

CORNELL
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STATION NEWS

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BRIEFS

STATION NEWS

Items for *Station News* should be sent to Pat Blakeslee (pb64@nysaes.cornell.edu), interim *News* editor in Communications.

FOOD SCIENCE SAYS "SO LONG, PARTNER" TO MARK McLELLAN

Over 80 people consisting of faculty, staff and students of the Food Science and Technology department in Geneva, along with Station director Jim Hunter, the chairpersons from the departments, and other notables gathered in the Vinification and Brewing Lab to throw a Texas-style farewell party for departing Food Science chairman Dr. Mark McLellan. McLellan is leaving Geneva to become the director of the Institute of Food Science & Engineering at Texas A&M University in College Station, TX, near Houston. The event was a tearful and bittersweet occasion for all. The crowd was sad to see him leave, but happy that he is furthering his career. McLellan was sent off with words of praise from the Director, Dennis Miller, the chair-

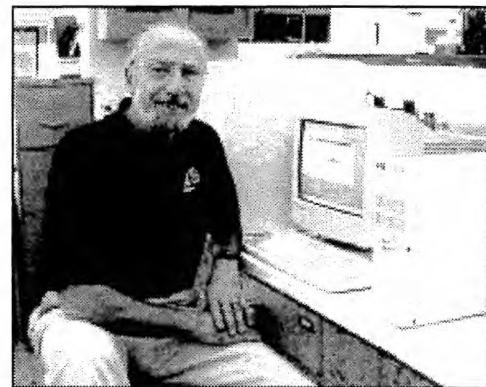


To help McLellan whip those Texas Aggies into shape, Debbie Ditzell presented him with a boot and a riding crop from FS&T.

(BRIEFS, continued on page 2)

DURST TO LEAD GENEVA FOOD SCIENCE & TECHNOLOGY INTO NEXT MILLENNIUM

Richard Durst has been appointed chairman of the department of Food Science and Technology at the Experiment Station, effective July 1, 1999. Durst replaces outgoing chairman, Mark McLellan who has accepted a position as Director of the Institute of Food Science & Engineering at Texas A&M University [see related Brief]. Durst has been at the Station for almost 10 years as a Professor of Chemistry and Director of the Cornell Analytical Chemistry Laboratories and IR-4 Northeast Regional Laboratory in Geneva.



New Food Science and Technology Chair Richard Durst (Photo: Rob Way)

"I am pleased that Dr. Durst has agreed to assume the chairmanship of the department," said Director Jim Hunter. "He has an excellent appreciation of high quality research. His prior experience with the federal government and the knowledge he has gained since becoming a member of the faculty at Geneva will serve him well as he carries out this important assignment. Dr. Durst will also play a key role working with me and others as part of the leadership group for the Station," Hunter added.

When asked about his feeling on this new undertaking, Durst noted that he does have some mixed emotions. "As I am about to embark on my new appointment as chair of the Department of Food Science & Technology, I do so with considerable anticipation and some trepidation. I look forward to this as a challenging learning experience and an opportunity to expand my food science horizons. On the downside, while I shall continue my research program, it will, of necessity, have to be reduced owing to time constraints. This will be the most difficult change since research to me is extremely stimulating and also is my main contact with students." Durst also expressed his appreciation of the demonstration of confidence by faculty and administration in selecting him as the new chair.

Durst plans to expand upon the initiatives started by his predecessor, Mark McLellan. High on his list is the completion and inauguration this year of the Cornell Vinification and Brewing Technology Laboratory. "With doctors Henick-Kling and Siebert as the Program Leaders, this project will provide a premier site for collaborative research and development in winemaking and brewing," Durst said.

Durst also went on to state: "The Cornell Institute of Food Science and its Associates Program are key to the advancement of food science at Cornell, and this institute provides a unified focus for the programs in Ithaca and Geneva. The quality and breadth of these programs is one reason that food science at Cornell was recently voted number one in the country by the nation's food science administrators. I will continue to do all that I can to maintain this level of recognition for our department and institute."

Durst also said he would like to enhance the "sense of collegiality" among the faculty and the "esprit de corps" among all of the department members—faculty, staff, and students.

(DURST, continued on page 2)

(BRIEFS, cont. 'd)

man of Food Science in Ithaca, and others. In addition to a monetary gift, amongst McLellan's other gifts were a Texas flag, some cowboy boots, a riding crop to "whip" the new department into shape, and some Venture Center products.

