



RETIREE NEWS

Station Retirees Elect Officers for 2005

The NYSAES Retirees Association met on Friday, April 29 for their Annual Election of Officers meeting. Forty four people gathered at Abigail's Restaurant in Waterloo to enjoy a buffet luncheon. After the secretary's and treasurer's reports, Muriel Stobie presented the slate of candidates for next year's officers. The nominations were approved by the retirees present.

Bernadine Aldwinckle-President
Sue Dwyer-Vice President
Marcella Walczak-Secretary
Betty Bixler-Treasurer
Barbara Lamb- Craft-Book Sale, Food Booth Chairperson

Before adjourning the meeting, President Bernadine Aldwinckle thanked MaryLou Dumbleton for serving umpteen years as Vice President and for all her help in the past and in the future. Discussion of ideas for future activities followed. The third annual "Best Deal in Town" picnic was singled out as one of our next definite get-togethers.

SPECIAL PLANT PATHOLOGY SEMINAR & AWARD CEREMONY

Gilmer Award & Lecture Tuesday, May 10, 2005 3 PM in Jordan Lounge

The second annual Gilmer Award will be presented to Jodi Creasap.

Lecture Title
Aspergillus nidulans Morphogenesis Mutants
Reveal Genes Important for
Fungal Development

Speaker
Brian Shaw, Texas A&M University
(former Plant Pathology student)

Perennial Plant Exchange

Saturday May 7
10 AM - noon

Experiment Station Pavilion

Bring divisions of your favorite perennials. Come at 10 AM to set up your plants.

The exchange will begin at 10:30. Please contact Rixana Petzoldt (462-7869) or Fran-zie Smith (789-8112) with questions.

(HENICK-KLING, continued)

minette and Chardonel from the Cornell Grape Breeding program.

He also initiated collaborative research with colleagues across department lines, and in other research institutes in the USA and in Europe. His collaborative research included wine industry partners in NYS, California, Washington, and Pennsylvania. He participated in, and facilitated the exchange of students and staff among cooperating research facilities in the USA and in Europe. He also organized visits for wine industry members to other states and other countries and invited winemakers from abroad to visit the NY wine industry.

In the area of extension, Henick-Kling has made and strengthened contacts with research groups and leading winemakers both in this country and around the world. The Wine Industry Workshop, which is now in its 34th year has become one of the biggest wine technical conferences in the USA. The workshop is recognized nationally and internationally for the high quality of the presentations and the selection of topics. Henick-Kling has introduced national and international speakers to the program.

Henick-Kling has worked hard to provide NY winemakers with information about the advantages and disadvantages of various wine bottle closures including natural corks, synthetic corks, and metal roll-on closures. He also helped produce New York State signature wines. Since 2002, the Cornell Wine Analysis Laboratory, which he started has worked with more than 50 clients, carrying out nearly 5,000

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individual analyses.

Together with Terry Acree he developed the first undergraduate wine course at Cornell and has been teaching since 1994. The number of students in the course has grown from 20 students in 2003, to its current enrollment of 100. This first enology course has now grown into an undergraduate curriculum in enology.

Henick-Kling is active in a number of national and international professional societies. He is Director of the Technical Projects Committee of the American Society for Enology & Viticulture and advisor to the Viticulture Consortium East and the National Grape & Wine Initiative. He has been made a lifetime member of the International Association for Enology and Winery Management. He is a wine judge for national and international wine competitions and reviewer and editor for several scientific journals, and has been an invited speaker to international scientific and wine industry meetings in Europe, Canada, Australia, New Zealand and South Africa.

"Thomas Henick-Kling has contributed greatly to the improvement in quality of New York wines through his research, educational outreach, and events like the Wine Industry Workshop," said Jim Trezise, President of the New York Wine and Grape Foundation. "In those ways, he is helping the New York Wine & Grape Foundation reach its overall goal which is to have the New York grape and wine industry recognized as a world leader in quality, productivity, and social responsibility."

