REGISTRATION OF ALAMO SOYBEAN\(^1\)
(Reg. No. 129)

K. Hinson, E. E. Hartwig, and A. Scott\(^2\)

'ALAMO' soybeans \((Glycine max \text{(L.) Merr.})\) originated as an \(F_7\) line developed from the cross D49-2491 \(\times\) PI 240664 backcrossed to D49-2491. D49-2491 is closely related to and very similar to 'Lee'. PI 240664, an introduction from the Philippines, was used as a parent to contribute growth characteristics for better adaptation to short day regions. The original crosses were made at Gainesville, Fla., and all selections were made there. The line F67-5132 (Alamo) was included with material evaluated in the Rio Grande Valley (lat 26\(^\circ\)) where it proved adapted for planting after harvest of a sorghum crop. It is classified as Group IX maturity. It flowers 8 days later than 'Hardee' when planted in early August in the Rio Grande Valley of south Texas. This later flowering permits Alamo to make adequate growth for efficient combine harvesting.

Alamo has purple flowers, tawny pubescence, and tan pod walls. Seeds are yellow with black hilum. Average weight of 100 seed is 16 g. It is resistant to bacterial pustule \((\text{caused by Xanthomonas phaseoli \text{(E. F. Smith) Dow. var. sojensis \text{(Hedges) Starr. and Burkh.)}})\); wildfire \((\text{caused by Pseudomonas tabaci \text{(Wolf \\& Foster) F. L. Stevens}})\); and target spot \((\text{caused by Corynespora cassiicola \text{(Burk. \\& Curt.) Well.}})\). Alamo has proved to be better suited for production on the alkaline soils of the Rio Grande Valley than on the more acid soils of southern Florida. Breeders' seed will be maintained by Rio Farms, Inc., Edcouch, TX 78588.

1 Registered by the Crop Sci. Soc. Am. Accepted 11 July 1979.

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REGISTRATION OF CAPITAN WHEAT\(^1\)
(Reg. No. 620)

J. W. Schmidt, V. A. Johnson, P. A. Dreier, and D. V. May

'AGATE' wheat \((Triticum aestivum \text{L. \(\text{em Thell.)}\})\) is a hard red winter wheat selected in the \(F_7\) generation from the cross 'Ponca'/'Cheyenne'/5/'Kenya 58'/5/Cheyenne' (Cheyenne/'Tenmarq'/5/’Mediterranean'/5/Hail). It was made in 1962 at the Nebraska Agricultural Experiment Station and the AR, SEA, USDA, 1972-75 Nebraska yield trials, the 1972-76 Pioneer Performance Nursery, and 1976 Southern Regional Nursery as NE69442.

Agate is a medium to late maturing wheat similar to 'Scout 66' in height. The spike is awned, long, and mid-dense; it is usually carried erect. Glumes are white, glabrous, medium long, with slightly narrow and mostly sloping margins; they are moderately long to long and acuminate. The kernels are red, medium to long, and large, with a kernel width of 7 cm. The kernels are red, medium to long, and large, with a kernel width of 7 cm. The kernels are medium hard, elliptical, moderately long and acuminate. The kernels have a mid-sized germ, shallow crease, rounded cheeks, and short brush; they are not collared.

Agate is similar to Scout 66 in winterhardiness potential, but was developed to provide growth of another maturity class. Agate has good milling properties. Its baking characteristics are similar to those of Scout 60. The kernels have a mid-sized germ, shallow crease, rounded cheeks, and short brush; they are not collared.

Agate is similar to Scout 66 in winterhardiness potential, but was developed to provide growth of another maturity class. Agate has good milling properties. Its baking characteristics are similar to those of Scout 60. The kernels have a mid-sized germ, shallow crease, rounded cheeks, and short brush; they are not collared.

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