

CALENDAR of EVENTS FEB. 18 - MARCH 4, 2005

MEETINGS

CALS FACULTY SENATE MEETING

Date: Wednesday, March 2, 2005

Time: $4\,\mathrm{PM}$

Place: Rm. 126, Jordan Hall

1st Floor Conference Room

CHAIRS' AND UNIT LEADERS' MEETING

Date: Wednesday, March 2, 2005

Time: $4\,\mathrm{PM}$

Place: Rm. 126, Jordan Hall

> 1st Floor Conference Room Place:

SEMINARS

HORT SCIENCE

Date: Monday, February 21, 2005

11 AM Time:

Place: Jordan Hall Staff Room Title: Mechanisms of growth and defense modulated by

> temperature in Arabidopsis thaliana

Jain Hua, Ithaca Speaker:

Monday, February 28, 2005 Date:

 $11\,\mathrm{AM}$ Time:

Place: Jordan Hall Staff Room Title: Old Order Horticulture in the

Finger Lakes-Cornell Cooperative Extension

Speaker: Judson Reid, Cornell Coop. Ext.

ENTOMOLOGY

Tuesday, February 22, 2005 Date: 10:30 AM, Refreshments at Time:

10:15 AM

Place: #310 Baton Lab Title: "Recent" Advances in Peach

Arthropod Management

Peter Shearer, Rutgers Uni-Speaker:

versity

FOOD SCIENCE & TECHNOLOGY

Date: Wednesday, February 23, 2005

 $11\,\mathrm{AM}$ Time: Place:

FST Conference Rm., 2nd Fl. Title: Food Safety Management in

CJ Corporation

Speaker: Hyunseuk Yang, Visiting

Scientist, Geneva

Date: Wednesday, March 2, 2005

11 AM Time:

FST Conference Rm., 2nd Fl Place: Title: The Gluten Free Diet: Impli-

cation for the Food Industry Speaker: Eileen Kinsella, Morrisville

State College

LTC

Title: Macintoch OS X Basics-Date: Thursday, March 3, 2005

9 - 11 AM Time: LTC Jane Irwin Instructor:

Title: Microsoft Word Thursday, March 3, 2005 Date:

9 - 11 AM Place: Jordan Hall Staff Room

Holly King Instructor:

Time:

FITNESS

AEROBICS

Date: Mon. & Fri. 12:10 - 1 PM Time: Place: Sawdust Cafe

TAE KARDIO

Date: Mon. & Wed. 12:10 - 1 PM Time:

Place: Jordan Hall Auditorium. This is "Bring A Friend" Week. Anyone who wants to give TaeKardio a try, now is the

English as a Second Language

ESL meets every Tuesday and Thursday evenings from 6:30-9:30 P.M. in the Sawdust Cafe. The class is presented by Finger Lakes Community College (FLCC), free of charge, and open to the community.

The FLCC spring semester calendar includes a spring break from March 21-25; therefore, the ESL class is not scheduled to meet that week. The last class of the semester will meet on Thursday, May 19.

If you need further information or have questions, please contact Charie at X2210 or e-mail: cah3@cornell.edu.

CLASSIFIED

FOR SALE: Electric lawn mower \$250. Cordless 19" Black & Decker, used regularly one season, \$495 new in 2004. In excellent condition, for someone with 1/4 acre lawn or less. Call 315-781-0118 or email warrenjana@flare.net

FOR SALE: Child's single bed - includes headboard, footboard, box springs & mattress. \$50. Contact Greg English-Loeb at X2345 or gme1

FOR SALE: Have you got that "slip, slidin' away" kind of feeling these days? I am selling four, nearly new (less than 2000 miles). Nokian Hakkapelitta O snow tires 195-65-15 plus a used good condition spare, all mounted on 15" steel wheels from Volvo 850 series plus Volvo wheel covers. These tires provide outstanding winter traction. \$450 takes the whole package or I am also willing to separate. Contact Doug at x2363 or dck2

