No. 8600103

THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

Cornell University Agricultural Experiment Station

Whereas, THERE HAS BEEN PRESENTED TO THE

Secretary of Agriculture

AN APPLICATION REQUESTING A CERTIFICATE OF PROTECTION FOR AN ALLEGED NOVEL VARIETY OF SEXUALLY REPRODUCED PLANT, THE NAME AND DESCRIPTION OF WHICH ARE CONTAINED IN THE APPLICATION AND EXHIBITS, A COPY OF WHICH IS HEREUNTO ANNEXED AND MADE A PART HEREOF, AND THE VARIOUS REQUIREMENTS OF LAW IN SUCH CASES MADE AND PROVIDED HAVE BEEN COMPLIED WITH, AND THE TITLE THERETO IS, FROM THE RECORDS OF THE PLANT VARIETY PROTECTION OFFICE, IN THE APPLICANT(S) INDICATED IN THE SAID COPY, AND WHEREAS, UPON DUE EXAMINATION MADE, THE SAID APPLICANT(S) IS (ARE) ADJUDGED TO BE ENTITLED TO A CERTIFICATE OF PLANT VARIETY PROTECTION UNDER THE LAW.

NOW, THEREFORE, THIS CERTIFICATE OF PLANT VARIETY PROTECTION IS TO GRANT UNTO THE SAID APPLICANT(S) AND THE SUCCESSORS, HEIRS OR ASSIGNS OF THE SAID APPLICANT(S) FOR THE TERM OF eighteen YEARS FROM THE DATE OF THIS GRANT, SUBJECT TO THE PAYMENT OF THE REQUIRED FEES AND PERIODIC REPLENISHMENT OF VIABLE BASIC SEED OF THE VARIETY IN A PUBLIC REPOSITORY AS PROVIDED BY LAW, THE RIGHT TO EXCLUDE OTHERS FROM SELLING THE VARIETY, OR OFFERING IT FOR SALE, OR REPRODUCING IT, R IMPORTING IT, OR EXPORTING IT, OR USING IT IN PRODUCING A HYBRID OR DIFFERENT IETY THEREFROM, TO THE EXTENT PROVIDED BY THE PLANT VARIETY PROTECTION ACT. E UNITED STATES SEED OF THIS VARIETY (1) SHALL BE SOLD BY VARIETY NAME ONLY AS OF CERTIFIED SEED AND (2) SHALL CONFORM TO THE NUMBER OF GENERATIONS BY THE OWNER OF THE RIGHTS. (84 STAT. 1542, AS AMENDED, 7 U.S.C. 2321 ET SEQ.)

WHEAT

'Geneva'

In Testimony Whereof, *I have hereunto set my hand and caused the seal of the* Plant Variety Protection Office *to be affixed at the City of* Washington, D. C. *this* 29th *day of* July *in the year of our Lord one thousand nine hundred and* eighty-eight.

Attest:

Kenneth A. Evans

Commissioner
Plant Variety Protection Office
Agricultural Marketing Service

Richard E. Lyng

Secretary of Agriculture

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
LIVESTOCK, POULTRY, GRAIN & SEED DIVISION

APPLICATION FOR PLANT VARIETY PROTECTION CERTIFICATE

INSTRUCTIONS: *See Reverse.*

FORM APPROVED
OMB NO. 40-R3822

No certificate for plant variety protection may be issued unless a completed application form has been received (5 U.S.C. 553).

1a. TEMPORARY DESIGNATION OF VARIETY NY6120-15	1b. VARIETY NAME Geneva	FOR OFFICIAL USE ONLY PV NUMBER 8600103
2. KIND NAME Soft White Winter	3. GENUS AND SPECIES NAME Triticum aestivum L. em. Thell.	FILING DATE April 16, 1986 TIME 10:30 A.M. ~~P.M.~~
4. FAMILY NAME (BOTANICAL) Gramineae	5. DATE OF DETERMINATION 9/85	FEE RECEIVED $ 1800. $ 200. DATE 4-16-86 6-20-88
6. NAME OF APPLICANT(S) Cornell Agricultural Experiment Station	7. ADDRESS *(Street and No. or R.F.D. No., City, State, and ZIP Code)* Cornell University Ithaca, NY 14853	8. TELEPHONE AREA CODE AND NUMBER (607) 256-5420
9. IF THE NAMED APPLICANT IS NOT A PERSON, FORM OF ORGANIZATION: *(Corporation, partnership, association, etc.)* State Agricultural Experiment Station	10. IF INCORPORATED, GIVE STATE AND DATE OF INCORPORATION New York	11. DATE OF INCORPORATION 1888

12. NAME AND MAILING ADDRESS OF APPLICANT REPRESENTATIVE(S), IF ANY, TO SERVE IN THIS APPLICATION AND RECEIVE ALL PAPERS:
Mark E. Sorrells, Department of Plant Breeding and Biometry, 252 Emerson Hall
Cornell University, Ithaca, New York 14853 (607) 255-1665

13. **CHECK BOX BELOW FOR EACH ATTACHMENT SUBMITTED:**

- [X] 13A. Exhibit A, Origin and Breeding History of the Variety *(See Section 52 of the Plant Variety Protection Act.)*
- [X] 13B. Exhibit B, Novelty Statement.
- [X] 13C. Exhibit C, Objective Description of the Variety *(Request form from Plant Variety Protection Office.)*
- [ ] 13D. Exhibit D, Additional Description of the Variety.

14a. DOES THE APPLICANT(S) SPECIFY THAT SEED OF THIS VARIETY BE SOLD BY VARIETY NAME ONLY AS A CLASS OF CERTIFIED SEED? *(See Section 83(a). (If "Yes," answer 14B and 14C below.)* [X] YES [ ] NO

14b. DOES THE APPLICANT(S) SPECIFY THAT THIS VARIETY BE LIMITED AS TO NUMBER OF GENERATIONS? [X] YES [ ] NO

14c. IF "YES," TO 14B, HOW MANY GENERATIONS OF PRODUCTION BEYOND BREEDER SEED? [X] FOUNDATION [ ] REGISTERED [X] CERTIFIED

15a. DID THE APPLICANT(S) FILE FOR PROTECTION OF THIS VARIETY IN OTHER COUNTRIES? [ ] YES [X] NO *(If "Yes," give name of countries and dates.)*

15b. HAVE RIGHTS BEEN GRANTED THIS VARIETY IN OTHER COUNTRIES? [ ] YES [X] NO *(If "Yes," give name of countries and dates.)*

16. DOES THE APPLICANT(S) AGREE TO THE PUBLICATION OF HIS/HER (THEIR) NAME(S) AND ADDRESS IN THE OFFICIAL JOURNAL? [X] YES [ ] NO

17. The applicant(s) declare(s) that a viable sample of basic seed of this variety will be furnished with the application and will be replenished upon request in accordance with such regulations as may be applicable.

The undersigned applicant(s) is (are) the owner(s) of this sexually reproduced novel plant variety, and believe(s) that the variety is distinct, uniform, and stable as required in Section 41, and is entitled to protection under the provisions of Section 42 of the Plant Variety Act.

Applicant(s) is (are) informed that false representation herein can jeopardize protection and result in penalties.

