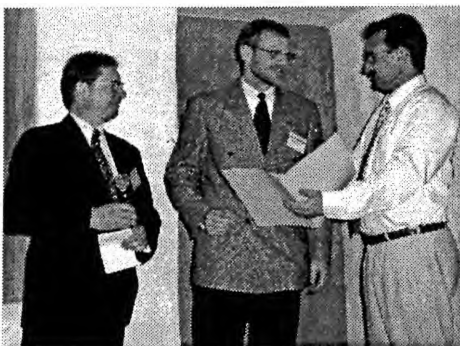


VOLUME LXXXIII • NO. 25  
JUNE 21 - 28, 2002

## BRIEFS

Henick-Kling Receives Honorary  
Membership in Enology Association

Thomas Henick-Kling (center) receives award.

Thomas Henick-Kling, associate professor of enology in the Department of Food Science & Technology, recently attended the 13<sup>th</sup> International Enology Symposium in Montpellier, France. At the meeting, he received an honorary membership to the International Association of Enology, Management and Wine Marketing in recognition for his work. The society strives to create an international forum for wine researchers and wine industry personnel every three years. The association was started in 1966. Members are scientists, winemakers, and winery managers, and industry suppliers around the world. Meetings are open to everyone. At the most recent symposium, held June 9-12, 2002, there were 43 invited speakers from 13 countries. Each speaker gave a technical presentation on new technologies and developments in the wine industry.

## Geneva Center of Concern

Many of you are familiar with the Geneva Center of Concern which the Station has had a long history of volunteering for and contributing to. The Center serves those in need in the Geneva area in many ways. In the past month alone more than 350 families including 377 children have received food from the Center. At the present time there is an increased need for help. I am writing this message to let Station Employees know that a fund drive for the Center is underway. You can be sure that any donations go directly to the Center and will directly benefit those in need in our communities. Some of you will receive a mailing concerning the drive. For those of you who are not on the list but would like to know more about the Center, I will send your department offices a few announcements regarding the drive with a few facts about the Center itself. I thank you for your time and consideration.

T. Burr

(BRIEFS, Continued on page 2)

Over 170 Years of Service at  
Geneva Recognized by Cornell

Six Experiment Station employees were recognized at the 47<sup>th</sup> Annual Service Recognition Dinner, held at Appel Commons, in Ithaca, on June 4. Collectively, the six Cornell employees have over 170 years of service at Geneva. They are Judy Birkett and Sue Dwyer, each with 35 years of service; and Jim Abbott, Roger Cullen, Jane DeCann and Mary Lou Hessney, each with 25 years. The annual event recognizes all employees who have over 25 years of service with Cornell.

Judy Birkett is the finance specialist in Administration at Geneva. She manages the business office section, including budgeting and managing accounts for the director's office, business office, field research unit, and vineyard research lab.

Sue Dwyer is the Administrative Assistant for Environmental Health and Safety at Geneva. When she started her career, fax machines, e-mail, computers, and express mail did not exist.

Jim Abbott is a maintenance mechanic for the Buildings and Properties Unit, who serves as foreman of the carpenter shop, supervising and carrying out responsibilities related to carpentry, painting and masonry projects on the Geneva campus.

Roger Cullen oversees human resources, budget and finances, equipment acquisition, subcontracts and information- and distance-learning technologies as Administrator in FS&T.

Jane DeCann is a technician in FS&T, who works as the sample control officer/archivist. She receives, logs and stores all IR-4 samples delivered to the Cornell Analytical Labs. In 1998, Jane received the IR-4 Meritorious Technical Service Award in recognition of her outstanding performance.

Mary Lou Hessney is a technician in the Entomology department, and is often called "Looper" by her coworkers. She assists in vegetable insect pest management research in laboratory, greenhouse and field.

