for the vendor. However, the vendor is planning to leave the soft drink machine. If there are strong complaints about this proposed change in vending service, please contact Pat Krauss at x201 or by QuickMail.

## CLASSIFIEDS

**REDUCED FOR QUICK SALE:** Chair with footstool (\$7.50), coffee table (\$3.50), table lamp (\$2.50), desk lamp (\$1.50), dresser (\$7.50), kitchen table (\$12.00), used, fair condition, call Cathy x312 or 789-1425.

**MOVING SALE:** Family tent (9' X 12', never used), \$90; Coleman 2-burner white gas stove, \$15; Assorted ice chest/coolers (3), \$10 for all; Kitchen table w/4 chairs, \$45; Microwave cart, \$25; Car-top carrier, \$25; Weight bench w/110 lb. barbell set, \$35; Computer desk, \$50; Computer (512K Leading Edge, dual floppy, w/ keyboard and monochrome monitor), \$125; Stereo system (Receiver, Phono, 8-track tape deck!, 4 bookshelf speakers, w/stereo stand), \$35. Call Pete x453 or Carol x313.

**FOR SALE:** 1993 Mazda B2600I King Cab 4x4. 34,000 miles. \$13,500 or best offer. Call Rob at x215 after 4:00 pm or 462-6016.

**FREE KITTENS:** Seven-weeks old. Call Franzine after 5:00 pm at 789-8112.

**FOR SALE:** 83 Honda Accord LX. AC, 5-speed. Good visitors car: reliable, comfortable, good mileage, but starting to rust. \$1500 Thomas x 218