Ordering Procedure for Computers

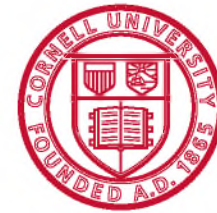
The following links should be used when ordering a Dell or Apple computer for your lab/office.

Dell computers should be ordered using this website: <http://www.purchasing.cornell.edu/dell.cfm>

Select the system that you want, save it as an E-Quote, then contact Kathy DeRosa (x2236) or Kim Moyer (x2272) to place the order using the Cornell P/Card for purchases over \$500. We will be able to access your E-Quote from this site and place your order with Dell. If you need assistance configuring your system or working through the website, contact our sales rep. Jeff Cannon (see purchasing page).

Apple computers should be ordered using this website: <http://www.purchasing.cornell.edu/techconnect.cfm>

Once you have selected the system, save it as an electronic quote. You can then contact Technology Connection (85-4941) on the Ithaca campus and place the order using your Cornell P/Card. Cornell does allow purchases over \$500. Contact Kim Moyer if you have problems using your card. Be sure to give them your name, department, and indicate that the order is for Geneva and should be sent to the warehouse, where it will be transported back by Matt Lewis. Please contact Kim Moyer with questions.



STATION NEWS

New York State Agricultural Experiment Station, Geneva, New York

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BRIEFS

Evacuation Drill

There will be an evacuation drill at Barton Laboratory on Friday, 5/6/2005, from 9:30am-11:00am. When the alarm rings leave the building immediately, proceed to the Designated Assembly Point (Grass strip northwest of Spray Lab), and report to your Emergency Coordinator. Please close doors behind you if you have time.

This drill will be conducted regardless of weather conditions.

A note to supervisors. If you have staff working in this building that do not receive email please print them a copy of this message.

Thank you in advance for your cooperation.
NYSAES Safety

Spring Fling Dinner

Another Spring Fling Dinner is in the works. Please join us for an evening of casual dining and entertainment on Thursday, May 12, 2005 beginning at 5:30 p.m. in the Jordan Hall Lounge.

All you need to bring is a dish-to-pass and your own table setting. Please R.S.V.P. by Friday, May 6th, if you plan to attend.

Let us know how many will be attending, along with the name of the dish you plan to bring. R.S.V.P.'s may be sent to Amy Andersen at ada10@nysaes.cornell.edu, or call X2331. To avoid any complications with Cornell's alcohol policies, we are asking that no alcohol be brought to the event. Non alcoholic beverages will be provided.

For anyone inclined to do so, entertainment is still being sought. For further details, please contact Amy at the above e-mail or extension.

We hope you can make it to this fun-filled event! Thank you.

Station Club and the Art
Planning Committee.

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Thomas Henick-Kling Promoted to Full Professor

Thomas Henick-Kling has been promoted to full professor in the Department of Food Science and Technology effective April 1.

"On behalf of the entire Food Science and Technology community, we extend our congratulations to Thomas on his promotion to Full Professor," said Cy Lee, Chair of the Food Science and Technology at Geneva. "Thomas is the principal leader of the enology program for both the Station and CALS, and has contributed significantly to the New York State and regional wine industry." Lee pointed out that Henick-Kling's outstanding scientific contributions on microorganisms in wine fermentation have been recognized both nationally and internationally. "He has also done an outstanding job with outreach efforts to our local and regional wine industries, helping them to grow and expand," he went on to say. "His leadership and driving force have made New York State's wine industry worth over \$1 billion today."

Henick-Kling's research accomplishments include:

- Conducted research on the biochemical pathway of malate to lactate conversion in the lactic acid bacteria *Oenococcus oeni* and *Lactobacillus plantarum* and described a novel pathway in which the microorganisms can harvest energy.
- Demonstrated that yeast strains can enhance wine's characteristic varietal flavors.
- Developed and applied genetic species and strain-specific probes for *Brettanomyces bruxellensis*, found in wine.
- Found that the nutrient deficiency is the major cause for stuck fermentations and off-flavors of wines.
- Initiated research on the wine-flavor defect Atypical Aging (Untypischer Alterungston) in relation to irrigation and fertilization practices, its sensory properties and chemical basis.

