

Oklahoma WHEAT BRIEF

Winter 2023



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CROP QUALITY SEMINARS

discuss U.S. wheat marketing abroad

The U.S. Wheat Associates Crop Quality Seminars concluded late in the fall of 2022 with a universal response from customers worldwide. The high quality of the 2022 crop across all [six wheat classes](#) impressed them, but they are concerned about sustained higher prices.

Those attending in-person seminars were happy to meet USW staff and U.S. wheat producers face-to-face.

In South America, seminars were held in Colombia, Ecuador, Peru and Chile, attracting buyers and millers eager to learn about the 2022 crop. Michael Peters, USW Vice Chairman and Oklahoma Wheat Commission Chairman, said customers

inquired about how potential U.S. transportation problems could impact future U.S. wheat exports.

“Overall, participants were impressed by the high quality of this year’s U.S. wheat harvest, but the strong U.S. dollar and high freight rates are not helping the prices affecting the region,” Peters said. “We will likely be helping our customers deal with reduced availability of high-protein wheat in the next marketing year.”

Don Schieber, USW Past President and OWC Secretary-Treasurer, said the interaction between U.S. producers and customers was great. He was part of the U.S. wheat team who presented in South Asia. “There

was great dialogue between farmers and customers about production practices and risk management topics. Obviously, there was a lot of interaction and feedback on this year’s wheat crop.”

The annual seminars took place in November as part of USW’s effort to communicate supply, demand and crop quality information to buying and milling groups. USW conducted separate in-person or hybrid (in-person and virtual) seminars in South Asia, Central America, South America, the Middle East, North Africa and the European Union. They conducted virtual seminars in China, South Korea, Japan and Taiwan.

Michael Peters attended Latin American Industrial Millers Association meetings in Lima, Peru, discussing the strong value of the U.S. dollar and higher freight rates.



Don Schieber toured a wholesale bake shop called Farmhouse Bakery in Bangkok, Thailand.



with representation from Oklahoma



Don Schieber presents the value of Oklahoma wheat to foreign buyers at the U.S. Wheat Crop Quality Seminar in Jakarta, Indonesia.

The South Asia seminars, conducted in Thailand, Indonesia and the Philippines, featured USW staff and a seven-member USW board team who shared information about their farm operations.

“We had a good turnout in the EU, with a lot of questions about this year’s crop and interest in future crops,” said USW Vice President of Programs Erica Oakley. She partnered with the USW EU Regional Office in Rotterdam and the North Dakota Wheat Commission’s Erica Olson to lead seminars in Italy, Spain, the United Kingdom and Portugal. “Everyone was very pleased with the wheat crop and what we presented, but higher prices remain a concern.”

In the MENA region, seminars were held in Egypt, the United Arab Emirates and Morocco. USW Regional Technical Manager Peter Lloyd said the uncertainty of the Ukraine-Russia conflict and the future of the [Black Sea Grain Initiative](#) weighed heavily on the discussion.

Overall, the high quality of this year’s U.S. wheat harvest impressed the participants, but the strong U.S. dollar and high freight rates are not helping prices affecting the region. This also could lead us to help our customers deal with reduced availability of high-protein wheat in the next marketing year.

“There were questions about ongoing drought and [transportation issues](#), such as the Mississippi River barge situation and the potential U.S. railroad strike,” explained Miguel Galdos, USW Regional Director in Southern America. “That, of course, is based on concerns about pricing. As far as the crop quality, attendees were pleased with the U.S. crop this year, especially the baking quality of hard red winter wheat.”

Joe Sowers, USW Regional Vice President for South Asia added that meetings between millers and U.S. wheat producers are vital for product promotion. “Discussions about challenges and opportunities on each side of the wheat industry provide great insight into the value of U.S. wheat, which is a primary goal of the seminars each year.”

[Click here](#) to access 2022 USW Crop Quality Report and by-class reports. ♦

World of Wheat

RESEARCH LINKS

Click title below to read more.