28 February 1986
(DATE)

Brian F. Chabot
(SIGNATURE OF APPLICANT)
Associate Director, New York State Agricultural Experiment Station at Cornell University, Ithaca, NY

(DATE)

(SIGNATURE OF APPLICANT)

FORM GR-470 (1-78)

Exhibit A.

Origin and History of Geneva (NY 6120-15)

Pedigree: Ross Wheat/3/ (NY5207aB-2B-34) Burt// Genesee/ C.I 12658/4/ Genesee

Hybridizations:

1951 - NY 5149a22 = Genesee / C.I. 12658 (KY 4097-37)
KY 4097-37 is a mildew and smut resistant selection with the pedigree: Frondoso/Trumbull//Hope-Hussar.

1952 - NY 5207aB-2B-34 = Burt/NY 5149a22

1960 - NY 6072b4 = Ross Wheat/ NY 5207aB-2B-34
Ross Wheat is a variety imported from Europe by Carl Ross that strongly resembles Heine's VII and is likely to be either a sib or a selection from that variety. I am investigating this further.

1961 - NY 6120 = NY 6072b4/Genesee
Genesee is Yorkwin/ Smut Res.#2 and the latter parent is NY 530c25-181-4-2 with the pedigree Honor//Honor/Forward

Inbreeding:

1962-3 - 22 F1 seeds were planted and the plot was bulk harvested. White kernels were selected from the bulk.

1963-4 - 33 grams of white F2 seed were planted in a rod row plot.

1964-5 - F3 seed planted in rod row plot (probably about 30 grams in 1 rod row). The seed were passed over a screen to remove small seed.

1965-6 - F4 seed planted in 9 row plots, one rod long, 30 grams/row at 11 1/4 peck/acre rate.

1966-7 - F5 seed were spaced planted at the rate of 5 pecks /acre and 82 heads were selected. Probably about 200 grams were planted.

Evaluation:

1967-8 - There were 82 F6 head rows planted and 24 were harvested.

1968-9 - The 24 HR selections were grown in unreplicated 3 row plots and 18 were harvested.

1969-70 - The 18 selections were grown in unreplicated 4 row plots and 12 were harvested.

1970-1 - The 12 selections were grown in unreplicated 4 row plots and 7 were harvested.

1971-2 - The 7 selections were grown in unreplicated 4 row plots and 6 selections were harvested.

1972-3 - The 6 selections were planted in unreplicated 4 row plots and 4 were were harvested.

1973-4 - The 4 selections were planted in unreplicated 4 row plots and all were harvested.

1974-5 - The 4 selections were planted in unreplicated 4 row plots and all were harvested.

1975-6 - The 4 selections were planted in unreplicated 4 row plots and all were harvested.

1976-7 - The 4 selections were planted in unreplicated 4 row plots and 3 were harvested.

1977-8 - The 3 selections were planted in unreplicated 4 row plots and all were harvested. The same three selections were planted in a replicated trial at one location.

1978-9 - The 3 selections were planted in unreplicated 4 row plots and all were harvested. The same three selections were planted in 3 replicated trials in 3 locations.

1979-80 - The 3 selections were planted in unreplicated 4 row plots and all were harvested. The same three selections were planted in 3 replicated trials in 3 locations and also entered in the Uniform Eastern Soft White Winter Wheat Nursery.

1980-1 - Two of the selections were planted in unreplicated 4 row plots and both were harvested. The same 2 selections were planted in 3 replicated trials in 3 locations and also entered in the Uniform Eastern Soft White Winter Wheat Nursery.

1981-2 - The 2 selections were planted in 3 replicated trials in 3 locations and also entered in the Uniform Eastern Soft White Winter Wheat Nursery.

1982-3 - NY 6120-15 was finally selected and a release decision was made in March of 1983. The official release date is November of 1984. It was entered in 3 replicated trials in 3 locations and also entered in the Uniform Eastern Soft White Winter Wheat Nursery this year and has remained in those trials as a check since then. Seed increase was begun in 1984-5 and commercial production will begin in the 1986-7 crop year.

M. E. Sorrells
Department of Plant Breeding and Biometry
Cornell University

Exhibit B.

Novelty Statement

Geneva is most similar to Purcell, morphologically but differs in that the glume shoulders of Geneva are rounded while Purcell has square shoulders.

Geneva is always 1 to 5 days earlier to anthesis than Purcell with an average of 3.1 days. Over 6 years and 17 environments, Purcell has never headed before or on the same day as Geneva in New York State.

Geneva differs from Purcell for stem rust resistance. Geneva has the Sr10 gene for resistance while Purcell has only the Sr17 gene. This means that Geneva will be resistant to all races of stem rust except those having virulence on Sr10 while Purcell is resistant to all races except those having virulence on Sr17. Using the isolate designations of the Cereal Rust laboratory, Purcell and Geneva differ in reaction to the following isolates 72-00-1370CQFBS, 72-25-639CRKQS, 75-32-1662ARTQS, and 72-04-1ATMNH.

Geneva is relatively stable in its morphological characteristics exhibiting lesss that 0.01% offtypes of any kind. This stability may be verified by examining the records of the New York Seed Improvement Cooperative.

FORM APPROVED. OMB NO. 40-R3712

FORM GR-470-6
(2-15-73)

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
GRAIN DIVISION
HYATTSVILLE, MARYLAND 20782

EXHIBIT C
(Wheat)

OBJECTIVE DESCRIPTION OF VARIETY
WHEAT *(TRITICUM SPP.)*

INSTRUCTIONS: *See Reverse.*

NAME OF APPLICANT(S)
Cornell Agricultural Experiment Station

ADDRESS *(Street and No. or R.F.D. No., City, State, and ZIP Code)*
Cornell University
Ithaca, NY 14853

FOR OFFICIAL USE ONLY
PVPO NUMBER 8600103
VARIETY NAME OR TEMPORARY DESIGNATION

Place the appropriate number that describes the varietal character of this variety in the boxes below.
Place a zero in first box (e.g. [0][8][9] or [0][9]) when number is either 99 or less or 9 or less.

1. KIND:
[1] 1 = COMMON 2 = DURUM 3 = EMMER 4 = SPELT 5 = POLISH 6 = POULARD 7 = CLUB

2. TYPE:
[2] 1 = SPRING 2 = WINTER 3 = OTHER *(Specify)* _____
[1] 1 = SOFT 2 = HARD 3 = OTHER *(Specify)* _____
[1] 1 = WHITE 2 = RED 3 = OTHER *(Specify)* _____

3. SEASON - NUMBER OF DAYS FROM EMERGENCE TO:
[2][5][2] FIRST FLOWERING
[2][5][6] LAST FLOWERING

4. MATURITY *(50% Flowering)*:
[ ][ ] NO. OF DAYS *EARLIER* THAN .....
[0][0] NO. OF DAYS *LATER* THAN .....
[1] 1 = ARTHUR 2 = SCOUT 3 = CHRIS 4 = LEMHI 5 = NUGAINES 6 = LEEDS

5. PLANT HEIGHT *(From soil level to top of head)*:
[0][9][3] CM. HIGH
[ ][ ] CM. TALLER THAN .....
[0][3] CM. SHORTER THAN .....
[1] 1 = ARTHUR 2 = SCOUT 3 = CHRIS 4 = LEMHI 5 = NUGAINES 6 = LEEDS