McLellan came to Geneva in 1981 as an assistant professor and has served as acting chair and chair of the Food Science department for the last three years. Some of his many accomplishments as chairman have been the addition of three new faculty positions, playing a key role in the creation of the Cornell Vinification and Brewing Technology Lab, and helping provide the leadership that has occasioned the naming of the Cornell Food Science program the number one food science program in the country.

For his closing remarks, McLellan reminded everybody that, "it is the people that make Cornell Food Science the great program that it is!"

J. Zakour

BLOOD DRIVE A SUCCESS!

The results are in, and thanks to many of you here at the Station, 343 pints of blood were collected at the Geneva Community Blood Drive held at the Bristol Field House on June 3rd! Thanks to all of you who recruited and/or donated, and especially to those first-time donors. (I know we had a few from the Station!)

Reminder: Our Station blood drive will be held on Monday, August 23, from 8:00 a.m. - 1:00 p.m. in the Sawdust Cafe.

PESTICIDE UPDATE ON VIDEO

A two-hour video version of the 1999 Pesticide Applicator's update that was presented in Geneva and Ithaca in March is available for viewing. According to CALS policy, it is mandatory for each applicator to attend the live presentation or view the video. Please contact Charlie Hibbard (cah3 or x210) to arrange a viewing time (this year, please).

PADILLA-ZAKOUR PROMOTED

Olga Padilla-Zakour has been promoted to Assistant Professor of Food Processing, effective July 1. In her new position, she will devote about a third of her time to research while continuing to direct the New York State Food Venture Center, which is an extension-related assignment.

Padilla-Zakour's research will focus on applied food science and technology issues vital to manufacturers in New York State. "I will be concentrating on technologies for value-added products, such as membrane processing for juices and food-based products, as well as those that address the safety of specialty food products," she says.

"Since joining the Food Science & Technology Department in 1997, Olga has demonstrated an exceptional ability to work with food entrepreneurs and existing companies and to provide the outreach needed to bring new food products and processes to the marketplace," says Dr. Richard A. Durst, chair of the Food Science and Technology department. "Her promotion to assistant professor recognizes her expertise in food science, her extension activities, and her potential as a research scientist. This new position will give her the opportunity to pursue these avenues of career development to the fullest. Knowing Olga, I have no doubt that, with her expertise, enthusiasm and dedication, she will meet the challenges of this new position, and she will be as successful in her research efforts as she was in her extension activities."

Under Padilla-Zakour's leadership, the Venture Center has helped launch 60 to 80 food-related ventures each year and extended its educational outreach efforts. The Center has established a website and a quarterly newsletter (available in hard copy or electronically), which provides regular updates to the Cornell Cooperative Extension, interested companies, and a growing network of fledgling food processors.

"The newsletter is our effort to provide continuing education in the area of food science and technology," Padilla-Zakour says. "Most start-up entrepreneurs do not have much experience or background in food science."

The Center also has added workshops on basic processing techniques, food packaging, and Internet marketing for entrepreneurs to complement its Better Process Control School, held annually to help keep established food processors apprised of FDA requirements.

P. Blakeslee



(DURST, cont. 'd)

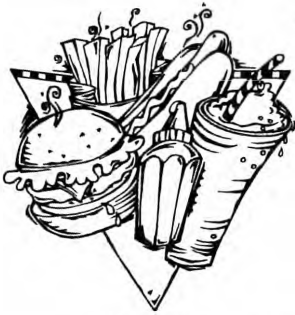
Chairing an academic department will be a new experience for Durst, yet not a dramatic change from that of his former life in the federal government.

"Having come from the National Institute of Standards and Technology nine years ago, where I had served in a number of positions from research scientist to Deputy Director of the Analytical Chemistry Division, I had the opportunity to experience all levels of science and administration," said Durst. "That experience should serve me well in dealing with the complexities of an academic department."

Durst received his B.S. in chemistry from the University of Rhode Island in 1960. He received his Ph.D. in analytical chemistry with a minor in biophysics in 1963 from the Massachusetts Institute of Technology. He has extensive academic, industry, and government experience. His research interests include the application of biological recognition (antibodies and nucleic acid probes) and liposome amplification strategies to the development of novel biosensing devices for extra-laboratory screening of clinical analytes, environmental pollutants, and food contaminants. He has numerous patents and professional publications.

Durst believes he has found a lifestyle at the Station that suits him perfectly. "I enjoy the friendliness of its people and the community spirit that pervades its operation," he said. "So despite my trepidation, I feel very comfortable here and look forward to making a worthwhile contribution to the Food Science & Technology Department as its new chair."

J. Zakour



Come one, Come all to the Station Club Annual Picnic!



