REGISTRATION OF CROP VARIETIES

REGISTRATION OF GOLDEN 50 WHEAT1
(Reg. No. 464)

E. G. Heyne2

‘GOLDEN 50,’ Triticum aestivum L. em. Thell., is a hard red winter wheat selected by E. G. Clark of Sedgwick, Kansas, from ‘Rodco.’ Rodco is a mixture of two varieties released by the Rodney Milling Co. of Kansas City. Rodco is a mixture of two types. The red-chaffed component is similar to ‘Concho’ for all traits studied. The white-chaffed component is very similar to an experimental strain CI 12406 from the cross ‘Marquillo’-‘Oro’ × ‘Oro-Tenmarq.’ Clark selected white-chaffed plants from Rodco and carefully evaluated 11 lines and began increase of 1 line in the fall of 1962. He named the selection Golden 50, because 1962 was 50 years after his discovery of ‘Blackhull’ in a field of Turkey wheat in 1912. Golden 50 first was sold to the public in the fall of 1963.

Golden 50 has a winter growth habit; matures midseason to late; has a midtall, white, strong stem; spike is awned, fusiform, middense, inclined; the glumes are glabrous, white, midwide and midlong; the shoulders are midwide and square to rounded; the beaks vary in length 5 to 15 mm; the awns are white, 3 to 7 cm long; the kernels are red, hard, short, oval with a small germ; the crease is middeep; the cheeks more angular than round; the brush midsize and midlong.

The important characteristics of Golden 50 are resistance to Hessian fly, bunt, and leaf rust and long dough mixing time. Yield performance is average, test weight below average, and maturity is later than desired by most Kansas growers.

Clark worked with Elden Smurr, chemist, American Flours Co. of Newton, Kansas, in quality evaluation of the white-chaffed selections and retained lines with long mixing time. The long dough mixing time of Golden 50 is one of its important characteristics. The mixing tolerance is also good. The loaf volume potential is average. The strong mixing character of the protein makes this variety useful for blending with weaker wheats for bread flour production.

A number of comparisons of Golden 50 have been made with CI 12406 which is a selection of the cross Marquillo × Oro × 2 × Oro-Tenmarq. They are the same for response to rusts, bunt, loose smut, Hessian fly, maturity, height, and grain appearance and they produce the same type mixogram curve. However, Golden 50 is more uniform in height and heading, sometimes appearing to be a day earlier in heading than CI 12406.

Mr. Clark maintains seed of Golden 50 on his farm near Sedgwick, Kansas.

REGISTRATION OF ANDNOX WHEAT1
(Reg. No. 466)

W. P. Byrd, Doyce Graham, Jr., E. D. Day, and Graydon Kingsland2

‘ANDNOX’ wheat (Triticum aestivum L. em. Thell.) is a soft red winter wheat selected from an ‘Arizona 50’ × ‘Concho’ cross. The variety is an increase of a single plant made in 1960 by the senior author at Clemson, which was named and released in the fall, 1966 and distributed by the South Carolina Foundation Seed Association.

Andnox has resistance to mildew and leaf rust. Its resistance to soil-borne mosaic is excellent, superior to any presently grown variety tested in South Carolina.

Andnox is an early, short to midtall variety with strong white stems. It is awnless with small tip awns in certain environments. Spike is fusiform, middense, inclined. Glume is midwide with shoulder midwide and rounded; has a midtall, white, strong stem; spike is awned, fusiform, middense, inclined; the glumes are glabrous, white, midwide and midlong; the shoulders are midwide and square to rounded; the crease is middeep; the cheeks more angular than round; the brush midsize and midlong.

Andnox is adapted to the Southeast; milling and baking qualities are excellent and test weight is good. Breeder seed will be maintained by the Department of Agronomy, Kansas State University.

REGISTRATION OF MARICOPA WHEAT1
(Reg. No. 465)

A. D. Day, R. K. Thompson, and F. M. Carasso2

‘MARICOPA’ wheat (Triticum aestivum L. em. Thell.), C.I. 14129, was released in 1966 by the Arizona Agricultural Experiment Station and the Crops Research Division, Agricultural Research, University of Arizona, Tucson. It is a white, winter wheat from the Pacific Northwest. Selection for the variety was made at Mesa, Ariz., in 1960.

Maricopa is adapted to the irrigated areas of Arizona and preferred by flour mills. Its resistance to soil-borne mosaic is excellent, being superior to any presently grown variety tested in Arizona.

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