Plant Science Says



April, 2004

New Faculty Member



Dr. Alan Dyer recently joined the department as a small grain pathologist. Alan comes to Montana from post-doctoral positions at the USDA where he studied storage rot of sugar beets and at the

University of Illinois where he studied Aphanomyces root rot of alfalfa. He received his Ph. D. from the University of Minnesota in the laboratory of Dr. Carol Windels. His thesis research examined the survival of *Aphanomyces*' oospores. In Montana, Alan will focus on control of fungal pathogens that affect small grain quality and yield. Next spring, he will teach introductory plant pathology (PS421) and on alternating years plant fungal diseases (PS551, PS552).

Montana Wheat and Barley Committee Meeting By Phil Bruckner

On Thursday, March 4, several PSPP department and other Montana Agricultural Experiment Station personnel presented oral research reports to the Montana Wheat and Barley Committee which met in the Thayer Conference Room for the entire day. Joining the Montana Wheat and Barley Committee were board members of the Montana Grain Growers Association and the Montana Farm Bureau Federation. Three members of the Canadian Wheat Board were also guests at the session. The session was hosted and moderated by Dr. Jeff Jacobsen, Interim Dean and Director. The Montana Wheat and Barley Committee funded 13 research projects in FY2004 with check-off funding contributed by Montana wheat and barley producers. Presentations were 20 minutes long, including questions from the committee. PSPP department members making

research presentations were Luther Talbert, Deanna Nash, Jack Martin, Phil Bruckner, Bill Grey, Tom Blake, and Mike Giroux.

Montana Seed Trade Association and Montana Agriculture Trade Exposition By Harold Armstrong



The Montana Seed Trade Association held their annual meeting in Billings February 16 through the 18th. Ron Larson, Manager of the Montana

Seed Growers Association and Harold Armstrong, manager of the Montana State Seed Lab, attended the meeting. Directors' meetings were held Monday afternoon followed by a social that evening. Current issues were the focus of the meeting on Tuesday. Dr. John Sherwood, Department Head and Dr. Jeff Jacobson, Acting Dean attended the meetings Tuesday. John Terry from the Seed Lab, came over for a portion of the day. The MSTA reviewed the progress of the publicity committee. The Northern Ag Network provided a proposal to increase public awareness of the Seed Trade Industry. Larry Krumm, Montana Dept. of Agriculture, reviewed the impact of the new biosafety regulations and new book-keeping requirements.

Harold Armstrong provided a review of happenings in the Seed Lab. He reviewed sample testing flow and provided a summary of germination testing for several select crops for the past five years. Following the move to Marsh Labs this summer, an open house will be held to familiarize clients with the new facility and potential new tests. The formation of a Seed Lab Advisory Board was announced, the MSTA was asked if they would provide a volunteer for the Board.

There was a general discussion of variety release by the University and continued support for application for Plant Variety Protection. Licensing of varieties or applying a tag fee was discussed in order to provide funding for PVP application as well as a means to provide funding for future research. Several formats were proposed, but the consensus was that the University breeding programs needed support to continue their research.

A discussion of on farm seed treatment versus professional application at a seed processing plant was led by seed treatment company representatives. There was also a discussion of the value of professional seed cleaning and how that message would be best distributed.

The board of directors reviewed their meeting during the business meeting the following morning. The MSTA voted to assess each member for the purpose of developing a publicity campaign focusing on professionalism of the seed trade. Additional ideas were discussed as to means to license new varieties.

The Montana Seed Growers Association set up a booth at the MATE show. Ron Larson, Jim Kulish (president of the MSGA), Bernie Schaff and Harold Armstrong took turns at the booth during the show. Questions about varieties and requirements to become a seed grower were addressed. The display included seed heads of new varieties as well as the newly released Spring Wheat Variety Guide. The College of Agriculture displayed a booth, supported by Heidi Hart and the Ag Ambassadors.

Buddha's Hand: The Bizarre Citrus (submitted by Robyn Klein)

Dennis V. Johnson, Independent Scholar

Excerpted from: *Lloydiana*, the newsletter of the Lloyd Library and Museum, Cincinnati, OH. Spring 2004.

The common citron (*Citrus medica*) is believed to be the oldest domesticate in the *Citrus* genus, dating back to ancient times in southwestern Asia. Citron was the first of the species of *Citrus* introduced to the Mediterranean region, and the Romans used the yellow citron fruits medicinally and to flavor cakes in the form of candied citron peel; the latter is today an ingredient in holiday fruit cakes.

