

CORNELL  
UNIVERSITY

## STATION NEWS

GENEVA  
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SEPTEMBER 18-25, 1998

## BRIEFS

## ORGANIC FARMERS TO MEET

The September 24 meeting of New York Certified Organic, Inc., will be from 10:00 am to 3:00 pm in the auditorium of Jordan Hall. This event has been under development for several months and will feature five guest speakers who will discuss "Soil Fertility for Organic Farmers." The topic focus will be on how to interpret soil tests and how to plan an appropriate fertility improvement regime based on test results.

Speakers for the meeting will be:

- Dave Mattocks, president of the Fertrell Fertilizer Co. He has worked extensively in agricultural consulting on soil fertility and supplies the organic community throughout the United States with organic fertility materials.

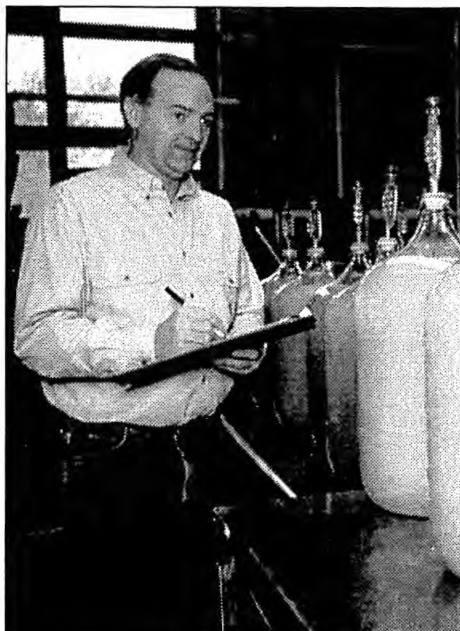
- Don Jones, a Western New York agronomist who works with Crop Production Services, Agrico Chemical Co., and with Agway. He is involved with the Empire State Soil Fertility Assoc., Cooperative Extension and NY Vegetable Growers, and he operates a family farm in North Carolina.

- Rich Wildman, owner and operator of Agricultural Consulting Services, Inc., in Rochester. He has also worked with ConsulAg, an agricultural consulting service in the Finger Lakes.

- Bob Hudak, a biological farming consultant with AgBioTech, Rochester, who works primarily in Central and Western NY and has also consulted throughout the US, Canada and the Caribbean. He has worked for over 30 years in nursery production and agricultural consulting.

- Dr. Richard Lieb, a recently retired SUNY Brockport professor of Geology, who specializes in paleontology, fossils and sedi-

(Continued on page 2)

SEPARATING FINE FRUIT AND  
VEGETABLE WINE FROM 'PLONK'

In the past, wine made from New York State fruit, like strawberries, apples, cherries and peaches, and vegetables, like rhubarb, has been considered the ugly stepchild of winemaking. That was then.

This is now: Thanks to new Cornell University research, full, robust-flavor fruit or vegetable wines could be available on a wider basis. Robert Kime, food science pilot plant manager at the Geneva Station, believes he has found the alcohol-content threshold that separates fine fruit wine from cheap, inferior wine—what the British call "plonk."

"It's a fine line," says Kime, explaining that when winemakers, commercial and domestic, allow the fruit-fermentation process to exceed an alcohol content of 10.5 percent, the wine's flavor can be ruined.

Kime, who has worked with a number of wineries in the New York Finger Lakes region, notes that winemakers invariably sacrifice flavor by making fruit wine with the same alcohol content as wine made from grapes.

Grape wine can have an alcohol content as high as 11 or 12 percent and still be excellent. However, Kime says, alcohol is a solvent that can react with and dissolve flavor compounds in other fruits and vegetables when it reaches levels of 11 percent or higher.

"Higher alcohol content vaporizes the flavors, and they escape through the bubbler overnight," he says.

To prevent fruit wine from becoming tasteless or cloying, Kime suggests stopping the fermentation cold. When the fermenting fruit or vegetables reach about 10.5 percent alcohol, he halts fermentation by refrigeration at 28 degrees Fahrenheit.

