

California Wheat

Made with the Golden Touch!

Weekly Wheat Bulletin

Date: March 13, 2008 Issue# 8

The Weekly Wheat Bulletin is designed to share quick, informal and reliable information about the state's wheat crop and disease conditions. Comments forwarded by Thursday morning of each week will be posted in the Bulletin for distribution Thursday evening. Archived copies of the 2008 Wheat Bulletin may be accessed on the California Wheat Commission website:

www.californiawheat.org

For those of you that are new to our mailing list, the length of this bulletin will change from week to week. The amount of material is dependent on the contributions of our readers.

Comments:

3.11.08 – “This year the weather conditions have been conducive to the development of stripe rust in the Sacramento Valley. Several PCA’s have reported finding stripe rust in fields of known susceptible varieties such a Summit and Blanca Grande. What about the other varieties that were resistant last year such as CalRojo and Espresso? ----It’s still too early to tell if their resistance will hold up to this year’s races of the stripe rust pathogen, but, so far, so good! We haven’t gotten any reports of stripe rust developing on the resistant varieties. But that can change

rapidly as we have seen in years past. Continue to scout for stripe rust, even in the resistant varieties. If you discover stripe rust in a resistant variety, please contact your UC Farm Advisor.” *Jerry Schmierer, Agronomy Farm Advisor Colusa, Sutter, Yuba and Glenn Counties*

3.11.08 – “The wheat in my area is looking really good; a lot better than last year. We have top dressed and sprayed for weeds. Another inch of rain would help; then we might only have to irrigate one more time. Will be top dressing again.” *Tom Millar, grower, Glenn, CA*

3.12.08 – “Wheat fields in the Central and Southern San Joaquin Valleys are progressing well as the recent above-average temperatures have promoted rapid growth. On the forage side, some dairymen and growers have already begun chopping boot-stage silage wheat. Grain growers have been applying nitrogen and herbicides and most growers have irrigated in the past two weeks, or will be very soon. We are encouraging our growers to be applying small applications of nitrogen with or before each irrigation or significant rain, and to budget at least 50 to 75 units of nitrogen for an application at head emergence to flowering stage to

maximize protein levels in these new, high-yielding grain varieties.” *Geoff Schulz, Penny-Newman Grain Company*

3.13.08 – “There are many wheat fields still with yellow nitrogen deficient looking areas. The short attached article can be used to help make nitrogen fertilizer decisions.

Yesterday, I saw two large wheat fields with about 1/3 of their area with 4 to 8 inch tall yellow wheat, and the rest with normal green 12 to 18 inch tall wheat. We don’t know what is causing it yet, but we have applied small plot areas of both ammonium sulfate and urea fertilizers. There is a small chance we are seeing a sulfur deficiency. If the price per unit of N is the same for both ammonium sulfate and urea (which it was last week) and you might have a sulfur deficiency use ammonium sulfate to apply both nitrogen and sulfur. Sulfur deficiencies are rare in the Central Valley, but I and others have seen them.” *Doug Munier, Farm Advisor, Glenn County*

3.13.08 – “I noticed some volunteer wheat in a field of alfalfa that had no signs of Stripe rust; that was a good sign. We need more rain in the hills, but the irrigated wheat looks good.” *Corky Sherwood, R.C. Sherwood Grain Co.*

Commission News:

This week the California Wheat Commission Milling and Baking Laboratory provided a training program for three Central American milling and baking quality control personnel from Guatemala, Costa Rica, and El Salvador. Their company, Molinos

Modernos is a multinational leader in Central America and the Caribbean in the manufacturing and marketing of cereal food products, packaging and related strategic businesses. The company was founded in western Guatemala in the early 1900's by the Gutierrez family.

Molinos Modernos is involved in the industrial production of wheat flour, corn flour, pastas, and cookie and cracker manufacturing and is part of a larger diversified holding company known as Multi-Inversiones. Their headquarters is in Guatemala City, Guatemala and they have business operations in Guatemala, El Salvador, Honduras, Costa Rica, and the Dominican Republic along with a presence in Mexico. In the wheat foods sector, they are clearly the market leader in Central America and are the largest wheat buyer and wheat foods manufacturer in Central America.

###