6. PLANT COLOR AT BOOTING *(See reverse)*:
[1] 1 = YELLOW GREEN 2 = GREEN 3 = BLUE GREEN

7. ANTHER COLOR:
[1] 1 = YELLOW 2 = PURPLE

8. STEM:
[1] Anthocyanin: 1 = ABSENT 2 = PRESENT
[2] Waxy bloom: 1 = ABSENT 2 = PRESENT
[2] Hairiness of last internode of rachis: 1 = ABSENT 2 = PRESENT
[1] Internodes: 1 = HOLLOW 2 = SOLID
[0][4] NO. OF NODES *(Originating from node above ground)*
[1][5] CM. INTERNODE LENGTH BETWEEN FLAG LEAF AND LEAF BELOW

9. AURICLES:
[1] Anthocyanin: 1 = ABSENT 2 = PRESENT
[2] Hairiness: 1 = ABSENT 2 = PRESENT

10. LEAF:
[1] Flag leaf at booting stage: 1 = ERECT 2 = RECURVED 3 = OTHER *(Specify)*: _____
[2] Flag leaf: 1 = NOT TWISTED 2 = TWISTED Slight
[1] Hairs of first leaf sheath: 1 = ABSENT 2 = PRESENT
[2] Waxy bloom of flag leaf sheath: 1 = ABSENT 2 = PRESENT
[1][2] MM. LEAF WIDTH *(First leaf below flag leaf)*
[2][3] CM. LEAF LENGTH *(First leaf below flag leaf)*:

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 8600103

11. HEAD:

[3] Density: 1 = LAX 2 = DENSE 3. Middense=4.2cm

[4] Shape: 1 = TAPERING 2 = STRAP 3 = CLAVATE 4 = OTHER *(Specify)* fusiform

[2] Awnedness: 1 = AWNLESS 2 = APICALLY AWNLETED 3 = AWNLETED 4 = AWNED

[5] Color at maturity: 1 = WHITE 2 = YELLOW 3 = PINK 4 = RED 5 = BROWN 6 = BLACK 7 = OTHER *(Specify)*: _____

[0 9] CM. LENGTH [1 3] MM. WIDTH

12. GLUMES AT MATURITY:

[2] Length: 1 = SHORT *(CA. 7 mm.)* 2 = MEDIUM *(CA. 8 mm.)* 3 = LONG *(CA. 9 mm.)* 8.1 mm

[3] Width: 1 = NARROW *(CA. 3 mm.)* 2 = MEDIUM *(CA. 3.5 mm.)* 3 = WIDE *(CA. 4 mm.)* 3.9 mm

[3] Shoulder shape: 1 = WANTING 2 = OBLIQUE 3 = ROUNDED 4 = SQUARE 5 = ELEVATED 6 = APICULATE

[1] Beak: 1 = OBTUSE 2 = ACUTE 3 = ACUMINATE

13. COLEOPTILE COLOR:

[1] 1 = WHITE 2 = RED 3 = PURPLE

14. SEEDLING ANTHOCYANIN:

[1] 1 = ABSENT 2 = PRESENT

RECEIVED APR 16 1986 DEPARTMENT AMS PVPO

15. JUVENILE PLANT GROWTH HABIT:

[1] 1 = PROSTRATE 2 = SEMI-ERECT 3 = ERECT

16. SEED:

[1] Shape: 1 = OVATE 2 = OVAL 3 = ELLIPTICAL

[1] Cheek: 1 = ROUNDED 2 = ANGULAR

[2] Brush: 1 = SHORT 2 = MEDIUM 3 = LONG

[1] Brush: 1 = NOT COLLARED 2 = COLLARED

[ ] Phenol reaction *(See instructions)*: 1 = IVORY 2 = FAWN 3 = LT. BROWN 4 = BROWN 5 = BLACK

[1] Color: 1 = WHITE 2 = AMBER 3 = RED 4 = PURPLE 5 = OTHER *(Specify)* _____

[6 6] MM. LENGTH [3 5] MM. WIDTH [4 2] GM. PER 1000 SEEDS

17. SEED CREASE:

[1] Width: 1 = 60% OR LESS OF KERNEL 'WINOKA' 2 = 80% OR LESS OF KERNEL 'CHRIS' 3 = NEARLY AS WIDE AS KERNEL 'LEMHI'

[2] Depth: 1 = 20% OR LESS OF KERNEL 'SCOUT' 2 = 35% OR LESS OF KERNEL 'CHRIS' 3 = 50% OR LESS OF KERNEL 'LEMHI'

18. DISEASE: (0 = Not Tested, 1 = Susceptible, 2 = Resistant)

[2] STEM RUST *(Races)* Sr 10 only

[1] LEAF RUST *(Races)* Adult Stage

[1] STRIPE RUST *(Races)* _____

[2] LOOSE SMUT

[1] POWDERY MILDEW

[1] BUNT

[2] OTHER *(Specify)* Moderate Spindle Streak Mosaic Virus

19. INSECT: (0 = Not Tested, 1 = Susceptible, 2 = Resistant)

[0] SAWFLY

[1] APHID *(Bydv.)*

[0] GREEN BUG

[0] CEREAL LEAF BEETLE

[ ] OTHER *(Specify)* _____

HESSIAN FLY RACES: [1] GP [1] A [1] B [1] C [1] D [1] E [1] F [1] G

20. INDICATE WHICH VARIETY MOST CLOSELY RESEMBLES THAT SUBMITTED:

CHARACTER	NAME OF VARIETY	CHARACTER	NAME OF VARIETY
Plant tillering		Seed size	
Leaf size		Seed shape	
Leaf color		Coleoptile elongation	
Leaf carriage		Seedling pigmentation	

INSTRUCTIONS

GENERAL: The following publications may be used as a reference aid for the standardization of terms and procedures for completing this form:

(a) L.W. Briggle and L. P. Reitz, 1963, Classification of Triticum Species and Wheat Varieties Grown in the United States, Technical Bulletin 1278, United States Department of Agriculture.

(b) W.E. Walls, 1965, A Standardized Phenol Method for Testing Wheat Seeds for Varietal Purity, contribution No. 28 to the handbook of seed testing prepared by the Association of Official Seed Analysts. *(See attachment.)*

LEAF COLOR: Nickerson's or any recognized color fan should be used to determine the leaf color of the described variety.

