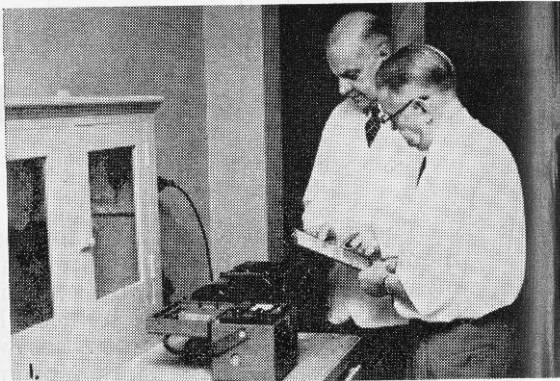
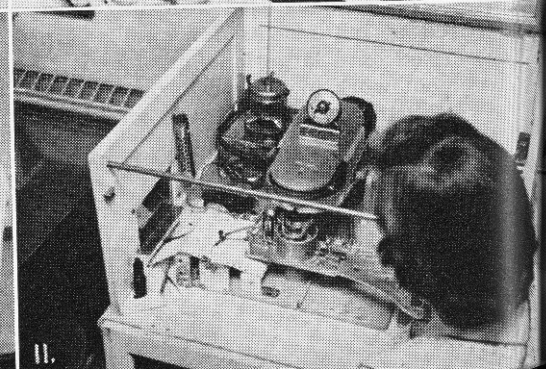
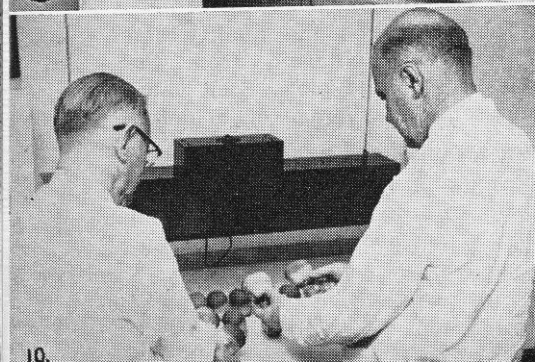
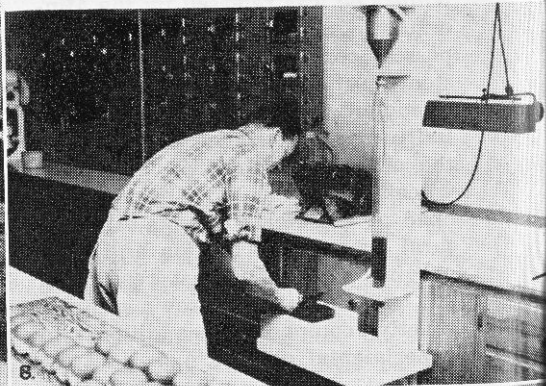
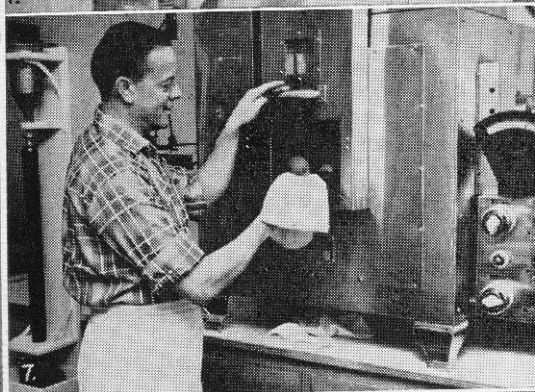


Trial for a New Wheat -- T

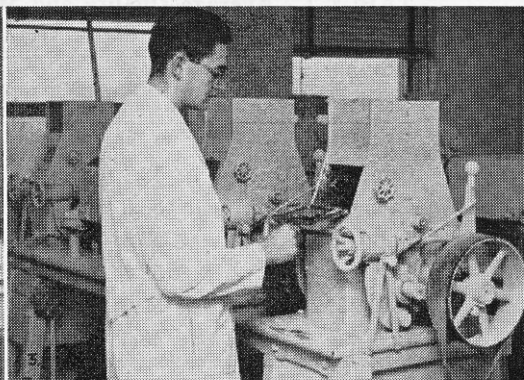
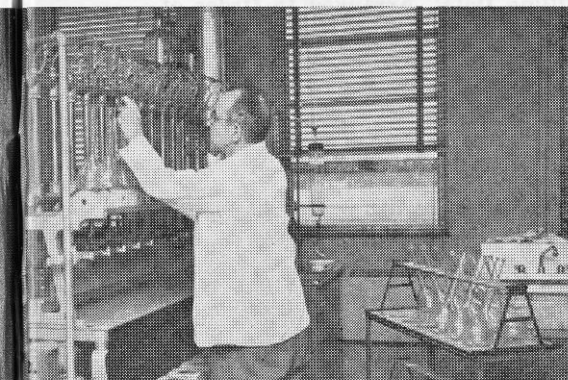
1. Dr. R. H. Harris, head of cereal technology, (left) and George Scott, assistant, measure moisture content of wheat.
2. Protein content is determined by G. H. Bruner.
3. Flour for testing is milled by D. H. Classon, from wheat grown on experimental plots at NDAC's branch experimental stations.



4. Dough is removed from the mixer. Dough is mixed under a standard formula to determine baking quality by L. D. Sibbitt, assistant in cereal technology.
5. Dough is shaped into miniature loaves before being placed in baking pans. A dough sheeter, used to expel gas when punching dough, is in the foreground.
6. Loaf being removed from the fermentation cabinet is ready for the oven.



The Milling and Baking Tests



7. After a 25-minute baking, bread is removed from oven.
8. Measuring device being used to determine loaf volume.
9. Myrth Weiser, student assistant, judges baked bread. Crumb texture and color are observed.



10. Exterior characteristics of loaves are examined.
11. The mixing requirements of hard red spring wheat flours are determined.
12. Mixing curves obtained from new hard red spring wheat hybrids are examined.