TaCol-B5 modifies spike architecture and enhances grain yield in wheat – Published by OSU Wheat Improvement Team

Nitrogen utilization efficiency in wheat: a global perspective

Physiological basis of genotypic response to management in dryland wheat

Wheat nitrogen, phosphorus, potassium and sulfur uptake dynamics under different management practices

Genetic responses in milling, flour quality and wheat sensitivity traits to grain yield improvement in U.S. hard winter wheat

Plant population and fungicide economically reduced winter wheat yield gap in Kansas ♦

A brief, but deep dive into flour milling at International Grains Program

Some have a basic understanding of the flour milling process. Some have no idea how wheat from a farm ends up as flour destined for a baker's oven.

Regardless of their experience, farmers and state wheat commission staffers gathered in Manhattan, Kansas, Dec. 13-15, 2022, with a common destiny.

"Everybody is going to learn something," said Shawn Thiele, who led the three-day flour milling course presented by the IGP Institute and Kansas State University. "From those who have experience with wheat and flour to those who've never stepped foot in a flour mill, the course is a step-by-step look at how wheat is turned into flour."

Here's a [short video](#) from the first day of the three-day course:

Conducted at IGP and the KSU campus, the flour milling deep dive is a condensed course built for staff members or board members of state wheat organizations. Representatives from Idaho, Kansas, Oklahoma and Oregon participated in the course. U.S. Wheat Associates staffers Peter Laudeman and Ralph Loos also participated.

"The course's mission to show commission board members every industry segment and all steps that go into the end-use portion of the marketing chain was informative. It should be required by all who grow and market wheat," said Raymond Parrish, wheat farmer and Oklahoma Wheat Commission board member. This course shows the importance research plays in both field and end-use quality for domestic and international buyers.

Hands-On Learning

The course included classroom training on wheat quality, global competition facing U.S. farmers, wheat cleaning and conditioning, plus an overview of the mechanics of wheat milling. Participants also milled wheat during a hands-on workshop and toured the KSU Hal Ross Flour Mill.

USW Vice President of Global Technical Services Mark Fowler, an experienced flour milling instructor, also discussed the role quality plays in the global wheat market.



Producers attending the IGP Flour Milling program are featured in a short video from the three day course.



Shawn Thiele, Associate Director of Flour Milling Grain Processing Curriculum & Manager at IGP, addressed state wheat commissions from across the United States, with Oklahoma Wheat Commission Board member Raymond Parrish, representing District 1 (far right).

"USW finds value in these IGP-KSU courses because it provides producers and others we work with in the industry insight into the relationship between wheat quality and flour performance," Fowler said. "It gives growers a new perspective on what international customers look for in superior flour."

"It's amazing when you come to know what you didn't know," said Martin Kerschen, a wheat farmer and Kansas Wheat Commission director. "It's clear how important details are when taking our wheat and turning it into something bakeries and consumers on the other side of the world want and appreciate." ♦

Tom Royer to retire after more than 26 years of service



Photo courtesy of Oklahoma State University

Tom Royer, Oklahoma State University professor, Extension entomologist and Integrated Pest Management coordinator with the OSU Department of Entomology and Plant Pathology, retired on Feb. 1 after more than 26 years of service to the university and IPM program.

"Dr. Royer's contributions to our land-grant mission and Oklahoma's agricultural producers are priceless," said Tom Coon, vice president and dean for OSU Agriculture.

"He and his colleagues developed sampling systems for detrimental insects in crops, smartphone apps and much more. He is quick to respond to emerging issues, such as sugar-cane aphid outbreaks and keeping our food supply across the Southern Plains region safe and plentiful."

In 1984, Royer found his calling to become an extension entomologist while working with a team of research

entomologists at the Texas Agricultural Research and Extension Center in Weslaco. He returned to school, graduating with a doctorate from Texas A&M University in 1991. He then worked for the University of Illinois Cooperative Extension Service for six years as an area IPM educator.

"In 1997, I applied for an assistant professor and extension entomologist position with the OSU entomology department of entomology, and the faculty took a chance on me," Royer said. "Being an extension entomologist has truly been my dream job."

Through his career, Royer has had statewide responsibilities for insect management in cereal grains and field crops, plus supervised aphid and pest control in wheat, sorghum, canola, corn, soybeans, and rangeland and pasture. He was coordinator for IPM Oklahoma, a program supporting IPM projects in cotton, wheat, sorghum, soybeans as well as fly and pest management in livestock and public housing.