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UNIFORM WHITE NURSERY
STANDARD = 86363, HOUSER

1986

WHEAT AND MILLING DATA

LAB NO.	ENTRY	MILLING QUALITY SCORE	BAKING QUALITY SCORE	COMBINED QUALITY SCORE	TEST WT.	BREAK FLOUR YIELD	ST.GR. FLOUR YIELD	RED. PASSES	FRIABILITY	E.S.I.	MILLABILITY
***	STANDARD	100 A	100 A	100 A	56.5	34.1	76.4	7	29	9.8	110
***	BENCHMARK	103.9A	106.4A	103.9A	61.6	35.6	76.3	7	28 Q	10.4	114.1
360 1	YORKSTAR	100.8A	86.6 D	86.6 D	56.9	30.1Q	77.2	7	28.9	9.5	113.3
361 2	FREDERICK	97.5 B	89.7 D	89.7 D	60.7	29.9Q	76.7	7	28.2Q	10.1	106.5
362 3	TICONDEROGA	97.2 B	92.6 C	92.6 C	57.2	29.5Q	76.7	7	27.9Q	9.6	107
363 4	HOUSER	100 A	100 A	100 A	56.5	34.1	76.4	7	29	9.8	110
364 5	AUGUSTA	99.5 B	90.2 C	90.2 C	58.1	30.1Q	77.2	7	28.7	9.3	109.8
365 6	FRANKENMUTH	103.1A	83.9 E	83.9 E	59	29.5Q	77.5	7	28.7	9.2	116.3
366 7	GORDON	97.4 B	86.3 D	86.3 D	57.7	28.8Q	76.5	7	28.2Q	10.2	107.2
367 8	PURCELL	101.9A	95.1 B	95.1 B	58.4	33.6	76.6	7	28.7	9.7	111.9
368 9	GENEVA	111.9A	98.1 B	98.1 B	60.4	33.2	78	7	30.2	8.3	129.5
369 10	NY 6432-10	106.1A	86.4 D	86.4 D	60.1	25.9Q	78.5	7	29.7	8.7	123.7
370 11	NY 6720-8	101 A	91.6 C	91.6 C	57.5	31.2Q	76.8	7	28.6*	9.7	112.3
371 12	NY 65135-25	106.1A	94.8 C	94.8 C	60.1	31 Q	77.6	7	29.6	9.2	120.7
372 13	NY HTWP156-11	102.7A	77.8 F	77.8 F	60.6	26.2Q	77.9	7	29.1	8.92	117.7
373 14	NY 6732-24	95.8 B	80 E	80 E	58.9	30 Q	76.8	7	28.3Q	9.5	103.4
374 15	HARUS (H1-11-3)	98.2 B	92.8 C	92.8 C	59	30 Q	76.1	7	27.8Q	10.5	107.5
375 16	H-1-11-5	98.4 B	93.4 C	93.4 C	58.2	29.8Q	76.2	7	27.8Q	10.4	108.1
376 17	NY 67105-4	92.8 C	75.8 F	75.8 F	58.1	25.9Q	77.9	7	28.5*	8.9	100.6*
377 18	NY 6432-31	98.8 B	75.5 F	75.5 F	59.8	24.6Q	77.8	7	28.6*	9.9	111.8
378 19	C 2035	105.9A	92.2 C	92.2 C	58.6	35.4	77.4	7	29.3	9.1	117.8
379 20	C 1133	102.3A	89.3 D	89.3 D	59.1	30.6Q	76.7	7	28.9	9.8	114.3
380 21	C 2004	97.7 B	89.2 D	89.2 D	58	29.9Q	76.5	7	28.4*	9.9	106.8
381 22	C 2050	96.7 B	73 F	73 F	57.9	29.4Q	76.7	7	27.9Q	10.2	105.4
382 23	C 2072	100.7A	59.9 F	59.9 F	58.9	31.7Q	76.6	7	28.6*	10	110.9
383 24	OAC 82-14	100.9A	76.7 F	76.7 F	59	30.4Q	78	7	29.5	8.3	112

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UNIFORM WHITE NURSERY
STANDARD = 86363, HOUSER

	STRAIGHT-GRADE FLOUR						CAKE PATENT FLOUR							
LAB NO.	PROT. %	ASH %	MICRO AWRC %	COOKIE DIAM. CM.	TOP GRAIN		PROT. %	ASH %	INIT PH	FINAL PH	CHLORINE RESPONSE PH/ML/G	OPT. LIQUID LEVEL	CAKE VOLUME ML.	CAKE SCORE
***	9.02	.4	52.3	17.96	6		7.91	.28	5.66	4.78	3.065	130	1067	82
***	8.9	.35	51.3	18.35	7		7.65	.27	5.68	4.84	2.83 *	130	1048	87
360	9.39	.4	52.1	17.61*	7		8.36	.29	5.58	4.78	2.786*	130	1013 *	82
361	10.5Q	.41	51.3	17.59*	6		9.11Q	.31	5.69	4.82	2.834*	130	1047	82
362	9.41	.41	51.9	17.21Q	7		8.48*	.3	5.66	4.83	2.919	120	1090	82
363	9.02	.4	52.3	17.96	6		7.91	.28	5.66	4.78	3.065	130	1067	82
364	9.29	.42	51.6	17.66*	6		8.22	.29	5.74	4.77	2.83 *	130	1026 *	82
365	9.43	.39	52.6	17.36Q	7		8.55*	.3	5.69	4.8	3.133	130	1024 *	82
366	9.26	.4	52.7	17.51*	6		8.29	.28	5.63	4.83	3.068	130	1029 *	80
367	9.17	.39	52.7	17.89	6		8.19	.27	5.76	4.8	3.416	120	1055	80
368	9.1	.36	53.2	18.38	7		8.11	.26	5.7	4.81	3.534	120	1030 *	82
369	10 *	.39	53.7	17.82	6		8.8 *	.29	5.66	4.81	2.897	130	1011 *	84
370	9.1	.39	52.6	17.7 *	6		7.97	.27	5.7	4.82	3.292	130	1035	82
371	8.89	.38	51.2	17.77	7		8	.27	5.73	4.76	3.546	130	1040	82
372	10 *	.4	52.9	17.29Q	6		8.92Q	.28	5.75	4.8	3.146	130	999 *	82
373	9	.44*	54.4*	17.26Q	6		7.92	.33	5.8	4.8	2.907	120	1012 *	80
374	9.39	.38	52.3	17.79	7		8.4 *	.27	5.7	4.81	3.144	130	1037	84
375	9.48	.38	53	17.61*	6		8.3	.27	5.72	4.82	3.236	130	1060	84
376	9.9 *	.49Q	56.6Q	17.48*	6		8.64*	.37	5.62	4.82	2.114Q	130	999 *	80
377	10.5Q	.41	54.4*	17.53*	7		9.34Q	.3	5.63	4.82	2.683*	130	985 Q	82
378	10.1Q	.39	53.2	17.69*	7		9.03Q	.28	5.56	4.81	2.788*	120	1070	82
379	9.47	.38	51.5	17.49*	6		8.54*	.27	5.64	4.83	3.177	130	1041	82
380	9.68*	.41	52.1	17.85	7		8.8 *	.27	5.72	4.84	3.028	130	1021 *	82
381	9.24	.41	53.3	17.27Q	7		8.03	.27	5.69	4.83	3.263	130	1019 *	41Q
382	8.78	.39	51.8	17.87	7		7.8	.3	5.77	0	0 Q	0	0 Q	0 Q
383	8.81	.45Q	52.3	17.57*	7		7.94	.35	5.77	4.77	3.332	120	1009 *	40Q

Geneva

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UNIFORM WHITE NURSERY
STANDARD = 85366, AUGUSTA