(Continued on page 2)

Much recent media attention has been showered on Bob Kime. In addition to the article about his advances in fruit winemaking, Kime was recently featured in a national magazine article, and that, in turn, led to a front page story in the August 30 edition of the *Sunday Finger Lakes Times*. In "The Hum of Bees: A Civilization Made of Flowers, Light, and Wax," native Genevan Shirley Brind Morrow recalls time spent working with Kime to learn about bees. Although her memoir focuses on bees, their lives and habits, it also prominently highlights Kime and his many talents and led to the newspaper article with Kime's 5'x8' photo on the front page.

(BRIEFS, continued)

mentary rock. He will speak on the parent rock materials that make up NY soils and how they affect soil chemistry and soil fertility.

Organic crop and market discussions, an update on the 1998 certification process, and socializing will take place. Station members are invited to attend.

## LIBRARY NEWS

We would like to announce some new enhancements to the BIOSIS database. This fall, many new fields and many more years of searchable data have been added.

In August 1998, the BIOSIS database was split in two. One database covers the years 1993-present and the other covers 1969-1992. You can switch from one database to the other while using BIOSIS.

The 69-92 BIOSIS is exactly the same as the 93-present version, which looks and performs the same but has some added features. To see a list of all fields and available display options, use the "View More/Less of Record" command in either version of BIOSIS.

The new URL for these enhanced BIOSIS databases is <http://campusgw.library.cornell.edu/cgi-bin/keyword.cgi?genre=all&query=biosis>

P. McDonald

## HEALTH INSURANCE OPTIONS

Employees and retirees are invited to review the current health insurance options on Monday, October 12, in the Jordan Hall auditorium. Retirees are encouraged to attend from 1:00-2:00 pm and active employees are encouraged to attend from 3:15-4:15 pm. We will review The Empire Plan, Blue Choice, and Preferred Care coverage. Handouts will be available with the most current information.

Since the open enrollment period has not been announced nor any changes to the various plans identified, this meeting will give us an opportunity to review the current 1998 information only.

If your physician will no longer participate in The Empire Plan effective January 1, 1999, this information may assist you during the open enrollment period in selecting the appropriate health insurance coverage for 1999.

C. Hibbard

## FOOD AND FIBER FUEL THE AMERICAN ECONOMY

Agriculture reaches far beyond the farm gate. The next time someone wonders aloud to you just what farmers and ranchers contribute other than putting food on America's tables, reassure them that farmers and ranchers also fuel a large part of the U.S. economy. While farming employs less than 1.4% of the nation's workforce, agricultural production, processing, manufacturing, transportation, and retailing account for nearly 23 million jobs, more than 17.3% of the civilian labor force.

The food and fiber systems, including those businesses providing inputs to agriculture, contribute almost \$983 billion to the nation's economy, or 13.5% of the value of all goods and services produced in the United States. Processing and handling of farm production provides the bulk of the food and fiber system's impact on the economy.

The industries that provide inputs for American agricultural production contribute almost \$319 billion to our nation's Gross Domestic Product (GDP), the value of goods and services produced in the U.S., and provide jobs for 4.4 million workers. Manufacturing, distribution, and marketing of farm products contributes \$601 million to our GDP and employ more than 16.8 million workers. These workers include people who hold jobs in processing, transportation, wholesale and retail trade, and food service firms such as restaurants and grocery stores. Add to that 1.6 million jobs held by farm workers nationally that return money to their communities. The nation's 2.6 million U.S. farms and ranches generate another \$63 billion of economy activity as a result.

From NYS Vegetable Growers Association News and the Buffalo News of Sunday, Jan. 11, 1998

(WINE FROM PLONK, continued)

In the United States, New York State is second only to California in wine production. But customers often find it difficult to buy fruit wines from New York wine producers.