FOR SALE: Selling for departed British visiting researcher. 1996 FORD TAURUS STATION WAGON. V-6, AT, PS, PB, PW, AC. Has third seat, roof rack and many other extras. Red with beige interior, Very Good Shape, 116 G miles. \$2100. Call Terry at x2283, or tds2

FOR SALE:1993 Dodge Caravan SE, 6passenger minivan, V6 engine, automatic transmission, air conditioning, power locks and mirrors, radio/cassette, tinted glass. This vehicle has 125,000 miles and has been well maintained. Within the past year it has had new brakes, rotors, belts and a wheel alignment. It runs strong and doesn't leak or burn any oil between oil changes, which have been done every 3000 miles. The appearance is decent for a vehicle of this age. It has a few dings and some minor rust on the passenger side doors. \$1,800 or best offer. Contact Doug at x2363 or dck2

FOR SALE: 1996 Ford Escort Wagon. good condition, body is excellent. Originally from Pennsylvania. Automatic transmission, new tires, new batteries, new brakes, 125K miles. Kelly Blue Book - Retail \$3,390. Kelly Blue Book - Private Party Pricing \$2110. Asking \$1750. Contact Cheryl Ten Eyck at cnt1@cornell.edu, 315 789 3493(home) x2379(work)

FOR SALE: Baby lop-eared rabbits. \$10 each. jwl2 or 539-3155

FOR SALE: Electric stove, dark red and in very good condition and works well. Contact Rob at rl73



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BRIEFS

Disaster Relief

A very special thank you to our Experiment Station family for their generous contributions to aid in emergency disaster relief for Tsunami Survivors. A total of \$1,049 was collected and given to the American Red Cross for their International Relief Fund.

The Station Club

Foundation Unveils New York Wine Course and Reference

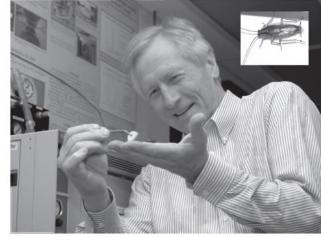
The New York Wine & Grape Foundation has unveiled a "New York Wine Course and Reference" that provides detailed information about virtually every aspect of the state's grape and wine industry, along with numerous photos and illustrations.

The Wine Course includes everything from a general overview of the New York industry to descriptions and maps of its various grape and wine regions, soil and temperature maps, different grape varieties, information about grape growing and winemaking. Available on the web or CD-ROM, this extensive document also includes a dual-tiered "Short Course" (one two-hour class) and "Comprehensive Course" (three two-hour segments) with recommended tastings for wine educators and others with a special interest in New York wines.

"We receive numerous requests for information and guidance from many different sources, and the Wine Course on the web is an efficient and immediate way to answer most of them from any where at any time," said Jim Trezise, the Foundation's President. "Wine educators, wholesalers, restaurant and wine shop managers, and others now have a structured program with comprehensive information for enlightening students (Continued on page 2)

Cornell Scientists Unravel the Sexual Chemistry of the German Cockroach

The sexual chemistry of the German cockroach has baffled scientists for years. Meanwhile the insect, which is one of the most serious food and residential pests worldwide, has been busily fouling up the planet essentially unhindered. Blattella germanica plagues humans in homes, apartments, restaurants, supermarkets, hospitals and any buildings where food is stored, prepared or served. The cockroach is notoriously resilient and difficult to control.



Wendell Roelofs teases a male cockroach with synthetic sex pheromone. Inset - close up photo of male cockroach.

But homeland security for the pesky cockroach has just become a thing of the past. A team of entomologists working at Cornell University's College of Agriculture and Life Sciences, the State University of New York College of Environmental Science and Forestry, and North Carolina State University have succeeded in isolating, characterizing and synthesizing the sex pheromone of the female German cockroach, thus providing an important new tool for the control and management of the pest. The study is reported in Science this week.