1985

WHEAT AND MILLING DATA

LAB NO.	ENTRY	MILLING QUALITY SCORE	BAKING QUALITY SCORE	COMBINED QUALITY SCORE	TEST WT.	BREAK FLOUR YIELD	ST.GR. FLOUR YIELD	RED. PASSES	FRIABILITY	E.S.I.	MILLABILITY
***	STANDARD	100 A	100 A	100 A	61.1	31	77.1	7	28.9	9.5	112.9
***	BENCHMARK	102.7A	108.6A	102.7A	61.6	35.6	76.3	7	28 Q	10.4*	114.1
362	YORKSTAR	100.4A	100.1A	100.1A	61.2	28.7Q	77.2	7	28.6	9.2	115
363	FREDERICK	96.9 B	98.3 B	96.9 B	63.5	29.1Q	76.1*	7	27.8Q	10.8*	106.8
364	TICONDEROGA	92.8 C	98.6 B	92.8 C	59.9Q	31	76.4	7	27.8Q	9.9	101.4*
365	HOUSER	103.2A	95.3 B	95.3 B	61.2	32.2	78.1	7	29.8	8.6	117.6
366	AUGUSTA	100 A	100 A	100 A	61.1	31	77.1	7	28.9	9.5	112.9
367	FRANKENMUTH	102.5A	99.4 B	99.4 B	62.9	29.8	77.3	7	28.4*	9.3	116.3
368	GORDON	98 B	100.1A	98 B	62.7	27.4Q	77	7	28.1Q	9.7	110
369	PURCELL	99.3 B	105.4A	99.3 B	62.2	32.7	76.1*	7	28.2Q	10.2	109.3
370	GENEVA	107.6A	103.6A	103.6A	63.7	31.3	77.4	7	29.8	9	124.5
371	FAVOR	100.2A	101 A	100.2A	61.7	29.6	77.1	7	28.5*	9.5	113.6
372	NY 6432-10	111.4A	97.8 B	97.8 B	63.5	27.3Q	79	7	30.2	7.9	133.9
373	NY 65305-2	91 C	111.2A	91 C	60.4*	33	75.6*	8	26.7Q	12.4Q	96.3 *
374	NY 6635A3-3	98.4 B	89.4 D	89.4 D	62	26.4Q	77.3	7	28.5*	9.7	112.1
375	NY 66180-2	94.9 C	90 C	90 C	60.1*	25.8Q	76.3	7	27.2Q	10.5*	108.4
376	NY 6720-8	103.9A	104 A	103.9A	59.8Q	31	77.3	7	28.7	9	121.3
377	NY 65135-25	102.7A	108.8A	102.7A	62	30.8	77.5	7	29.6	9.2	116.9
378	NY HTWP156-11	102.9A	93.5 C	93.5 C	63.2	25.4Q	77.7	7	29.4	8.7	120.1
379	NY HTWP156-17	100.4A	95.4 B	95.4 B	62.5	26.5Q	77.4	7	28.4*	9.1	113.7
380	NY 6732-24	99.3 B	100.1A	99.3 B	61	33.4	76.9	7	28.5*	9.2	110.2
381	41-11-3	96.7 B	107.1A	96.7 B	62.1	30	76.3	7	27.7Q	10.4*	106.5
382	41-11-5	95.2 B	97.8 B	95.2 B	61.8	29.2Q	76.5	7	27.7Q	10	104.7
383	C2035	110.6A	105.2A	105.2A	61.7	37.7	77.6	7	30.5	9.2	126.6
384	C1133	104.8A	99.1 B	99.1 B	62.7	31.2	77.4	7	29.4	9.2	119.5
385	C1058	97 B	100.5A	97 B	60.8	31.2	77.4	8	28.9	9.2	107.8
386	C2004	95.9 B	100.2A	95.9 B	62.4	28.8Q	76.6	7	28.4*	9.8	105.7
387	C1122	100.7A	103.1A	100.7A	61.7	31.5	77.4	7	29.1	8.7	113.1
388	C1143	99.6 B	97.5 B	97.5 B	60.5*	31.8	76.8	7	29.1	9.5	112.4
389	C2050	98.8 B	94.6 C	94.6 C	61.2	29.1Q	76.7	7	28.2Q	10	111.9
390	C2072	98 B	99.7 B	98 B	63	31.7	76.7	7	28.4*	10.1	107
391	B7321	103.8A	84.9 E	84.9 E	64	29.5	77.6	7	29	9.3	118.9

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UNIFORM WHITE NURSERY
STANDARD = 85366, AUGUSTA

	STRAIGHT-GRADE FLOUR						CAKE PATENT FLOUR							
LAB NO.	PROT. %	ASH %	MICRO AWRC %	COOKIE DIAM. CM.	TOP GRAIN		PROT. %	ASH %	INIT PH	FINAL PH	CHLORINE RESPONSE PH/ML/G	OPT. LIQUID LEVEL	CAKE VOLUME ML.	CAKE SCORE
***	8.06	.4	48.6	17.46	5		7.38	.3	5.88	4.82	2.741	130	1032	81
***	8.9 *	.35	51.3*	18.35	7		7.65	.27	5.68	4.84	2.83	130	1048	87
362	8.11	.39	49	17.62	5		7.52	.3	5.68	4.76	2.378*	130	1020	83
363	8.29	.38	48.8	17.49	5		8.13*	.3	5.58	4.81	2.486*	120	1038	81
364	7.71	.43*	51.80	17.34	4		7.13	.24	5.75	4.75	2.726	120	1048	83
365	8.83*	.42	49.8	17.35	5		7.87*	.3	5.77	4.77	2.608	130	1029	82
366	8.06	.4	48.6	17.46	5		7.38	.3	5.88	4.82	2.741	130	1032	81
367	8.07	.38	49.3	17.33	6		7.47	.31	5.8	4.84	2.958	130	1044	82
368	8.17	.4	49.5	17.51	3		7.78	.3	5.7	4.84	2.838	130	1043	82
369	7.95	.38	50.4*	17.55	5		7.34	.3	5.77	4.8	3.132	120	1078	82
370	7.63	.36	52.60	17.62	6		7.02	.24	5.63	4.77	3.229	120	1068	81
371	8.13	.39	49.3	17.47	4		7.66	.28	5.73	4.78	3.122	120	1051	81
372	8.01	.36	50.5*	17.38	4		7.41	.28	5.61	4.8	2.971	120	1044	80
373	7.52	.39	51 *	17.95	7		6.93	.3	5.82	4.8	3.077	130	1088	82
374	8.6 *	.4	51 *	16.960	4		8.19*	.3	5.58	4.82	2.621	130	1035	84
375	8.5	.37	52.80	17.16*	5		7.87*	.26	5.57	4.79	2.968	120	1045	79
376	8.17	.36	50	17.44	5		7.49	.28	5.71	4.82	3.162	130	1087	82
377	7.34	.4	49.4	17.66	6		6.88	.28	5.73	4.82	3.372	130	1072	80
378	8.61*	.39	49.6	17.42	4		8.22*	.3	5.71	4.83	2.563	130	1018	82
379	8.15	.4	49.7	17.3	5		7.56	.31	5.74	4.79	3.024	120	1032	80
380	7.16	.41	50.5*	17.16*	5		6.6	.28	5.92	4.73	3.37	120	1058	82
381	7.68	.39	49.3	17.44	5		7.25	.3	5.68	4.76	3.225	120	1064	85
382	8.56*	.41	49.6	17.18*	6		7.89*	.31	5.75	4.78	3.108	120	1065	80
383	8.49	.36	49.8	17.66	6		7.99*	.26	5.72	4.82	3.6	120	1095	82
384	8.8 *	.38	48.8	17.31	5		8.26*	.3	5.81	4.8	3.278	130	1068	79
385	8.63*	.44*	49.3	17.3	5		7.87*	.32	5.91	4.79	3.443	120	1058	85
386	8.25	.42	49.3	17.41	5		7.69	.31	5.73	4.7	2.66	130	1054	80
387	8.63*	.42	48.5	17.7	5		8.01*	.3	5.8	4.81	2.796	130	1050	80
388	8.14	.4	48.8	17.27	4		7.49	.31	5.94	4.77	2.413*	130	1027	84
389	8.57*	.38	50.2*	17.13*	4		7.83*	.29	5.78	4.81	2.902	130	1049	81
390	7.94	.41	49.9	17.4	4		7.4	.32	5.93	4.78	2.745	130	1041	83
391	10.10	.38	49.6	16.99*	3		9.310	.28	5.82	4.81	2.776	130	1033	79