Walker's Juice Co., Forestville, N.Y., a supplier of specialty fruit juice to U.S. wine producers, offers cherry, peach and rhubarb juice, in addition to grape juice, to make wines. In 1998, the company processed about six tons of rhubarb, about 30 tons of peaches and nearly 40 tons of sour cherries, according to owner Richard Walker. "Gradually, we're getting more cherry and peach juice available; the demand continues to expand," he says.

Kime says that up until recently, vinifera wines such as Riesling, Chardonnay and Pinot Noir were among the wines that most drinkers considered palatable. And yet, he says, New York is chock full of a variety of fruits suitable for making strawberry, blueberry, elderberry, gooseberry, blackberry, rhubarb, cherry, peach, plum, apricot and pear wines.

Wineries make all their vinifera wines in October and November, leaving their winemaking equipment idle the rest of the year. "The wineries have all this equipment; that's why some are making honey wines and fruit wines," says Kime. "Because fresh harvested fruit can be frozen, fruit wine can be made all year long."

B. Friedlander

SAES

## UPCOMING EVENTS

### Upcoming SAGES fall activities:

- Saturday, September 26, beginning at 6 pm, there will be a party at the Sawdust Cafe. People attending should bring a favorite food from their country. Drinks, desserts, and plates, etc., will be provided
- October 9-11, SAGES will be going to the potato seed farm research facility near Lake Placid, NY.
- October 31 (tentative), we are planning a Halloween costume party at the Sawdust Cafe.

If you have any questions about these activities please contact Dan at x416, x465, or e-mail dew11.



## EFFECTIVE COMMUNICATION SKILLS

### The Do's and Don'ts of Good Listening

Like any skill, listening takes practice and discipline. In today's team environment, listening skills are particularly vital. Here are the do's and don'ts of good listening.

- **DO** break the habit of thinking about what you will say next. If you start thinking about what you'll say next, you tune out the speaker. Likewise, if you immediately make a judgment on the merits of someone's point of view, you won't hear the whole message, and you'll stop listening.

- **DO** watch for body language and tone of voice. There's much more to be gained by taking the words and body language together. If, for example, someone says their conflict with another person isn't a big deal, do you notice that their face is flushed? These are signals that help you gain more information than you would just listening to the words.

- **DO** seek to gain a clear understanding. Make sure you understand what the person is saying by providing your interpretation. This ensures that you have understood the message as it was meant. Also, ask questions to verify your understanding. Give nonverbal cues to indicate you get the message, like nodding your head.

