



Dispersal Notes

January 2016 News Flyer



Department of Plant Pathology and Microbiology
Iowa State University

Calendar

Note: 2016 PLPM seminar is located in 107 Kildee Hall on Tuesdays from 3:10 to 4 pm and Brown Bag series is located in 255 Bessey on Thursdays from 12:30-1:30 pm.

January 11th – Beginning of Spring 2016 semester.

January 14th – Drs. Gwyn Beattie and Steve Whitham. Title: "Persuasive scientific writing".

January 18th – University holiday, offices closed.

January 19th – PLPM Seminar: Dr. Betty Chung, Cambridge University, United Kingdom. Title: "Translation control in plant systems analyzed by ribosome profiling".

January 22nd – John Hill retirement reception in 240 Bessey Hall from 2-4 pm.

Publications

Anderson, S.J., Simmons, H.E., and Munkvold, G.P. 2015. Real-time PCR assay for detection of *Sphacelotheca reiliana* infection in Maize (*Zea mays*) seedlings and evaluation of seed treatment efficacy. Plant Disease 99: 1847-1852.

Diagnose it!

By: Ed Zaworski

Please use the information below to help you identify the causal pathogen. Answers can be sent to aqbeeman@iastate.edu.

Host: Elm tree

Symptoms: Yellowing of leaves, wilting and rapid tree decline.

Key Hint: The disease is spread by a vector (bonus point).



Stories

PLPM faculty present at ICM conference

ISU hosted the Integrated Crop Management conference from December 2-3rd of 2015. This conference offered dozens of seminars and workshops for agricultural professionals. A number of PLPM faculty gave talks, including **Alison Robertson** ("Corn disease update"), **Daren Mueller** ("Soybean disease update"), and **Greg Tyka** ("Small-plot research with nematode-protectant seed treatments in Iowa in 2014 and 2015"). Several PLPM graduate students and staff also volunteered to work booths at the conference.



Jean Batzer (above) and **Daren Mueller** (left) demonstrating a microscope at a booth at the ICM Conference. Photo credits: Brandon Kleinke.

Apple-Pumpkin Bakeoff Winner and Recipes:

The 2015 PLPM Apple-Pumpkin bakeoff was held on November 9th. Below are the winners and some of their recipes (see hyperlinks).

Apple

1st place: Allen Miller's [apple pie](#).

2nd place: Alison Robertson's [apple-dates-bacon wrap](#).

3rd place: David Soh's [apple rose](#).

Pumpkin

1st place: Clairce Schmidt's pumpkins chili (below!).

2nd place: Caroline Wuest's pumpkin donuts (secret).

3rd place: Stith Wiggs' and Jared Jensen's pumpkin tamales (top secret).

Clarice's Pumpkin Chili

INGREDIENTS

- 1 medium sized Butternut Squash, peeled, seeded and cut in ½ inch cubes
- 1 dried ancho chile, seeded
- 1 dried New Mexican chile, seeded
- ¼ cup vegetable oil
- 1 large onion, chopped fine
- 1 poblano chile, seeded and chopped fine
- 6 garlic cloves, minced
- 1 tablespoons tomato paste
- 1 (14oz) can diced tomatoes
- 1 (14oz) can pure pumpkin
- 1 (14oz) can pinto beans, rinsed
- 1 (14oz) can kidney beans, rinsed
- Salt, cumin, coriander, nutmeg, red chili flakes, to taste
- ¼ cup chopped fresh cilantro

INSTRUCTIONS

1. Heat oven to 400 °F.
2. Toss butternut squash with a drizzle of olive oil, salt and ground coriander. Spread in a single layer on a baking sheet and bake until fully cooked and golden (about 30 minutes). Remove from oven and let cool down.
3. Steep the dried chiles in boiling water in a small pot until soft (about 10 minutes), puree with a blender.
4. Heat oil in a large pot over medium heat, sauté the onions and poblano until golden, add garlic and your choice of spices and sauté until fragrant. Add tomato paste and cook for about 30 seconds.
5. Add dried chiles puree and cook for a few minutes. Add tomatoes, pumpkin and beans, cover with water and simmer for about 30 minutes.
6. Gently fold in butternut squash and simmer for another 10 minutes.
7. Stir in cilantro and serve.

Note: In a pinch, you can substitute the dried chilies puree for a good chili powder.