Registration of ‘Sylvan’ Wheat

‘Sylvan’ (Reg. no. CV-825, PI 578867) hard red spring wheat (Triticum aestivum L.) was developed by the Utah and Colorado Agricultural Experiment Stations and was released to seed producers in March 1994. Sylvan was released because of its high grain yield, superior grain volume weight, and excellent bread-making quality under irrigated conditions in the San Juan Basin of southwestern Colorado. Sylvan is an F5-derived line selected in the F6 generation at Logan, UT, in 1986 from the cross UT78S147-209/‘Westbred 906R’ made in 1981. Westbred 906R is an early-maturing, semidwarf, hard red spring wheat released by Western Plant Breeders in 1982. UT78S147-209 is a Utah breeding line from the cross UT70W498-259/‘Prospur’. The F1 generation of the Sylvan cross was produced in the greenhouse during the 1981–1982 winter. The F2 through F5 generations were grown in the field in spaced-planted modified bulk populations, and desirable plants were visually selected during 1982 to 1985. Sylvan was yield tested in Utah as UT86S688-2464 beginning in 1987 and as UT002464 in the Western Regional Spring Wheat Nursery (1989–1990) and in Colorado. Breeder seed was produced from a rogued 0.25-ha plot at Yellow Jacket, CO, in 1993.

Sylvan is an awned, white-glumed semidwarf cultivar that is most similar to Westbred 906R in appearance. The spike is semilax and tapers. The foliage is green at booting stage, with a waxy bloom at anthesis. The glume is midlong and midwide, with an oblique shoulder and an acuminate beak. The coleoptile color is white; juvenile growth habit is erect. The kernel is red, medium length, hard textured, and ovate. The kernel has no collar, rounded cheeks, midsized germ, short brush, and a wide, shallow crease.

In 3 yr (1991–1993) of testing in irrigated yield nurseries in southwestern Colorado near Yellow Jacket, Sylvan’s grain yield (7062 kg ha−1) was 11% higher than the current highest yielding hard red spring wheat cultivars, Spillman and Oslo. Grain volume weight was about 26 g L−1 higher than Oslo and Spillman in those trials. Sylvan averaged 5 d later in maturity than Spillman and 8 d later than Oslo. Sylvan averaged 99 cm, which is 5 and 8 cm taller than Madison and Spillman, respectively. It has good to excellent lodging resistance. Milling and baking quality of 34 entries. Catoctin is characterized by awnlets 1 to 2 cm in length on the distal florets of the spike. Kernels of Catoctin are large, with an average kernel weight of 36 mg. Catoctin has excellent winter hardiness in the Mid-Atlantic region. It has good straw strength and lodging resistance. Milling and baking quality for Catoctin are rated acceptable by the USDA Soft Wheat Quality Laboratory, at Wooster, OH.

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