

One of the new durums, Yuma, was the highest in cooked weight and produced the "toughest" macaroni as judged by a tenderness testing device. This variety also showed abnormal mixing properties but had acceptable color.

Myrth Weiser, student assistant, performed the cooking tests.

Macaroni color is the most important single quality factor. The other 3 varieties appeared closer to the standards in cooked weight and tenderness score.

Preliminary tests for 4 unnamed hybrids showed that 2 were satisfactory in macaroni cooking quality.

LITERATURE CITED

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3. Harris, R. H., and Sibbitt, L. D. The cooking properties of some new durum wheat varieties. *Food Tech.* 12 91-93 (1958).
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A NEW SELECTIVE CHEMICAL FOR WILD OATS

A new chemical now under test in the North Dakota Agricultural Experiment Station greenhouse may be the answer to our wild oat control problem.

Dr. E. A. Helgeson, botanist, says preliminary tests indicate it may be possible to kill wild oats in such growing crops as wheat, barley and flax without serious injury to the grain crops. When the oat plant is sprayed, its growth is stopped immediately, while the crop plants continue normal growth. After a month or so the wild oat plant twists and curls up and finally dies. The chemical, when available, will be comparable with 2,4-D in cost and in method of application. Its formula has not as yet been released.

Helgeson pointed out that, since the chemical has not been field tested, little is known about the effect of environmental conditions or stage of plant growth on practical field control. Even if the performance under field conditions is satisfactory it will take several years to get the product on the market for widespread use, since clearance by the U. S. Food and Drug Administration must be obtained.