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Washington State University

College of Agriculture

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AGRICULTURAL RESEARCH REPORT
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TWO NEW WHEAT VARIETIES RELEASED

PULLMAN, Wash.--Release of two new soft white winter wheat varieties for production in the Pacific Northwest was announced here today by Dr. James Nielson, Washington State University College of Agriculture Research Center director.

Both varieties, Barbee and Daws, are named for former WSU scientists who died in automobile accidents. They were developed in the cooperative federal-state research programs headquartered on the Pullman campus.

Dr. Clarence Peterson and Dr. Orville Vogel, USDA-Agriculture Research Service wheat breeders led the effort. (Vogel is now retired.)

Daws is intended for fall seeding in Washington, Oregon and Idaho and is expected to replace Nugaines, Hyslop and McDermid in areas where the latter varieties are prone to cold injury. Peterson said 28 percent of Washington's winter wheat acreage had to be reseeded to spring wheat in 1973 because of cold injury.

Daws' yields have equalled, or exceeded, those of Nugaines in tests and the Western Regional Wheat Quality Laboratory has reported milling characteristics and flour quality of Daws is similar to those of Nugaines.

The new variety is resistant to local races of stripe rust and common bunt, but is susceptible to dwarf bunt, flag smut, leaf and stem rust, and Cercospora foot rot.

(more)

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It was named in honor of Dr. Charles Dawson Moodie, a former chairman of the WSU Agronomy and Soils Department who died in 1970.

Barbee is a semidwarf, soft white club winter wheat developed for production in Idaho and Washington. It is expected to replace Paha in areas areas where that variety is being injured by attacks of new races of stripe rust.

It also is resistant to flag smut, common bunt, and some races of dwarf bunt. It has the same tolerance to snow mold as Omar. Barbee is susceptible to leaf and stem rust and to Cercospora foot rot.

Its milling quality is equal to that of Nugaines, but not as good as Paha and Moro. Flour quality is excellent for pastries, cookies and other white wheat products, but not for bread.

Barbee was named in honor of Earl Barbee, a WSU wheat breeder who died in 1943.

Foundation seed will be available for planting this fall, with registered seed available in the fall of 1977 and certified seed in the fall of 1978. Certified seed is what most farmers plant for commercial wheat production. This means that the first commercial crop of the new varieties, in significant quantities will be harvested in 1979.

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