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1984 CROP
UNIFORM NURSERY COMPOSITES
UNIFORM WHITE NURSERY
STANDARD = 378, AUGUSTA

WHEAT AND MILLING DATA

LAB NO.	ENTRY	MILLING QUALITY SCORE	BAKING QUALITY SCORE	COMBINED QUALITY SCORE	TEST WT.	BREAK FLOUR YIELD	ST.GR. FLOUR YIELD	RED. PASSES	FRIABILITY	E.S.I.	MILLABILITY
***	STANDARD	100 A	100 A	100 A	60.2	33.5	77.1	8	28.2	9.2	108.4
***	BENCHMARK	105 A	103.A	103.A	61.6	35.6	76.3	7	28	10.4*	114.1
74 1	YORKSTAR	101.8A	106.A	101.A	60.4	33.3	77.1	8	28	9.2	111.4
75 2	FREDERICK	99.7 B	92.7C	92.7C	63.1	32.1	76.6	8	27.5Q	10.4*	107
76 3	TICONDEROGA	88.5 D	97.7B	88.5D	59 Q	33.1	75.9*	9	25.9Q	10.3*	90.2 Q
77 4	HOUSER	101.1A	99 B	99 B	59.9	34.8	76.9	7	28.6	8.8	109.8
78 5	AUGUSTA	100 A	100 A	100 A	60.2	33.5	77.1	8	28.2	9.2	108.4
79 6	FRANKENMUTH	99.5 B	97.2B	97.2B	62.4	31.9	77.3	8	27.5Q	9.4	106.8
0 7	GORDON	101 A	102.A	101 A	61.6	32.1	77.4	7	28.4	9.4	109.5
1 8	PURCELL	99.8 B	95.5B	95.5B	61.5	35.5	76.4	7	28.3	10.2*	105.4
2 9	NY. 6120-15 Geneva	110.7A	97.6B	97.6B	63.7	34.6	78.2	7	30.4	8.7	124.4
3 10	FAVOR	105 A	104.A	104.A	61.4	32.8	77.4	7	29	8.8	116
4 11	NY. 6496-6	95.4 B	104.A	95.4B	61.4	34.1	75.8*	8	26.9Q	11.2Q	98.9 *
5 12	NY. 6432-10	109.9A	90.2C	90.2C	62.7	28 Q	78.8	7	29.5	8.3	126.9
6 13	NY. 6708-18	91 C	96.9B	91 C	61.1	30.4Q	76.4	8	27.2Q	11.6Q	93.8 *
7 14	NY. 68158-4	96.9 B	90.5C	90.5C	62.3	31.8	76.3	8	26.8Q	10.4*	102.4
15	NY. 65305-2	91.5 C	104.A	91.5C	60.8	35.6	75.9*	8	26.4Q	12.2Q	91.9 *
16	NY. 6635A3-3	97.3 B	80.1E	80.1E	61.4	28 Q	77.4	7	27.9	9.7	105.7
17	NY. 66180-2	101.7A	98.8B	98.8B	62	30.7Q	77.2	7	28.1	9.5	111.2
18	OAC 402-01	103.1A	92.7C	92.7C	61.3	29.1Q	77.5	7	28.7	9	115.1
19	H1-11-3	97.9 B	102 A	97.9B	61.4	32.4	76.6	7	27.9	9.9	104.1
20	HG-5	105.9A	99.2B	99.2B	61.2	32.7	77.9	7	29.3	8.4	117.8

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1984 CROP
UNIFORM NURSERY COMPOSITES
UNIFORM WHITE NURSERY
STANDARD = 378, AUGUSTA

	STRAIGHT-GRADE FLOUR						CAKE PATENT FLOUR							
LAB NO.	PROT. %	ASH %	MICRO AWRC %	COOKIE DIAM. CM.	TOP GRAIN		PROT. %	ASH %	INIT PH	FINAL PH	CHLORINE RESPONSE PH/ML/G	OPT. LIQUID LEVEL	CAKE VOLUME ML.	CAKE SCORE
***	8.19	.42	49.1	17.74	4		7.62	.32	5.82	4.84	3.072	130	1047	90
***	8.9 *	.35	51.3*	18.35	7		7.65	.27	5.68	4.84	2.83 *	130	1048	87
374	8.14	.4	48.7	17.83	5		7.49	.28	5.72	4.82	2.746*	130	1081	88
375	9.48Q	.39	50.5	17.62	4		8.67Q	.3	5.67	4.8	2.682*	130	1045	90
376	8.2	.45*	52.5Q	17.52	3		7.6	.33	5.77	4.82	2.853*	130	1079	90
377	8.58	.42	51.4*	17.83	3		7.88	.31	5.74	4.81	2.88	130	1059	90
378	8.19	.42	49.1	17.74	4		7.62	.32	5.82	4.84	3.072	130	1047	90
379	8.54	.42	50.3	17.55	5		7.84	.31	5.79	4.84	3.07	130	1065	88
380	8.38	.42	48.5	17.66	4		7.72	.28	5.74	4.83	3.077	130	1065	90
381	8.38	.41	50.7*	17.39*	4		7.63	.3	5.78	4.83	3.336	130	1060	90
382	8.54	.39	52.9Q	17.91	6		7.71	.27	5.78	4.83	3.172	130	1057	88
383	8.44	.4	49.2	17.97	5		7.87	.29	5.76	4.83	3.134	130	1075	87
384	7.73	.4	50.9*	17.81	5		7.21	.29	5.84	4.79	3.509	130	1088	87
385	9.49Q	.38	49.5	17.53	4		7.71	.3	5.71	4.81	2.821*	130	1012 *	87
386	9.06*	.44	49.6	17.72	5		8.41*	.3	5.78	4.79	3.084	130	1059	87
387	8.89*	.4	52.1*	17.24Q	2 *		8.18*	.32	5.77	4.84	3.013	130	1070	88
388	7.92	.42	53.4Q	18.03	5		7.38	.32	5.76	4.79	3.037	130	1141	88
389	9.55Q	.43	51.6*	17.1 Q	3		8.87Q	.32	5.72	4.83	2.741*	130	1026	87
390	8.38	.4	50.9*	17.63	3		7.75	.3	5.77	4.83	2.989	130	1070	89
391	8.38	.4	49.7	17.47*	4		7.75	.31	5.81	4.83	3.182	130	1037	87
392	8.43	.42	49.6	17.58	5		7.88	.3	5.7	4.81	3.122	130	1094	89
393	8.32	.41	49	17.52	5		7.78	.29	5.72	4.83	3.265	130	1066	89

