REGISTRATION OF GERMLASMS

REGISTRATION OF NUGAINES WHEAT¹
(Reg. No. 542)
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Nugaines (a sib of ‘Gaines’) was selected from the cross CI 19253/C1 12692/’Burt.’ Nugaines was referred to as Selection 7 and WA 3739. It has a bearded, lax spike with long, midwide, white glumes. The kernels are white, soft, and midlong with a shallow crease.

Winterhardiness of Nugaines is equal to that of Gaines, but it is less hardy than the hard red winter wheats ‘McCall’ and ‘Wanser.’ It is shatter-resistant and fairly easy to thresh. Nugaines has equalled or exceeded the yields of ‘Gaines’ over a 5-year period of testing in Washington. The test weight of Nugaines exceeds that of Gaines.

Nugaines has more adult plant resistance to stripe rust than Gaines but is equally susceptible in the seedling stage. Nugaines is susceptible to Cercospora foot rot, Fusarium foot rot, stem rust, and snow mold. It has moderate resistance to flag, and stinking smut. Nugaines is susceptible to races of dwarf bunt. It has slightly less postharvest dormancy than ‘Kharkof’ under Pullman condition and a crown depth of $20 \pm 5$ mm.

Nugaines has better milling characteristics than Gaines. Baking tests have shown that Nugaines flour is suitable for pastries, cookies, and soft white wheat products. Nugaines is not suitable for making bread.


¹Registered by the Crop Science Society of America. Published July, 1974.
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