"We expect this pheromone to provide the basis for powerful new tools to eliminate populations of this insidious pest," said Wendell L. Roelofs, the Liberty Hyde Bailey Professor of Insect Biochemistry at Cornell University. The pheromone, gentisyl quinone isovalerate, or "blattellaquinone," as the scientists call it, has proven to be a highly effective lure in field trapping tests.

"Understanding this new chemical structure should prove invaluable in monitoring and control," said Roelofs.

The team was able to achieve a breakthrough in determining the chemical's molecular structure by locating the pheromone-producing cells in the female, isolating minute amounts of a fairly unstable compound, and then devising an ingenious gas chromatograph collection technique for obtaining pure samples for nuclear magnetic resonance analysis.

The work was conducted by Roelofs and postdoctoral associate Satoshi Nojima at Cornell's New York State Agricultural Experiment Station in Geneva, New York in collaboration with Coby Schal, the Blanton J. Whitmire Professor of Entomology at North Carolina State, his technician, Richard Santangelo, and Francis X. Webster of the department of chemistry at the College of Environmental Science and Forestry.

Volatile "come-hither" chemicals called pheromones are used by insects to attract the

(Continued on page 2)



or training staff."

Development of the Wine Course was coordinated by Susan Spence, the Foundation's Director of Information Services, in conjunction with photographer Randall Tagg (Randall Tagg Photography, Pittsford) and designer John "Book" Marshall (Book Marshall Productions, Rochester). The content and photographs will be updated periodically to reflect new developments and the explosive growth of the wine industry.

While much of the Wine Course is focused on New York, some sections also contain more general information such as the Viticulture and Winemaking sections, as well as "Reading the New York Wine Label" involving explanations of regulations from the Tax and Trade Bureau.

Following a Historical Timeline, Quick Facts, and Viticultural Areas Chart, the document describes the history and characteristics of New York's official Viticultural Areas — Long Island, Hudson River Region, Finger Lakes, and Lake Erie. The section on New York's Grape Varieties is grouped by major species — Native American, French-American, and European — with detailed descriptions of the major varieties in terms of origin, acreage, growing, and winemaking characteristics, wine flavor profiles, and future outlook for demand.

The Viticulture section begins with vineyard establishment and continues to discuss pruning and training, soil management, disease control, and harvesting; while the Winemaking section explains the basics for the process, including special steps for making sparkling wine.

"We hope and expect that the Wine Course will get more people interested in wine in general, and New York wine in particular," said Trezise. "Wine is a fascinating blend of farming, art and science, and our intent is to tell that story in a clear and fun way."

To access the New York Wine Course and Reference, go to www.newyorkwines.org click on Information Station, then News to Use, then NY Wine Course and Reference. For more information about the Wine Course or for a copy on CD-ROM, contact Susan Spence at SusanSpence@nywgf.org.

(COCKROACH, continued)

opposite sex. The chemicals are carried over great distances in "pheromone plumes" and, in the case of the German cockroach, picked up by extremely sensitive olfactory response systems in males. The males follow the females' pheromone plume to the odor source. Mating ensues, and the population grows.

Roelofs is often called the "father of pheromone chemistry." His identification and synthesis of a series of sex pheromones from species such as the Oriental fruit moth, the codling moth, the tomato pinworm, the peach twig borer, and the European corn borer, together with the then-novel approach of using electroantennogram bioassays, led to the development of pheromone mating disruption as an alternative to pesticides.

The work is painstaking. The electroantennogram uses the insect antenna as a biological odor detector; when coupled to a gas chromatograph, it can reveal active components in messy mixtures. Flight tunnels are used to measure the male behavioral responses and then tests are conducted in the field. The synthetic compounds are then commercialized into bio-based products that can be used in homes, agriculture, turf and landscape settings. For his work in pheromone chemistry, Roelofs won the prestigious Wolf Foundation Prize for Agriculture in 1982 and was elected to the National Academy of Sciences.