In addition, Henick-Kling has been participating in the Cornell Grape Breeding and Cornell Viticulture programs helping to set goals for breeding and viticulture research that answer questions from the winemaking side. This work includes evaluation of the wine flavor potential of new selections from the grape breeding program and selections of established wine grape varieties such as Pinot Noir, Chardonnay, Merlot, Shiraz, Lemberger, Viognier, Malbec, Trollinger, and others. His collaboration with Dr. Robert Pool has led to the introduction of better adapted, higher quality clones of Pinot Noir and Chardonnay, the introduction of Cabernet Franc and Lemberger, and a new focus on Riesling in NYS. He helped introduce the highly successful new varieties Tra-

(Continued on page 4)



T. Henick-Kling



(BRIEFS, continued)

A "Taste of Ghana"

A "Taste of Ghana" was held on Saturday April 23 at the Sawdust Cafe. Illeme Bonsi, a graduate student in Food Science working toward her masters and PhD with Olga Padilla-Zakour, hosted the event in order to introduce members of the Station community to the cuisine and music from Ghana. There was a good turnout from the Station, with approximately 32 people attending. We had students from Ithaca and from around the Station, as well as post-docs, staff and technicians. Don Barton and his wife also attended. Dr. Barton had worked as a consultant in Ghana on four occasions.

Illeme prepared the following dishes for the feast:

- Black-eyed pea stew - black-eyed peas, tomatoes, onion, palm oil, salt
- Fried Plantains - ripe plantains, vegetable oil
- Tatale - ripe plantains, palm oil, spices, flour
- Stewed Beef - beef, salt, spices, vegetable oil, tomatoes, onions
- Baked Chicken - chicken, spices, salt
- Gari Foto - Gari (cassava flakes), onions, vegetable oil, tomatoes, spices, cabbage
- Salad - lettuce, cherry tomatoes
- Rice - white rice, salt
- Tomato Gravy - onions, vegetable oil, tomatoes, spices

I have posted a few pictures of the event on the SAGES website: <http://www.nysaes.cornell.edu/grads/pictures/Ghana05.html>. I also have higher resolution copies of any of the photos.

Please let me know if you would like any more information.

K. Kittel
SAGES Co-President

Buffalo Public Schools Awarded IPM STAR Certification

The Buffalo Public School district has been recognized for its pioneering efforts to reduce the exposure of its students to pesticides. "This is especially important because children are more vulnerable than adults to both pests and pesticides," says Tom Green, entomologist and president of

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Charlie Linn Talks about pheromone research in a room that houses one of the flight tunnels in Barton Lab. (L to R) Mike Riley, Charlie Linn, President Jeff Lehman, Kathy Okun, Sue Haslett and Dean Henry.



Grapes, grape breeding and winemaking were the topics of discussion in the V&B lab. (L to R) Amanda Garris and Lance Cadle-Davidson from PGRU's Grape Genomics Program, President Lehman, Thomas-Henick Kling, and Kathy Okun.



Olga Padilla-Zakour (left) and Cy Lee (right) show Jeff and Kathy various items that utilize locally grown agricultural products to manufacture value-added products. Here they look at grape seed oils - an example of a grape byproduct that would ordinarily be discarded that can instead be put to good and profitable use.



Herb Aldwinckle explains the use of gene transfer for controlling fire blight disease in apple trees. This was part of a discussion on fruit and vegetable breeding that covered both traditional and transgenic methods.



There was a good turnout for President Lehman's address/question and answer session for Station staff.



President Lehman was presented several gifts after his address to the staff. Tom Burr introduces Amy Andersen, who presented Jeff and Kathy with Experiment Station Fleeces on behalf of Station Club. Pat Mahoney, representing the Employee Assembly, presented a framed Station Aerial Photograph and Gemma Osborne, representing Communications Services, presented a copy of the Station History.