Royer and his IPM team have screened for effective insecticides and host plant resistance while developing economic thresholds and rapid pest-scouting tools. Their projects have saved Oklahoma growers \$6.2 to \$14.4 million per year in lost grain yield. His extension programs have addressed weed control, insect pest management in different cropping systems and livestock pest management.

"Dr. Royer is the consummate extension specialist. He has impacted Oklahoma agriculture by serving as the state IPM Coordinator, which has garnered more than \$10 million in IPM funding," said Justin Talley, entomology department head. "His legacy will resonate for many years through his countless efforts that addressed pest management issues as they impacted Oklahoma agriculture. I personally consider Dr. Royer a mentor who has shown me on countless occasions how to communicate important information in an applicable manner."

In 2022, Royer received the Gerrit Cuperus Integrated Pest Management Award for outstanding IPM leadership from OSU Extension, the Lifetime Achievement Award of Recognition at the 10th International IPM Symposium and the Friends of IPM Hall of Fame Award from the Southern IPM Center.

"The most satisfying thing about my job has been my interactions and collaborations with my team of regional and state research and extension professionals, local USDA-ARS scientists, students, ag professionals and Oklahoma producers as we worked to solve pest problems," Royer said. "Any success I can claim is due in large part to the people that I have worked with. This job has exceeded every career expectation I have ever had. It's been interesting, challenging and satisfying both professionally and personally." ♦

READ THE

Wheat Foods
Council

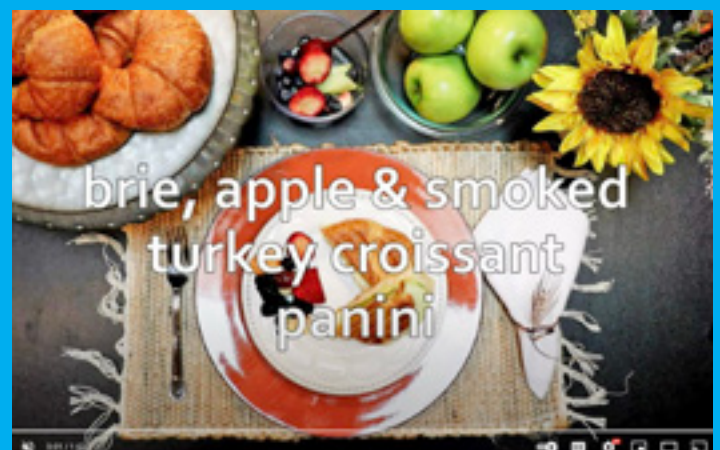
KERNELS MAGAZINE

Winter 2022

*Click image to read
the latest issue!*



[Click here to learn how to make brie, apple & smoked turkey croissant panini!](#)



"These Linzer cookies may just be one of my all-time favorite cookies. You can find 100+ cookie recipes on my website, so that says a lot. They're perfectly nutty and rich, super tender and not-too-sweet. The sweet, tangy raspberry jam perfectly balances out the delicious almond flavor. Linzer cookies are incredibly simple to make, but look so beautiful, showing off that sweet jam and powder sugar." — Gemma Stafford, [Bigger, Bolder, Baking](#)

Authentic LINZER COOKIES

Makes 18 sandwich cookies

Ingredients

1 ½ cups all-purpose flour
½ cup almond flour
1 level teaspoon ground cinnamon
½ teaspoon baking powder
½ teaspoon salt
¾ cup butter softened
¾ cup granulated sugar
2 small eggs
1 teaspoon vanilla extract
½ cup strained raspberry jam*
powdered sugar for dusting

Recipe Notes

Straining your jam: Warm jam slightly, then pass it through a small sieve to remove seeds and lumps. This leaves a smooth, silky jam.