Buddha's hand or fingered citron (*Citrus medica* var. *sarcodactylis*) is certainly the most unusual of all citrus fruit and perhaps the most bizarre of all cultivated fruits. Unlike the normal citron where the fruit segments are joined to form an oblong or oval fruit, the fingered citron has segments that are split into a number of finger-like sections resembling a shriveled hand. The fruit, which is approximately six inches tall, lacks pulp, is composed of white tissue resembling the inside of grapefruit peel, and is seedless.



In China, where it is call *Fo Shou kan*, and in Japan, *Bushu-kan*, the fingered citron is well known. It reportedly plays a role in religious ceremonies (apparently the origin of the

common name); it is valued for its heady fragrance and utilized as a natural air freshener for rooms and clothing. Good fruiting specimens are grown as dwarf plants for ornamental purposes, likely propagated by budding. In some Asian countries the rind is eaten.

The scientific name applied to Buddha's hand should be explained. First of all, the specific epithet *medica* is not in reference to its reported medicinal use. Rather, it derives from the geographic area of Media in the Persian Empire, now part of Iran. The varietal designation *sarcodactylis* means fleshyfingered.

Melody Schimpf – Accounting Technician - 324 LJH Hi, I am Melody Schimpf, the new Accounting Technician for the Plant Sciences and Plant Pathology Department. Some of you already know me from my 3 ½ years working in the MSU Seed Testing Lab. For the rest of you, I'm the new kid on the block. I am currently a junior in the College of Business Accounting discipline. So when I'm not at my desk, I am most likely in class.



Outside of school and work, my hobbies are music, gardening, motorcycle riding and being a Kitty Butler. You may have already seen me wandering

around campus with what looks like a machine gun case on my back. When my work and class schedule allow, I play tenor saxophone in the MSU Symphonic Band, so it's really not a machine gun. I also play saxophone in the Bozeman City Band during the summer. In past years, before I started back to school, I played keyboards in numerous musical groups and sang in Bridger Mountain Harmony - Sweet Adelines (women's barbershop kind of like the men's Chord Rustler's, only better).

I am glad to be part of this department and hope to have many long and harmonious years working with all of you.



Hwayoung is currently working in Luther Talbert's lab where his research focuses on the Development of genome-specific primers based on EST sequences for wheat SNPs. He is married with two daughters, ages 8 and 12. His daughters are with him now

and attend school in Bozeman and his wife, who is a high school Math teacher, will be joining him in about a month when she finishes teaching. Prior to coming to Montana, Hwayoung was a wheat and rye breeder at the National Institute of Crop Science in Suwon, Korea and he received his Ph.D from the Korea University. Hwayoung likes to travel and on his previous stay in Montana visited southern CA (San Diego, Disneyland, etc.), San Francisco, and Yellowstone. He would like to visit Seattle.

Bob's Byte - Irene Decker filling in What's the WinKey used for

on the Windows keyboards? The winkey is the key that is between your control and alt keys and has a flag looking symbol on it. *WinKey* = Displays taskbar and Start Menu WinKev + E = Opens ExplorerWinKey + F = Opens FindWinKey + R = Opens RunWinKey + D = Maximize/Minimize all windowsWinKev + M = Minimize all windows *WinKey* + *Pause* = Opens System Resources WinKev + Tab = Flip between open application in the taskbar WinKey + CTRL + F = Finds a computer WinKey + Shift + M = Maximize all "WinKey + E" minimized windows

WinKey + *Break* = Displays the System Properties sheet



Birthdays	
John Sherwood	12
Mike Giroux	12
Amanda Henry	19
Matt Lavin	20
Andreas Fischer	25
Nina Zidack	26
Rich Stout	30

Recipe of the Month Snicker Salad

Makes 10 to 12 servings. 1 (5 ounce) package instant vanilla pudding mix

1 cup milk

1 (12 ounce) container frozen whipped topping, thawed 6 apples - peeled, cored and chopped

6 (2.16 ounce) Snicker candy bars, chilled and sliced 1/4 cup seedless grapes (optional)

Prepare the pudding using 1 cup of milk; blend together with whipped topping. Add the apples, candy bars and grapes. Mix together and refrigerate until chilled.