



News Release

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For Immediate Release

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Wheat Harvest Reaps Golden Benefits for Oklahoma Governor and Lt. Governor

Yield results are in from the Governor's Wheat Challenge that took place between Governor Kevin Stitt and Lt. Governor Matt Pinnell. The Smith's Gold variety, chosen by Governor Stitt, came in at 88 bushels per acre and the Bakers Ann Variety chosen by Lt. Governor Pinnell, came in at 87 bushels per acre. It will be an extremely close race to decide the overall winner, which will be tabulated after the final milling and baking analysis are conducted by the OSU Food and Agricultural product center in July. The results will be made public in August.

The Smith's Gold variety had a test weight of 62 pounds per bushel and the Bakers Ann Variety had a test weight of 61 pounds per bushel. This was based on a 12% moisture basis. The Baker's Ann variety is leading in the protein category at 13.1% and the Smith's Gold variety came in at a 12.7% protein. A variable rate technology app was used to determine spring fertilizer applications. All wheat received 200 lbs. urea, 92 lbs. nitrogen. The low nitrogen wheat received and extra 100+ lbs. urea or 50 lbs. nitrogen. The planting date was November 15, 2019.

This competition was put together by the Oklahoma Department of Agriculture, Food and Forestry, Oklahoma State University-Wheat Improvement Team (WIT), USDA/NASS and the Oklahoma Wheat Commission. All organizations are grateful for the time that both Governor Kevin Stitt and Lt. Governor Matt Pinnell have taken to be involved in learning about the wheat industry, from the producer, research and marketing perspectives. The varieties selected for this challenge are two of the most favorable to have come from the OSU public wheat research program in recent years. Smith's Gold was named to honor OSU Wrestling Coach John Smith for his winning attitude and quality wrestling program on OSU campus. Baker's Ann was named to honor the OSU First Cowgirl, Ann Hargis, for her advocacy and promotion of the Oklahoma wheat industry. She has been passionate about highlighting the Oklahoma wheat industry and end use quality research focusing on nutrition, with wellness and health initiatives.

More about the OSU Wheat varieties selected for the Governor's Wheat Challenge

Smith's Gold, which saw a large increase in planted acres last year, is the First Gallagher progeny with better leaf hygiene, an excellent GrazenGrain® variety with later maturity date. It has

improved baking quality as verified by the Wheat Quality Council, resistance to Hessian fly and greenbug, and improved resistance to stripe rust over Gallagher. Smith's Gold has excellent flavor profiles appropriate for any bread maker, with less bitter and tannic flavors, making it also suitable for fresh noodle pasta and its GoldnGrain® distinction. This variety has many versatile uses for several bread product lines that include anything from traditional breads, bakery snacks, and rolls to steam breads. As with Gallagher, Smith's Gold is resistant to the Great Plains biotype of Hessian fly. This is of particular benefit to producers wishing to sow early to maximize forage yield or those who no-till wheat after wheat.

Baker's Ann, is a premium-quality wheat variety well suited for quality-based contracted production. Baker's Ann produces smaller seed than Gallagher (similar to Iba) at about one-half point higher wheat protein, and qualitatively stronger dough to the degree that Wheat Quality Council has classified this variety at a good blending wheat to correct for poor strength elsewhere. Baker's Ann exhibits very strong resistance to stripe rust across a wide geography, though resistance to leaf rust, it may need to be bolstered with a fungicide application. It will fit best in the Oklahoma panhandle and north central Oklahoma, and originates from the cross, TAM 303 sister/Billings. Owing to its Texas parentage, Baker's Ann will carry the brand of GrazenGrain® but will carve a greater reputation under the banner of premium baking quality GoldnGrain®.