Instructions

- 1 In a bowl, combine all-purpose flour, almond flour, cinnamon, baking powder, and salt. Set aside.
- 2 With a stand mixer or handheld electric mixer, beat butter and sugar together until pale and fluffy.
- 3 Add egg and vanilla to butter mixture and beat until well mixed.
- 4 Gradually beat the flour mixture into the butter mixture until just combined.
- 5 Wrap dough well with plastic wrap and refrigerate until very firm, at least two hours and up to three days.
- 6 When you're ready to bake cookies, preheat oven to 375°F. Line two cookie sheets with parchment paper. (I use a fan to circulate the air.)
- 7 On a floured surface, roll out dough until it is about an 1/8-inch thick. (You can also roll dough on a floured piece of parchment for easier handling.)
- 8 Working quickly while dough is cold and firm, use a 2 1/2-inch cookie cutter to cut out dough and place them two inches apart on the prepared cookie sheet. Gather any scraps, rewrap and chill until firm enough to reroll.
- 9 Once cut dough is on cookie sheets, cut out one-inch hole out of centers of half of the cookies.
- 10 Bake for 15-18 minutes, or until edges are golden brown. Cool on cookie sheets a few minutes before transferring to wire rack to cool completely.
- 11 For the base of cookie, spread about one teaspoon of strained raspberry jam onto half of the cookies. Spread jam out but not quite to the edge.
- 12 Dust top halves of cookies (with the cut-out circle) generously with powdered sugar, then carefully place the tops on the jam-covered bottoms. Press to seal gently so you don't break the top half.
- 13 These cookies are best enjoyed the day they are made. Store in an airtight container at room temperature. Raw dough can be refrigerated for up to five days or frozen for up to eight weeks. ♦

Best of Wheat is now released

The Oklahoma Wheat Commission is proud to release the latest Best of Wheat Cookbook, which includes all the winning recipes from the 2022 Oklahoma State Fair Bread Baking Contest. The cookbook includes recipes from the top 5 winners from 12 different junior and senior competition categories.

This year's competition had several award-winning recipes that any skilled baker would enjoy trying in the kitchen. The Oklahoma Wheat Commission highlights the top 5 recipes in each category within each division.

Any baker is invited to making one or several of these delectable recipes. Whether using a bread machine or

spending hours baking with these winning recipes, it's sure to please any connoisseur.

To be eligible to compete in the Best of Wheat Bread Baking Competition at the state level, individuals must have won champion, reserve champion or bread machine class at their county Best of Wheat Bread Baking Competition held at the county fair. Recipes in the cookbook are broken out in the following categories: white bread, whole wheat bread, dinner rolls, other wheat breads, sweet breads, specialty shape breads and bread machine. Congratulations to our 2022 winners! ♦



Click image to download.



Amy Durst, Piedmont, received her Grand Champion tray at the 2022 State Fair "Best of Wheat" Bread Baking Contest for her entry of Grandma's No Fail Rolls in the dinner roll class. Oklahoma Wheat Commissioners Don Schieber, secretary-treasurer, Ponca City; R.J. Parrish, District 1, Hunter; Jerry Wiebe, District 2, Hooker; and David Gammill, vice-chairman, Chattanooga, presented her silver tray, first place ribbon, rosette ribbon and state fair medallion.



Tayler Spray, Sharon, received her Grand Champion bread tray for her entry of Grandma's Cinnamon Rolls in the sweet bread class. Schieber, Parrish, Wiebe and Gammill presented her grand champion bread tray award, first place ribbon, rosette ribbon and state fair medallion. ♦

18TH ANNUAL MEETING



📅 Wednesday, February 22 2023

🕒 7:45 AM - 5:00 PM

📍 Hilton Garden Inn & Suites
2833 Conference Drive
Edmond, OK 73034
(Covell & I-35 exit)
405-285-0900

For more information:

405-744-4347



SPEAKER
Andrew
Hoelschel



SPEAKER
Alan Woodard



SPEAKER
Dr. Brett Carver



SPEAKER
Dr. Amanda Silva



SPEAKER
Dr. Tom Coon



SPEAKER
Mike Schulte



SPEAKER
Jeff Wright



SPEAKER
Dr. Scott
Senseman



SPEAKER
Dr. Meriem Aoun



SPEAKER
Dr. Kelly
Chamberlin



SPEAKER
Dr. Wade
Thomason



SPEAKER
Dr. Brian Arnall

SCHEDULE

Moderated by K.C. Sheperd, Oklahoma Farm Report

7:45 a.m. Announcements
8 a.m. Dr. Tom Coon & Dr. Scott Senseman
9 a.m. Mike Schulte
9:30 a.m. Jeff Wright
10 a.m. Break
10:15 a.m. Dr. Brett Carver
11 a.m. Farm Strategy

