

WANSER--Developed from crossing Burt x Itana by Washington State University and the University of Idaho in cooperation with the USDA. Wanser was released to farmers in the fall of 1965 for stripe rust areas in Washington and Idaho. It is a red-chaffed, bearded hard red winter wheat. It has strong seedling vigor, moderately winter hardy and moderately tolerant to stripe rust. The Cereal Quality Laboratory at Montana State University has tested for milling and baking quality and find that it does not measure up to quality standards that industry expresses as acceptable for hard red winter wheat. Wanser tends toward soft kernel texture in higher moisture areas and produces lower flour yields than Winalta. It bakes satisfactorily when its protein level is about 13%. Crumb grain and texture deteriorate rapidly as the protein levels decrease below 13%.

WARRIOR--Developed from a cross of Pawnee x Cheyenne by the Nebraska Agricultural Experiment Station in cooperation with the Crops Research Division, Agricultural Research Service, USDA. It was released to growers in 1963. Warrior is mid-tall, stiff strawed, white chaffed, with semi-erect heads. The heads are awned with square shouldered glumes, mid-wide with short beaks. It is moderately resistant to lodging and shattering. Warrior is susceptible to sawfly and stem rust. Warrior is recommended for production in District 3, 4, and 5. Its milling and baking properties are comparable to those of Winalta and meet industry needs adequately.

WINALTA--This variety was developed from a cross of Minter x Wichita made by the Lethbridge Research Station, Lethbridge, Alberta. Winalta was released to Canadian farmers in 1961. It is mid-tall, white chaffed, awned, hard red winter wheat with winterhardiness equal to Cheyenne. The heads are tapered and oblique with narrow shoulder glumes. Winalta is more resistant to shattering when compared to Cheyenne and Warrior. It is susceptible to the Hessian fly, stripe rust but moderately resistant to stem rust. This variety is recommended for District 3, 4, 5, and 6. Winalta is a high quality milling and baking wheat that is well regarded in the trade. It meets the need for a strong gluten wheat.

WINOKA--Developed by combining 6 pure lines selected from Winalta by the South Dakota Agricultural Experiment Station. It was released to growers in the fall of 1968. Winoka is mid-tall, white chaffed, with bearded heads. The variety is resistant to stem rust, susceptible to dwarf smut and stripe rust. It is resistant to shattering. It is recommended for production in Districts 3, 4, 5, and 6. This selection has all of the desirable milling properties of Winalta. It is better baking wheat than Winalta in laboratory tests.