for ‘Walters’ (3) in the five tests conducted in the Delta Region.

Hartwig has a determinate plant type and is in Maturity Group V, similar to Forrest. It has white flowers, tawny pubescence, and brown pods at maturity. It is slightly shorter in plant height and matures ≈2 d earlier than Forrest. Hartwig is highly resistant to all the known races of SCN. It is also resistant to the root knot nematode [(Meloidogyne incognita (Kofoid & White) Chitwood] and reniform nematode (Rotylenchulus reniformis Linford & Oliveira)]. Hartwig is susceptible to Meloidogyne arenaria (Neal) Chitwood, and to stem canker caused by Diaporthe phaseolorum (Cooke & Ellis) Sacc. var. caulivora Athow & Caldwell. Hartwig has a high level of resistance to Sudden Death Syndrome caused by Fusarium solani (Mart.) Sacc. The seeds of Hartwig are shiny yellow with black hila, similar to Forrest. Hartwig has 20% oil and 40.1% protein vs. 20.2% oil and 40.8% protein in Forrest.

Hartwig is the first soybean cultivar with resistance to all races of SCN. The variety has been named after Dr. E.E. Hartwig, Research Agronomist, USDA-ARS, for his outstanding contributions to soybean cultivar development in the USA. Hartwig is being released for planting in Maturity Group V areas with a serious SCN problem. It should also provide useful source of germplasm with a broad spectrum of resistance to SCN races.

The Missouri Agricultural Experiment Station will be responsible for maintaining breeder seed. The seed will be maintained as one generation each of breeder, foundation, registered, and certified seed. Royalties of $0.50 per unit (22.7 or 27.2 kg) sold will be collected on registered and certified classes of seed. Foundation seed will be produced and distributed by Missouri Foundation Seeds, Department of Agronomy, 210 Waters Hall, University of Missouri, Columbia, MO 65211. For at least 5 yr from this publication, a small sample of seed of Hartwig may be obtained for research purposes from Dr. S.C. Anand, Professor of Agronomy, University of Missouri, Delta Center, P.O. Box 160, Portageville, MO 63873.

S. C. ANAND (7)

References and Notes

REGISTRATION OF ‘PALouse’ LENTIL

‘Palouse’ (Reg. no. CV-6, PI 557499; Lens culinaris Medikus) was developed cooperatively by the USDA-ARS and the Agricultural Research Center, College of Agriculture and Home Economics, Washington State University, and was released in 1988.

Palouse (selection WA256112) is a large cotyledon lentil cultivar that was selected in the USA between ‘Laird’ and ‘Precoz’. Laird is a large cotyledon lentil cultivar developed by the Agricultural Research Center, College of Agriculture and Home Economics, Saskatoon, SK, Canada, and Precoz is a medium-sized yelow cotyledon lentil cultivar developed by E.A. Riva in Argentina. Selections within the Laird × Precoz cross were made for large seed size, absence of seed coat mottling, and early maturity. After preliminary evaluations in the Palouse region, Palouse (WA256112) was chosen for further evaluation. Palouse was evaluated for adaptation to the Palouse region, Washington and northern Idaho. The cultivar was chosen for the Palouse region, where ≈95% of the US lentil crop is produced.

Palouse was released based primarily on its seed traits, which include large seed size (average of 6.8 g, vs. 6.0 g for ‘Brewer’, the commonly used cultivar in the region), and absence of seed coat mottling. Seeds of Palouse have blunter cotyledons than those of most large-seeded cultivars. The blunt cotyledons have traits, which include large seed size (average of 6.8 g, vs. 6.0 g for ‘Brewer’, the commonly used cultivar in the region), and absence of seed coat mottling. Seeds of Palouse have blunter cotyledons than those of most large-seeded cultivars. The blunt cotyledons have good resistance to mechanical damage during handling and processing. These seed quality traits are considered features of the cultivar that should appeal to markets in the USA and internationally. Limited cooking trials showed that cooking liquid for Palouse was noticeably lighter than that of Brewer, where a distinct dark brown liquid was noted after 15 min of cooking. Texture and taste were determined by sensory analysis using a taste panel conducted by Food Scientist at Washington State University.

Advanced yield trials were conducted at four locations each year from 1984 to 1987 in the Palouse region. Palouse was compared with Brewer, where a distinct dark brown liquid was noticeable after 15 min of cooking. Texture and taste were determined in a taste panel conducted by Food Scientist at Washington State University.

Breeder seed of Palouse will be maintained by the Washington State Crop Improvement Association. Breeder seed will be available from the Washington State Crop Improvement Association, Washington State University, Pullman, WA 99164.