July 16, 1999, 3:00 p.m., at the Pavilion

Music will begin at 6:30, provided by Dj "Rock with Bock"

Good food! Good music! Good time!



Adult Games

Twister (for adults and children)

Sled Races (for 4 person teams, with members from a research group, friends, or families)

Horseshoe Tournament

Volleyball Tournament (2- or 4-person teams) To speed things up each game will be 15 points, but you do not have to be serving to win the point.

Basketball Free Throw Contest

Exchre Tournament for those who want to sit in the pavilion but still do something useful!!



Menu

- 1/2 Chicken
- Salt potatoes
- Salad
- Rolls and Butter
- Beverage

E-mail **Charlie Linn**

(cel1 nysaes.cornell.edu)

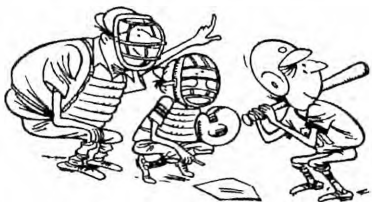
with your team, or to get on a team.

Price

Members: \$7.00

Non-members: \$9.00

Don't miss it!!



See your Department Representative for tickets

PEOPLE

Sarah, daughter of Hilda Lam Collins, a technician in Tony Shelton's lab, is Geneva High salutatorian this year.

STATION SOFTBALL

Week #7 Games

Tuesday, 7/6 Food Sci/PGRU/
Comm vs. Barton Lab
Thursday, 7/8 Hort Sci vs.
Service Staff

Week #5 Results

Service Staff defeated FPSC
Hort Sci defeated Barton Lab
Barton Lab defeated FPSC

WORKSHOP

There will be a series of Filemaker workshops given in August by Paul Gentile. These workshops have been completely re-organized since the last time Paul taught. You will find the workshop outlines on the LTC web page at:

<http://www.nysaes.cornell.edu/library/cal.html>

CHEFS FOR A DAY



About 45 administrative managers from CALS and Human Ecology picnicked with their colleagues at the Pavilion on the Geneva campus, on Thursday, June 24, in an event hosted by John Finamore, Director of Administrative Operations, CALS. Flipping burgers (from right to left) were Jim Moravec, Paul Streeter (systems analyst/Ithaca), John Finamore, and Jim Millspaugh (Director Admin Operators/HumEc). The group were also hosted to a meeting, a tour of the Station, and fresh raspberries from Hort Science. (Photo: Rob Way)

ON THE SCENE



The fire of the century was the one that consumed the old Shuron Optical warehouse on Tuesday, June 22. Among those fighting the blaze or standing by from the Experiment Station were Asst. Chief Bruce Moore (print shop), B.J. Moore (print shop), Bob Clys (B&P), John Barnard (Computer Center), Jeff Rios (B&P), and Rick Kalbfleisch (B&P). Others may have been present. (Photos: R Way)



CLASSIFIED

FOR SALE: Single bed with easily disassembled, wooden headboard/footboard,\$80; Zenith PC monitor,15", \$60; Philips portable radio with cassette tape player,\$50, TV table, lamp. **BEST OFFER** on all items! Contact Gellert Bujdoso at gb42@cornell.edu or x277.

FOR SALE: large desk w/file cabinets, \$40; table + 4 captain chairs, \$50; microwave cart-white,\$20; 0.6-cu-ft microwave w/ digital keypad, \$35; futon + frame, \$45; wood dresser, \$30; vacuum, \$25; white dishes-Crate & Barrel, \$10. Many plastic shelves/carts also (free!). Contact Ellen at ekc5@cornell.edu or x368.

GARAGE SALE: 44 Hillside Drive, Geneva (side street off of Oak Street); Saturday July 3, from 9 a.m. to 5 p.m. One day only. Miscellaneous items!

NEW NESTS NEEDED: Four baby cockatiels need a good home. Contact Charlie or Kathy at 789-8076 or kmctrio@fltg.net

FOR SALE.: Toyota Corolla 92', automatic, AC, 132K miles, dark gray, excellent condition and appearance, no rust, no repairs needed. Asking \$3,200

or best offer. TV for sale: Phillips Magnovax, 27 in. Purchase price \$320 plus tax on 8/15/98, Asking \$170. Must sell before July 12th. Contact Dr. Kwangdeog Moon at km@nysaes.cornell.edu or x271.

SAVE THE DAY!



Volunteers needed to staff the Station tent and tasting at the Seneca Lake Whale Watch, August 20, 21, 22. Contact Sandy Antinelli at sja2 or x248.