"Cornell's long-serving staff members have helped make Cornell one of the nation's great research universities," wrote Hunter R. Rawlings III in an opening letter in the booklet commemorating the event. "Whether you have worked at Cornell for 25, 30, 35, 40 or more years, you can be proud of the role you have played in strengthening our academic community and "in advancing the university's mission."



President Rawlings visits with attendees who came down from Geneva for the evening's festivities. Eunice Williams (center), worked for Cornell in Ithaca for 23 years, retiring from Plant Pathology. Her daughter, Jane DeCann, is a 25-year awardee from Food Science and Technology, Geneva.

Frank DiMeo/U. Photo

## Dance Lessons, Anyone?

Impress your friends—learn how to waltz and cha-cha!

(NO PARTNER NECESSARY)

When: 7-9 pm June 29, Saturday

Where: Sawdust Cafe, NYSAES

Dance Teacher: Kevin Packard, a member of the Syracuse Univ. and Cornell Univ. Dance teams, who has been ballroom dancing for almost 11 years now.

Some snacks and drinks to be provided by SAGES.

**FREE! FREE! FREE!**

Sponsored by: Cornell GPSAFC

CALENDAR of EVENTS

JUNE 21 - 28, 2002

MEETINGS

Department Chairs' Meeting

**Date:** Wednesday, June 26, 2002  
**Time:** 2:00 PM  
**Where:** Director's Office

FITNESS

Aerobics

**Date:** Monday and Friday  
**Time:** 12:10 - 1 PM  
**Place:** Sawdust Cafe

Taekwondo Class

**Date:** Monday, June 24, 2002  
**Time:** 12:10 - 1 PM  
**Place:** Jordan Hall Auditorium

Taekardio Class

**Date:** Wednesday, June 26, 2002  
**Time:** 12:10 PM  
**Place:** Jordan Hall Auditorium

CLASSIFIED

**FOR RENT:** Studio apartment, walking distance to schools, hospital and Experiment Station. Furnished, new carpeting, off street parking. \$295, utilities included. Contact Nancy Long (NPL1@cornell.edu) if interested.

**STERLING RENAISSANCE FESTIVAL**

Open Saturdays and Sundays

June 29 - August 11 2002

10:00 am - 7:00 pm.

Station Club is sponsoring the sale of discount passes

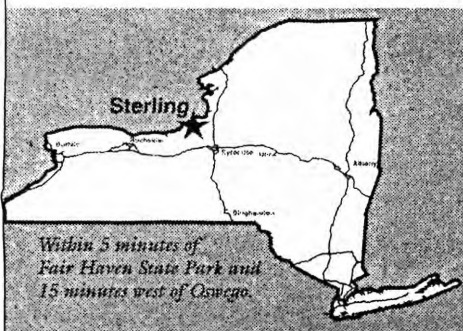
**\$14.99/adults**

**\$5.99 6 to 12**

Children 5 and under are FREE

Thrill to the excitement of over 80 stage and street performances. Meet more than 200 professional actors and stagehands who recreate the look and feel of an English Renaissance village, as you enjoy a pleasant summer stroll through the township. For more information you can visit their web site at [www.sterlingfestival.com](http://www.sterlingfestival.com).

Tickets are available by contacting Amy Andersen at 2314, stopping by A103 Barton Lab or by email ([ada10@nysaes.cornell.edu](mailto:ada10@nysaes.cornell.edu)).



Honey, I Shrunk the Germs

Food scientists at the Experiment Station are investigating the effects of honey on foodborne bacteria. Historically, honey has been used worldwide as both a food and a healing agent. Graduate student Melissa Mundo, who presented her work at the Institute of Food Technologists (IFT) annual meeting in Anaheim, CA, this week, is working on both.

"Understanding the properties of honey, based on scientific research, opens the doors to utilizing specific honeys to improve food safety and quality with a sweet taste," said Mundo.