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1983 CROP
UNIFORM EASTERN WHITE NURSERY

STANDARD = 83371, AUGUSTA

WHEAT AND MILLING DATA

LAB NO.		ENTRY	MILLING QUALITY SCORE	BAKING QUALITY SCORE	COMBINED QUALITY SCORE	MILLAB. SCORE	TEST WT. KG/HL	WHEAT PROT. %	WHEAT ASH %	PSI %	ESI %	RED PASS	BREAK FLOUR YIELD	FLOUR YIELD	FRIAB. %
***		STANDARD	100 A	100 A	100 A	107.9	77.6	10.7	1.6	44	10.2	8	31.5	76.2	27.5
***		BENCHMARK	100.6A	98.5 B	98.5 B	112.5	79.3	9.6	1.45	39.20	10.4	8	35	76.6	27.6
367	1	YORKSTAR	101.6A	96.8 B	96.8 B	108.9	76.3*	10.1	1.6	45	10.3	8	32.2	76.3	27.2
368	2	FREDERICK	96.7 B	100 A	96.7 B	101	79.4	11	1.62	49.3	11.3*	8	33	75.2*	26.6 Q
369	3	TICONDEROGA	98.4 B	94.7 C	94.7 C	102.3	76.6*	10.1	1.6	48.3	10.1	8	32.5	75.7	26.6 Q
370	4	HOUSER	103.4A	98.4 B	98.4 B	111.8	76.10	10.3	1.61	50.4	10	8	35	76.4	27.9
371	5	AUGUSTA	100 A	100 A	100 A	107.9	77.6	10.7	1.6	44	10.2	8	31.5	76.2	27.5
372	6	FRANKENMUTH	100.2A	98.2 B	98.2 B	107.4	78.5	10.8	1.58	44.5	9.8	8	31.6	76.5	27.2
373	7	GORDON	97.7 B	98.7 B	97.7 B	104.1	76.6*	10.1	1.55	43.1	10.6	8	31.4	75.8	27 *
374	8	PURCELL	96.6 B	97.6 B	96.6 B	98.4 *	78	10.5	1.59	48.3	11.3*	8	32.4	75.1*	26.4 Q
375	9	NY6120-15 - Geneva	105.1A	102.3A	102.3A	113.1	78.9	10.5	1.61	53.3	10.1	8	34.8	76.4	27.8
376	10	FAVOR	102 A	105 A	102 A	109	76.3*	10.1	1.55	45.4	10.3	8	32.2	75.9	27.1 *
377	11	NY6496-6	96.8 B	101.1A	96.8 B	101.6	78.3	11	1.6	47.1	11.1	8	32.1	75.1*	26.1 Q
378	12	NY6432-10	108.9A	95.5 B	95.5 B	121.2	79.4	10.7	1.62	46.3	9	8	28.20	78	28.4
379	13	NY6708-18	101.2A	98.4 B	98.4 B	107.6	77.1	10.5	1.58	49.1	10	8	31.8	76.2	27.2
380	14	NY68158-4	88.3 D	83.9 E	83.9 E	92.7 *	77.8	11.5*	1.67	43	11.9*	9	30.5	74.8*	25.2 Q
381	15	NY65305-2	96.5 B	104.8A	96.5 B	98.6 *	77.6	10.5	1.61	53.5	11.3*	9	33.4	75.9	26.1 Q
382	16	NY6635A3-3	99 B	92 C	92 C	106.5	76.5*	10.9	1.66	46.4	10.5	8	28.7*	76.4	27 *
383	17	NY66180-2	102.7A	97.4 B	97.4 B	108.8	78	9.6	1.58	48.7	10.1	8	31.9	76.2	27.1 *

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IFORM EASTERN WHITE NURSERY

ANDARD = 83371, AUGUSTA

	STRAIGHT-GRADE FLOUR						CAKE PATENT FLOUR							
LAB NO.	PROT. %	ASH %	ADJ. MACM. VISC.	MICRO AWRC %	COOKIE DIAM. CM.	TOP GRAIN	PROT. %	ASH %	INIT PH	FINAL PH	CHLORINE RESPONSE PH/ML/G	OPT. LIQUID LEVEL	CAKE VOLUME ML.	CAKE SCORE
**	9.5	.38	95	48.1	18.01	6	8.6	.29	5.9	4.79	2.92	140	951	90
**	8.5	.36	85	50.6*	18.57	3*	7.6	.28	5.69	4.81	2.86	130	1022	85
67	8.9	.37	72	49.1	17.7 *	5	8.3	.28	5.75	4.83	2.49Q	140	963	88
68	9.8	.37	83	48.6	18.02	4	8.9	.29	5.73	4.83	2.73	140	981	88
69	9	.39	76	49.7*	17.76*	5	8.4	.3	5.81	4.69	3.03	140	963	86
70	8.9	.37	78	48.9	17.9	5	8	.26	5.8	4.77	3.22	140	984	87
71	9.5	.38	95	48.1	18.01	6	8.6	.29	5.9	4.79	2.92	140	951	90
72	9.5	.39	75	48.7	17.92	5	8.5	.28	5.86	4.78	3	140	961	88
73	8.8	.38	71	48.2	17.75*	7	8.3	.28	5.82	4.84	2.97	140	978	84
74	9.2	.38	59	49.2	17.95	6	8.2	.27	5.78	4.84	3.13	130	1018	84
75	9.6	.36	71	48.9	18.8	6	8.7	.28	5.81	4.83	2.88	140	997	88
76	9.3	.36	67	48.3	18.34	6	8.3	.27	5.77	4.8	2.85	140	999	89
77	9.7	.36	64	48.3	18.1	7	9	.28	5.83	4.82	2.89	130	1027	86
78	9.4	.37	89	49.3	17.83	7	8.5	.28	5.75	4.8	2.88	140	964	84
79	9.6	.38	72	49.1	18.12	6	8.4	.28	5.82	4.8	3.09	140	998	83
80	10	.38	96	52.10	17.62*	6	9	.27	5.77	4.83	3.03	130	961	86
81	9.5	.39	52	48.1	18.5	7	8.7	.3	5.85	4.82	2.86	140	1021	88
82	10	.38	90	50.2*	17.77	4	8.7	.29	5.82	4.83	2.75	130	986	86
83	7.2	.37	98	49.7*	18.04	5	7.7	.28	5.77	4.82	3.06	130	991	86

Geneva

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Table A-15. Wheat, milling, and flour analytical and baking data, and quality scores, Uniform Eastern Soft White Winter Wheat Nursery entries, 1982 crop (with cake data).