President Jeff Lehman Visits the Station

Cornell University President Jeff Lehman and his wife, Kathy Okun, spent Monday, April 25, touring the Experiment Station, and hearing about the Station's engagement in Cornell's future. They visited labs, fields and pilot plants, meeting with faculty, staff, graduate students and post-docs.

In the morning, they heard about "Sustainable Agriculture" at the Station, in the Jordan Hall Staff Room, under the leadership of Tony Shelton. In Hedrick Hall they heard about "Fruit and Vegetable Breeding (both traditional and transgenic)" led by Susan Brown.

This was followed by a field tour in which Terence Robinson, Steve Reiners, Lance Cadle-Davidson Herb Aldwinckle and Dan Fessenden took part. Jeff and Kathy were able to see and hear first hand about the Station's role in orchard architecture, applied vegetable research, the USDA-ARS Plant Genetic Resources' Apple and Grape National Clonal Repositories, and the Cornell Agriculture and Food Technology Park (CAFTP), respectively.

Following a lunch with junior faculty, President Lehman addressed over 200 members of the Station community and answered questions. This was followed by the presentation of several gifts to the visiting President.

In the afternoon, the group went to Barton Lab, to hear about our programs in the New Life Sciences. Dave Soderlund and Chris Smart talked about applied genomics; Wendell Roelofs and members of his lab group talked about pheromone research, and Yizhi Meng talked about a nanobiotechnology project.

While in Barton, Dan Fessenden spoke about the CAFTP, and how the project would impact economic development.

A similar message was delivered in Food Science and Technology, where Olga Padilla-Zakour, Randy Worobo and others talked about assisting businesses developing new products and safe and healthful foods. Thomas Henick-Kling led a discussion on the Station's programs in enology and viticulture.

A reception and tasting of New York food and wines followed in the Food Science and Technology Pilot Processing Plant.

"I think it was a very successful tour," said Dean Susan Henry, who attended for the day, along with Senior Associate Dean Bill Fry, Assistant Dean Mike Riley, executive staff assistant Sue Haslett and Stephen Johnson, all from Ithaca.

"Jeff and Kathy commented many times on what a great place Geneva is, the quality of the work and the strong cooperative relationships that exist between faculty, students and staff," said Tom Burr. "I also heard several positive comments from Dean Henry and other members of CALS administration. I want to sincerely thank everyone who attended the sessions and presented information. It was obvious that much thought and care went into the presentations."

L. McCandless



Jeff and Kathy had an opportunity to meet and talk informally with the staff at a wine tasting held in the pilot plant after the day's formal program was over. (L to R) President Lehman, Mickael Malnoy, Andrew Landers and Bruce Wadhams.



Jeff and Kathy model the Station fleeces presented to them earlier in the day.

(BRIEFS, continued)

the IPM Institute of North America, sponsor of the award.

The Buffalo Public School district, with 42,000 students, is only the twelfth school district in the nation to receive the IPM STAR award. "Children are more likely than adults to contact the ground, floor or other areas where pests and pesticide residues may be present," notes Robert Rua, director of Building Safety & Health for the district. "That's why the district decided to use IPM in the first place," Rua went on to say. Using IPM-integrated pest management-cuts back on pesticides by focusing on long-term, preventative solutions. Rich Muscarella of Ashland Pest Control kick-started the district's IPM program 15 years ago. "There were no guidelines at the time," Muscarella says. "We developed an inspection sheet and pest sightings log book, and expanded from there."

The award, given in partnership with the U.S. Environmental Protection Agency Pesticide Stewardship Program, is presented only after a school passes a rigorous onsite evaluation. It will be presented on April 27, 2005 in Buffalo. Buffalo is the only school district in the state with active IPM STAR status, says Lynn Braband, community IPM educator with Cornell Cooperative Extension. "But four more districts are enrolled in our two-year school IPM project. By the time they're finished, they'll be eligible for certification."

The IPM Institute of North America is an independent non-profit organization based in Madison, Wisconsin, and works to increase the adoption of IPM in agriculture and communities.

Visit the Institute's website at www.ipminstitute.org for more information.

M. Woodsen