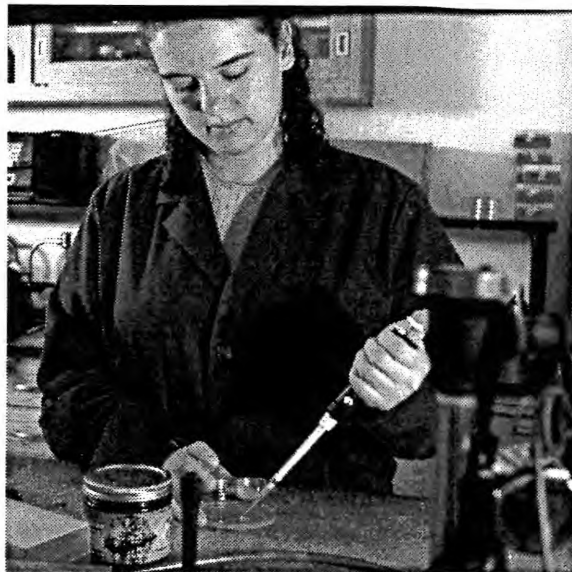
Mundo began her studies with the goal of testing a broad spectrum of honey samples for antimicrobial activity against six foodborne pathogens and six food spoilage organisms. In particular, she tested the specific activity of honey samples against *Staphylococcus aureus* 9144, which is used as a reference strain by other honey researchers. In addition, Mundo incorporated physical and chemical measurements on the honey samples to try to correlate antimicrobial activity with specific parameters such as acidity, phenolic content and antioxidant capacity. Mundo collaborates with microbiologist Randy Worobo and food scientist Olga Padilla-Zakour in her research.

To date, Mundo's data shows a variety of antibacterial activity in honey. "The activity we have seen cannot be correlated to a specific region or floral source," Mundo noted, but she has observed that the antimicrobial activity of honey is due to its low available water content and high sugar concentration. The antibacterial activity is observable upon dilution with water because a common antiseptic agent, hydrogen peroxide, is produced by enzymes present in honey. More importantly, Mundo also found some honey contains proteinaceous compounds, which inhibit bacterial growth. The three molds tested were not affected by any of the honey samples studied. Finally, the peroxide or non-peroxide antibacterial activity could not be directly correlated with the physical and chemical measurements performed.

Padilla-Zakour explains the importance of Mundo's findings: "Melissa's research has shown that the antibacterial properties of some types of honey such as tarweed and Montana buckwheat are capable of inhibiting the growth of foodborne bacteria including *E. coli* 0157:H7, *Listeria monocytogenes*, *Staphylococcus aureus* and *Bacillus cereus*. Her research approach and experimental methods are helping to more clearly determine what compounds cause the inhibition." Additional research projects will target the identification and origin of the active compounds.

The American National Honey Board (NHB) is also intrigued by the possible antimicrobial property of honey. Mundo had met with representatives from the NHB at the 2001 IFT meeting in New Orleans. Mundo was interested in finding out how Cornell University could collaborate with the NHB to avoid duplicating previous and on-going research in this area. The NHB had been collecting honey from producers all over the country and testing its ability to inhibit the growth of the bacteria, *Staphylococcus aureus*. The NHB currently provides funding and a variety of honey samples for Mundo's research.

Station Staff



Melissa Mundo pipettes honey samples for pathogen inhibition assays.

(BRIEFS, continued)

Seabreeze Tickets Available

Summer is here! Let's start thinking warm weather! Seabreeze Amusement Park Tickets have arrived. The cost is \$14.50 each, a savings of \$3. Kid passes (under 48" in height) are \$13.50. Kids' 2 and under are free. These passes are valid week-ends May 25-June 16 and then seven days a week from June 20 through Labor Day (holidays included).

Give your family all the fun and excitement of more than 75 great attractions.

You'll find thrilling adult rides and classic family rides-plus some cool kiddie rides too. This season the Gyrsphere is being updated with a new hi-tech, state-of-the-art laser light and sound show.

So, this summer, treat yourself along with your family and friends to a day of fun at Seabreeze.

Tickets are available in room 150, Food Research Lab.

N. Long