LAB NO.	ENTRY	MILLING QUALITY SCORE	BAKING QUALITY SCORE	COMBINED QUALITY SCORE	MOIS. PCT.	TEST WT. KG/HL	PROT. PCT.	ASH PCT.	WHEAT PART. SIZE INDEX PCT.	ENDOSP SEPN. INDEX PCT.	RED. PASS	BREAK FLOUR YIELD PCT.	FLOUR YIELD PCT.	MILLAB. SCORE
UNIFORM WHITE NURS. WITH CAKE DATA														
MILLING STD. = 82365 - FRANKENMUTH														
BAKING STD. = 82365 - FRANKENMUTH														
82361	FREDERICK	91.3 C	89.4 D	89.4 D	9.8	80.9	11.5*	1.59	39.5	11.1Q	9.	32.6	75.3Q	98.7
82365	FRANKENMUTH	100.0 A	100.0 A	100.0 A	9.9	80.3	10.6	1.50	34.5	9.0	9.	29.4	77.1	113.7
82368	NY 6120-10	104.6 A	96.2 B	96.2 B	10.0	79.3*	11.5*	1.46	39.6	8.5	9.	33.3	77.8	125.1
82369	NY 6120-15	101.0 A	92.8 C	92.8 C	10.0	79.4*	10.5	1.52	43.1	9.3	9.	36.0	77.2	111.9
82370	B2090	103.9 A	101.4 A	101.4 A	9.8	77.9Q	10.3	1.53	35.7	8.3	8.	30.8	77.8	119.3
82372	CG 78-3	97.9 B	89.4 D	89.4 D	10.0	80.7	11.4*	1.62	35.3	9.5	9.	28.1	76.7	113.0
82373	B4128	95.6 B	99.2 B	95.6 B	9.8	76.7Q	10.4	1.57	37.9	9.4	9.	33.2	76.2*	103.5
82375	NY 6496-6	95.2 B	97.5 B	95.2 B	10.0	77.8Q	10.3	1.56	39.5	10.8*	10.	32.3	75.4*	101.2
82377	NY 6432-3	107.1 A	91.4 C	91.4 C	10.1	82.0	12.2Q	1.55	35.5	7.9	8.	25.7Q	78.5	133.9
82378	NY 6432-10	108.1 A	87.1 D	87.1 D	9.8	81.5	11.6*	1.65	36.5	7.7	8.	26.8*	78.6	130.7
82379	NY 6432-37	110.1 A	89.2 D	89.2 D	10.4	81.1	11.5*	1.44	34.7	7.4	8.	25.0Q	78.9	137.4
82380	NY 6432-43	112.1 A	95.8 B	95.8 B	10.4	81.8	11.4*	1.51	33.5	7.1	8.	24.2Q	79.0	143.2
82381	NY 6708018	98.4 B	96.8 B	96.8 B	10.0	78.5Q	10.5	1.62	35.0	8.9	8.	28.9	77.3	110.7
82382	NY 66152-4	90.1 C	80.7 E	80.7 E	10.0	78.3Q	11.8*	1.54	37.3	12.1Q	11.	32.2	75.7*	100.5
82383	B2222	100.9 A	92.8 C	92.8 C	10.2	80.0	10.5	1.50	35.6	9.0	9.	29.4	77.2	113.1
82384	B3121	101.2 A	94.1 C	94.1 C	9.9	78.2Q	9.6	1.56	34.4	8.9	8.	30.2	76.7	114.3
82385	B6018	98.9 B	94.7 C	94.7 C	9.9	80.2	11.1	1.62	36.3	9.1	8.	29.8	76.9	111.8
	STANDARD	100.0 A	100.0 A	100.0 A	9.9	80.3	10.6	1.50	34.5	9.0	9.	29.4	77.1	113.7

Geneva

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Table A-15 (contd.) Wheat, milling, and flour analytical and baking data, and quality scores, Uniform Eastern Soft White Winter Wheat Nursery entries, 1982 crop (with cake data).

	STRAIGHT-GRADE FLOUR								CAKE PATENT FLOUR							
LAB NO.	MOIS. PCT.	ASH PCT.	PROT. PCT.	VISC. AS IS MACM.	VISC. ADJ. MACM.	MICRO AWRC PCT.	COOKIE DIAM. CM.	TOP GRAIN	ASH PCT.	PROT. PCT.	INIT. PH	FINAL PH	CHLORINE RESPONSE PH/ML/G	OPT. LIQUID LEVEL PCT.	CAKE VOLUME ML.	INTER-NAL SCORE
82361	14.0	.41	10.3*	84.	75.	50.3*	17.7	4.*	.30	9.2*	5.83	4.72	3.47	120.	1047.	83.
82365	14.0	.42	9.3	51.	64.	48.6	17.8	6.	.31	8.3	5.93	4.84	3.49	120.	1054.	88.
82368	14.1	.39	10.0*	61.	59.	50.6*	17.9	5.	.27	8.9*	5.84	4.81	3.76	120.	1074.	88.
Geneva — 82369	13.8	.42	9.3	54.	68.	52.7Q	18.0	5.	.28	8.3	5.87	4.80	3.74	120.	1064.	89.
82370	13.9	.42	9.3	47.	59.	48.8	18.0	7.	.29	8.4	5.84	4.79	3.50	120.	1064.	82.
82372	14.0	.40	10.1*	92.	88.*	50.4*	17.5*	6.	.29	9.3*	5.75	4.77	3.65	120.	1070.	85.
82373	13.9	.43	9.1	54.	73.	49.4	17.8	4.*	.31	8.1	5.87	4.80	3.51	120.	1067.	89.
82375	13.9	.41	9.1	41.	53.	49.7	17.6	4.*	.30	8.3	5.88	4.80	3.43	120.	1074.	87.
82377	13.9	.38	11.0Q	80.	58.	49.2	17.7	4.*	.27	10.1Q	5.61	4.83	2.03	120.	1092.	83.
82378	14.2	.40	10.3*	82.	73.	50.0	17.6	5.	.29	9.5Q	5.74	4.78	2.23	120.	1047.	85.
82379	14.3	.38	10.3*	73.	63.	49.9	17.8	5.	.28	9.4*	5.70	4.82	2.20	120.	1035.	86.
82380	14.4	.36	10.3*	44.	36.	49.5	18.1	6.	.27	9.7Q	5.67	4.79	2.36	125.	1051.	86.
82381	14.2	.43	9.5	50.	58.	49.2	18.0	6.	.33	8.8	5.87	4.81	2.50	120.	1043.	85.
82382	14.0	.41	10.2*	67.	62.	52.6Q	17.7	4.*	.31	9.1*	5.86	4.81	2.53	120.	1007.*	88.
82383	14.3	.42	9.4	54.	66.	49.8	17.8	5.	.31	8.6	5.89	4.82	2.58	120.	1039.	85.
82384	14.3	.40	8.4	36.	59.	50.8*	17.7	6.	.30	7.7	5.82	4.81	2.95	125.	1049.	88.
82385	14.3	.42	10.0*	76.	77.	48.3	17.6	4.*	.31	9.2*	5.83	4.80	2.50	120.	1064.	89.
	14.0	.42	9.3	51.	64.	48.6	17.8	6.	.31	8.3	5.93	4.84	3.49	120.	1054.	88.

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Exhibit E

Statement of Ownership

The New York State Agricultural Experiment Station, at Cornell University, Ithaca, New York is the sole owner of the Geneva variety of soft white winter wheat (as described in the attached exhibits). This ownership stems from the fact that Dr. Mark Sorrells, breeder of the variety, is an employee of this Experiment Station. He developed Geneva wheat in the course of this employment, using funds and facilities provided by the Experimental Station. Under the terms of his employment, all varieties thus developed are the property of this Experiment Station.

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Experiment Station at Cornell
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