"Several companies are interested in using the blattellaquinone pheromone in monitoring traps, since there is a great need to find some way of luring these cockroaches into traps and insecticide baits," said Roelofs. He expects the technology to be commercialized and agreements to be made with the Cornell Patent Office.

In addition to fouling food, German cockroaches carry certain bacterial diseases that can result in food poisoning, dysentery or diarrhea. They damage wallpaper and books, eat glue from furniture, produce unpleasant odors and are frequently the cause of childhood asthma.

L. McCandless

Word is Getting Out

News is spreading fast about the discovery of the secrets of the German cockroach's sex pheromone. This week alone. Wendell Roelofs has done telephone interviews with reporters from newspapers. magazines, and radio, including the Los Angeles Times, NPR Radio from Washington, DC, BBC from England, Chemical & Engineering News, Nature, and email reports for reporters from Japan. The Netherlands, and elsewhere.

Save the Date, March 18, 2005 Jordan Hall

Robert L. Andersen **Stone Fruit Symposium:**

Current Status of Stone Fruit Breeding in the NE

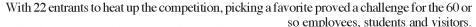
Winter Warm Up: Chili Cook Off Leaves 'Em **Happy Again**

The timing couldn't have been more perfect for this year's Chili Cook Off. With the temperature in the 20s and some snowflakes flying, the cozy confines of the Barton Lab lobby played host to happy chili chefs and even happier chili eaters.

The Feb. 4 event, the eighth of its kind at the Station, had its mood set by plastic chili pepper lights strung overhead and Mexican music from the CD player, but what really would have caught the attention of an unsuspecting passerby was the unmistakable aroma of the slow-cooked delights.

"The entire building smelled of chili," said Amy Andersen, one of

the event's organizers. "It definitely got people's appetites going."





included deer, buffalo, and, to the

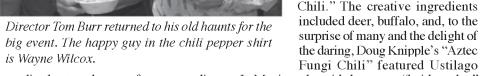
surprise of many and the delight of

Ultimately, Beth Gugino won in the

meat category with her "Texas Chili

Barton lab was packed once again with hungry people

for the eighth edition of the Chili cook-off



maydis, the causal agent of corn smut disease. In Mexico where it's known as "huitlacoche," the pathogen is considered a delicacy. Among the other inventive entries included Melissa Mundo's chili pizza, "Chili Willy

and Heidenreich's "Chilly Chili Vanilli Cake." Ramesh Pokharel took advantage of the "chili-ness" of a Nepalese dish and entered "Chana Chili Masala."

The cook off is the brainchild of Tim Widmer and Frank Wong, former postdoc and graduate student in George Abawi's and Wayne Wilcox's programs, respectively. The tradition has been carried on by various ad hoc committees since then. This year, John Ludwig joined Anderson and Kennelly on the planning. Paul Robbins supplied the lights and the music.

Second place honors went to: Chris Gee in the veggie category and Hedenriech for creative while the meat category saw a three-way tie for second between George Abawi, Holly Lange and Steve Brind, and Gregg Heidenreich.

Rumors have it that previous and future contestants are already busy working on exciting concoctions for 2006's event...

Save The Dates

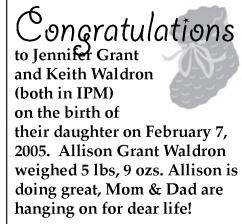
STATION BOWLING SATURDAY. MARCH 5, 2005

WINE INDUSTRY WORKSHOP 2005 APRIL 5-8, 2005

V & B GALA DINNER AND AUCTION **APRIL 8, 2005**

2005 WallkAmerica

This year will mark the tenth year the Experiment Station has had a team participating in the March of Dimes WalkAmerica. The Walk is a means to raise money to support research to help prevent premature births and provide research to save babies born prematurely. The 2005 Walk will be held on Sunday, May 1, at the Seneca Lake State Park. If you would like to join the Station Team or have questions, please contact Kathy DeRosa, x2236, kad2



A. Goldweber