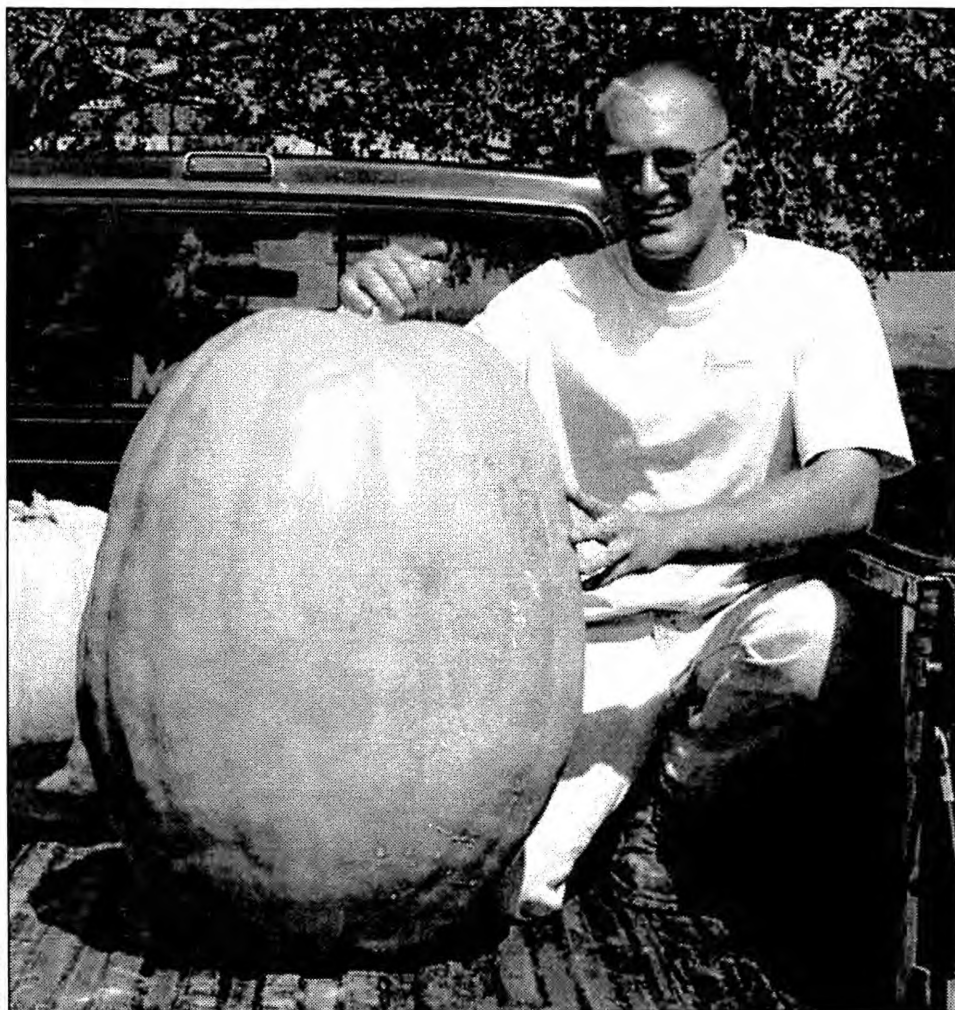
- **DON'T** change the subject too quickly. This signals to another person that you aren't really interested in what they're saying.

- **DON'T** launch into a story about your own similar experience. If you compare everything that's being said to your own experience, you're not really hearing what the other person is saying.

- **DON'T** agree with everything. Agreeing with everything a person is saying to placate them or to avoid conflict, does not mean you're a good listener.

*Cornell University Local Roads Program newsletter, Nuggets & Nibbles, Volume XVII, Number 2, Spring/Summer 1998, p. 11. No author listed.*

## MATT AND THE GIANT PUMPKIN



R. WAY

**N**ews photographer, Rob Way, caught Matt Wavrick of Horticultural Sciences with his impressive Atlantic Giant pumpkin last Friday. This is the third year that Matt has worked with Steve Reiners on pumpkin trials. New this year are some selections for powdery mildew resistance by Dick Robinson and for stronger handles by Molly Kyle (Plant Breeding, Ithaca). (See "Vegetable Breeding Field Day," *Station News*, September 4-11, 1998.) "The record-breaking pumpkin for this variety, which is actually a squash and not a true pumpkin, is over 1000 pounds," said Wavrick. "This one is only 175-200 pounds," he noted when asked if he was going to enter the giant in a size contest. "It's really just a baby, but it's the biggest one we've grown, yet," he added. Jim Ballerstein noted Wavrick's enthusiasm for pumpkins, and not only for the scale-tipping variety. Because of his attention to trait differences, Wavrick noticed an unintentional cross between two varieties and is following up with his own crosses. He also pointed out seed differences in a pea line to Norm Weeden, also of Horticultural Sciences, that enabled Weeden to make an important cross, said Ballerstein. In addition to having a green thumb, Wavrick is an ace bowler and has won the coveted Station High Scratch Male prize for the last two years.