11:30 a.m. Alan Woodard
Noon Lunch (Dave Hunziker)
1 p.m. Dr. Kelly Chamberlin
1:30 p.m. Dr. Brian Arnall
2 p.m. Break
2:30 p.m. Dr. Amanda Silva
3 p.m. Dr. Meriem Aoun
3:30 p.m. Break
4 p.m. OGI Business Meeting ♦



Educator & Youth Baking Awards

Win
\$1,000!

Home Baking Association Educator Award

WIN \$1,000 and a trip for two to the HBA Annual Meeting!

SHARE winning baking lessons, activity or service projects from **EDUCATORS** in classrooms, preschools, community programs, clubs, camps, leader training, from Pre-K to 12th grade.



2022 EDUCATOR AWARD WINNER

Carla Schaer

Family & Consumer Sciences Educator, Sparland, Ill.

Entry: *Mozzarella Mash*

Honorable Mention: Youth Teaching to Bake and Donate
Leo Barnes, Youth Teaching Youth, Hanover, N.H.

Entry: *Charity Bagels – Donation Made*
homebaking.org/bakers-spotlight-on-bagels-and-charity/



Bake to Give Maddie Kruse Youth Award

Share your *Bake to Give* project to be eligible to win \$1,000!



YOUTH 7th to 12th grade: submit pictures, video, recipes and details of sharing baking with others and the impact it's had on the community. (See [Bake to Give](#) resources to help develop your project.)



Maddie Kruse was a smart, fun loving, kindhearted and crafty 16-year-old whose life was taken by a drunk driver. Maddie loved baking and sharing to benefit communities large or small, local and beyond, to make stronger communities.

Sponsored by the Home Baking Association and ADM with the Maddie Kruse Family

ENTRY DEADLINE March 31. More details and how to enter at HomeBaking.org/educator-award.

February is Bake for Family Fun Month



Learn more at
www.homebaking.org

1. [Let's get started baking](#)
2. [Bake for my valentine](#)
3. [Baking history & traditions](#)
4. [Baking for others](#)

Oklahoma Wheat Commission works with OKIE to promote Challah-Gram Baking Workshop

The Oklahoma Wheat Commission is teaming up with the Oklahoma Israel Exchange to bring world renowned Jewish baker Idan Chabasov, the Challah Prince, to Oklahoma. This baking workshop will be held at Francis Tuttle Vo-Tech in the Culinary Arts Building on March 19.

Israeli-born Chabasov moved to Berlin at the age of 28. He found his calling as a baker, almost by accident, while working at a hummus restaurant. More than 64,000 Instagram followers later, the 36-year-old Chabasov recently returned to Israel, to “bake challah in the land of challah.”

On a whim in late 2019, he opened an Instagram account. Using his skills in video animation while tapping into his artistic background, he posted photos and videos of his challah creations. Within six months, he had 6,000 followers. The numbers grew steadily.

His Instagram feed is chock-full with appetizing photos of the simple bread made from a simple recipe. At first, he produced a basic three-strand braided challah. After gaining confidence from positive feedback, he upped his game. Complex braiding techniques and special shapes followed. The more intricate his design, the more followers signed on.

“Challah is a symbol that is easy to relate to,” says Professor Elisheva Baumgarten, an expert on Jewish history from the Hebrew University of Jerusalem. Challah is part of the Israeli culture of the Sabbath. According to her, the tradition of braiding challah bread comes from a desire to make the sacred ceremonies prettier. “The more sacred and important the ritual, the more intense the work,” she said.

The COVID-19 lockdowns gave Chabasov’s Instagram page a push. With people holed up in their homes, many took to baking. “Baking during a pandemic is a way to feel like one is providing for themselves,” Baumgarten added. “Investing time in baking is also soothing, pleasant and satisfying. Feeding the family is fun and doing things you were used to doing before the pandemic is comforting.”