**"Our limited perspective, our hopes and fears become our measure of life, and when circumstances don't fit our ideas, they become our difficulties."**

—BENJAMIN FRANKLIN—

## CALENDAR of EVENTS

SEPTEMBER 18-25, 1998

## EVENTS/MEETINGS

Wednesday, September 23, 3:00 pm

Director's Office

Geneva Chairs' meeting

## SEMINARS

### ENTOMOLOGY

**Date:** Tuesday, September 22, 1998

**Time:** 10:30 am

**Place:** Room 310 Barton Laboratory

**Speaker:** Mariana Wolfner  
Dept. of Genetics &  
Development

**Title:** Seminal Influences: Male-Derived Proteins that Cause Behavioral & Physiological Changes in Mated Female *Drosophila*

*Social interaction with speaker at 10:00 am.*

*Coffee and cookies will be available.*

### PLANT PATHOLOGY

**Date:** Tuesday, September 22, 1998

**Time:** 3:00 pm

**Place:** Room A133, Barton Laboratory

**Speaker:** Fred Magdoff  
University of Vermont  
Burlington, VT

**Title:** Reflections on the USDA SARE Program: Accomplishments and Future Directions

*There will be a reception for the speaker at 4:00 pm.*

### FOOD SCIENCE & TECHNOLOGY

**Date:** Wednesday, September 23, 1998

**Time:** 10:30 am

**Place:** FST Conference Room

**Speaker:** Jennifer L. Wilkins  
Division of Nutritional Sciences  
Cornell University, Ithaca

**Title:** Eating Seasonally and Locally—Consumer Participation in the Food System

## SAVE THE DATE

Friday, November 6, 1998

Club 86

Station Club Banquet



## EMPLOYEE OF THE YEAR

Nominations are now being accepted for Station Employee of the Year.

Letters of nomination should be submitted to Ed Lavin

(ehl2, x240),

Food Science  
Department, by

September 28. The outstanding employee will be announced at the Station Club Banquet on November 6.

Make certain that your dedicated co-worker gets credit

—submit your nomination, now!



## PEOPLE

### Welcome!

Plant Pathology welcomes Amy Andersen as the new Administrative Assistant. Stop by the office and say hello. Amy can be reached at x314. Her e-mail address is ada10.

Buildings and Properties is pleased to introduce C. Anthony Arno, Jr. Tony will be working in the Central Heating Plant as Heating Plant Relief. He fills the position previously held by William Hanvey who retired last month.

## CAR WASH

This Saturday (September 19), get your car washed for a small donation at Geneva Wal Mart between 9 am and 2 pm. The car wash is to raise money for a visit to the US for a family member of a Station post-doc.

## BOTTLE & CAN DRIVE

The Geneva High School Marching Band/Color Guard will hold a bottle & can drive Saturday, September 26, at the Northside Fire Department. Band students will canvas the city for donations or bottles and cans may be dropped off at the firehouse between 9:30 am-1:00 pm.

## SPORTS

Every Wednesday, starting Sept. 2 at 5:30 pm, there will be a pickup softball game behind Jordan Hall. Rain date would be on Thursday, same time. If interested contact Nestor Ortiz, x303 or nho1.

## CLASSIFIED

**FOR RENT:** Furnished studio apartment 4 miles from Station in wooded setting available from early October through late December. \$350/month includes all utilities except telephone. No smokers, no pets. Respond to geller@hws.edu.

**FOR SALE:** Bedroom set: full size bed with mattress and box springs, dresser (five drawers), and night stand (two drawers). In beautiful condition, bought new and used only about 18 months. \$350. Call Kathy, x371 or 789-2897.

**FOR SALE:** Color TV, 21" Sharp, \$40. E-mail pb27.

**FOR SALE:** Wine making supplies: yeast, carboys, corks, etc. Also beer-making kits and supplies. Contact John Ludwig at 539-3155 or jwl2.

**WANTED:** Used but well-working car (max \$3500) and mattress (with or without box springs). Contact Jean-Paul, x328.

**FOR SALE:** Nursery stock ready for fall planting. Over 50 species of shade tree available, 30 species of shrubs and 7 species of conifers. (E.g., Japanese maple, Pin oak, River birch, Tulip tree, Redbud, Golden Rain tree, Mountain ash, Corkscrew willow, White pine) Fall is a good time to plant, the plants roots have time to grow before winter and the plant gets a head start in the spring. Call Jim, x378 (jpe6).