The OKIE program has funded several wheat and agricultural trade missions since 2012, while helping host Israeli trade delegations for Israeli wheat buyers. On average, Israel purchases 15 to 20 million bushels of Hard Red Winter (HRW) from the Southern Plains of Texas and Oklahoma each year. With the support of OKIE, we continue to build relationships for millers and bakers in Israel so they can purchase Oklahoma wheat. Our relationship with this country on trade and commerce continues to expand because of support from Oklahoma citizens that have made OKIE instrumental in promoting trade-based relationships on innovation and technical advancement. For more information about OKIE, visit www.okisraeexchange.com. ♦

Coming Soon

imaginative ★ innovative ★ in vogue



Challah Prince™

Israeli Chef Idan Chabasov

SUNDAY AFTERNOON, MARCH 19

FRANCIS TUTTLE VO-TECH
CULINARY ARTS BUILDING

KNEAD YOU TO MAKE THIS EVENT RISE!

OWC attends KNID Agrifest



The Commissioners and Staff of the Oklahoma Wheat Commission attended the 26th Annual KNID Agrifest Farm and Ranch Show in Enid. Everyone worked to create a product that caused traffic to lineup, while meeting with producers to promote and discuss industry issues.

From left are Mike Schulte, OWC Director; Jerry Wiebe, OWC Board Member, District 2; R.J. Parrish, OWC Board Member, District 1; Michael Peters, OWC Chairman, District 3; Secretary of Agriculture Blayne Arthur; and Don Schieber, Secretary-Treasurer, District 5, get ready to serve the masses at the KNID Agrifest Farm Show. ♦



Access the 2023 Wheat Trial Maps

Check back for field day schedules.

Photo courtesy of Oklahoma State University

Congrats to our 2022 Junior Wheat Show winners



David Gammill, Oklahoma Wheat Commission Vice-Chairman; Dr. Thomas Coon, DASNR Vice President, Dean and Director; parents Clayton & Tara Fisher; Oklahoma Secretary of Agriculture Blayne Arthur; Blaine County 4-H Educator Becky Bedwell; and Oklahoma Wheat Research Foundation Chairman Keith Kisling, presents Emery Fisher with 4-H Champion and Grand Champion awards for winning the 2022 State 4-H/FFA Junior Wheat Show overall. Photo Credit: Todd Johnson, Oklahoma State University.

For more information about the 2022 4-H Junior Wheat Show winners, [click here](#).



Ponca City FFA Instructor Kevin Frazier; Oklahoma Wheat Commission Vice-Chairman David Gammill; DASNR Vice President, Dean and Director Dr. Thomas Coon; parents Chad & Bonnie Otto; Oklahoma Secretary of Agriculture Blayne Arthur; Oklahoma Wheat Research Foundation Chairman Keith Kisling; FFA NW Vice-President Caleb Horne, presents Tanner Otto his champion awards for winning first place and overall champion in the FFA Division in the 2022 State 4-H/FFA Junior Wheat Show. Photo credit: Todd Johnson, Oklahoma State University.

For more information about the FFA Junior Wheat Show winners, [click here](#). ♦

OWC FY22 annual report

DISBURSEMENTS

Wheat Research412,451.79
TOTAL RESEARCH:..... (412,451.79)

MARKET DEVELOPMENT

U.S. Wheat Associates.....359,400.00
 Wheat Growers Association.....180,751.00
 Quality Based Marketing.....17,180.81
 Information and Education145,065.32
 Market Promotion.....21,933.41
TOTAL MARKET DEVELOPMENT: ...
..... (724,330.54)

ADMINISTRATION

Office Expenses.....66,714.99
 Payroll259,492.15
 Payroll Taxes/Ins./Retirement.....
121,912.32
 Data Processing.....25,709.66
TOTAL ADMINISTRATION:
..... (473,829.12)

TOTAL-NON-CASH DEPRECIATION
.....(30,563.17)

TOTAL DISBURSEMENTS:.....
..... 1,641,174.62