

# GALLAGHER SMITH'S GOLD

Hardworking wheat: Like father, like son



## BREEDER'S BULLETS

### GOLD STANDARD

The stripe rust resistance in Smith's Gold is one of OSU's finest and represents a step change over Gallagher, though unexplainable by the sensitive parents of Smith's Gold.

### CHIPS AND CHALLENGE

Smith's Gold was conceived in a conversation over chips and a beverage at a Stillwater Mexican restaurant with wheat breeder, David Worrall. We each set out to combine resistance to Hessian fly and greenbug in the same variety, previously not available.

*Dr. Brett Carver,*

Oklahoma State Wheat Breeder

## GREATER TENACITY

Smith's Gold was released to extend the life of Gallagher genetics in environments limited by stripe rust, Hessian fly, and greenbug. It gives much more than that - having greater tenacity with grazing, better test weight (half pound), and better baking quality than Gallagher. Even its bread flavor profile is exquisite, characterized as "delectable richness."

## TRADEMARKS



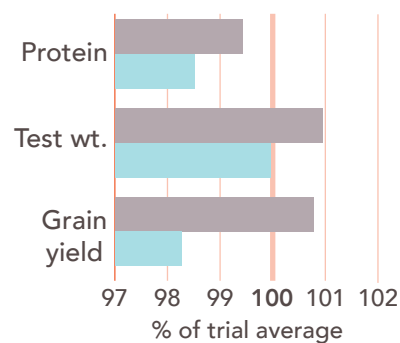
Breeding system that imparts selection pressure for adaptation to early-planted, stocker-cattle grazed systems.

Industry-guided designation for end-use quality well above the norm, with preferred milling and baking characteristics.

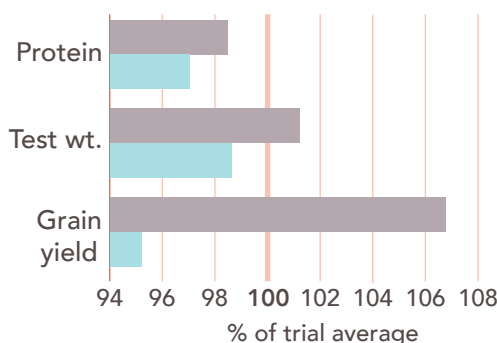


## SMITH'S GOLD vs. GALLAGHER

107 site-years



Dual-purpose, 11 site-years



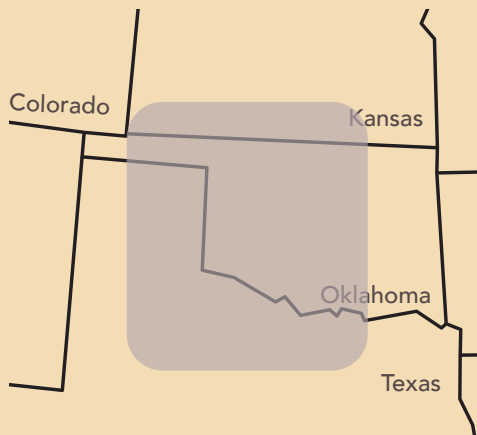
Smith's Gold

Gallagher

**Bottom Line:** Smith's Gold holds an intrinsic half-pound test weight advantage over Gallagher. Minor differences exist between them for yield and protein across 107 trials, but the yield and test weight advantage of Smith's Gold is magnified in dual-purpose (grazed) environments.

**Source:** [wheat.okstate.edu](http://wheat.okstate.edu); all OSU wheat variety trials from 2016 through 2022, excluding extremely low-yielding environments. Each trial contained only those varieties with expected adaptation to the test site (best available genetics).

## ADAPTATION MAP



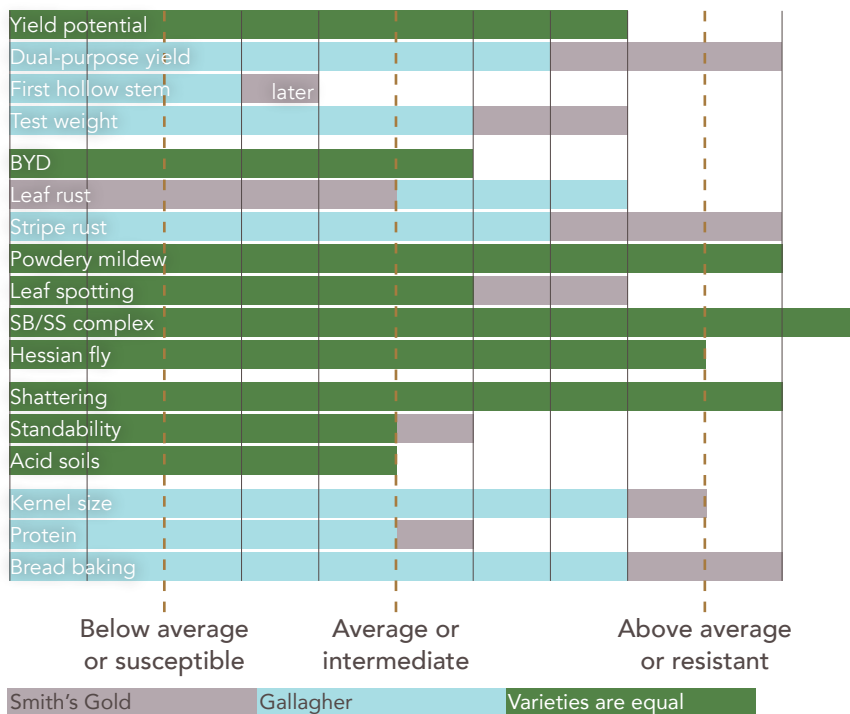
Applies to both Smith's Gold and Gallagher

## END-USE QUALITY

Overall Quality	Exceptional
Dough Properties	Excellent balance of strength and extensibility
Baking Quality	Good loaf volume and internal characteristics
Milling Quality	Above-average kernel size and test weight

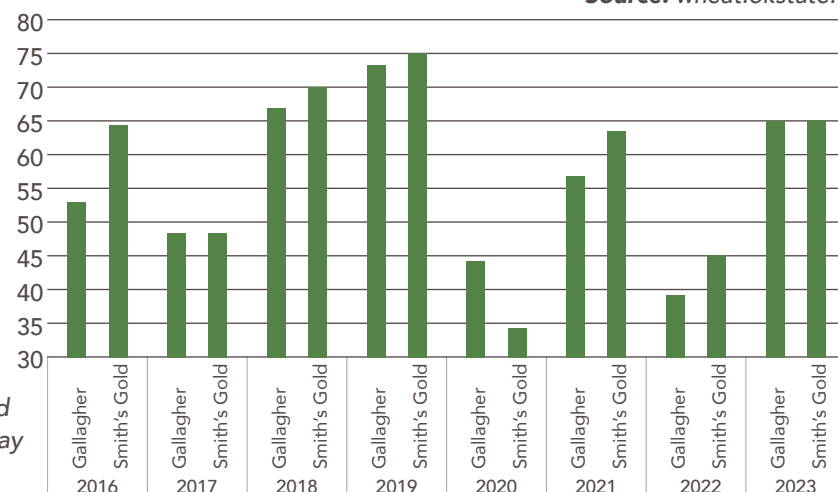
**Bottom Line:** Only once since 2016 has Smith's Gold reached first hollow stem before Gallagher. This delay varies from 0 to 11 days.

## BAR EXAM

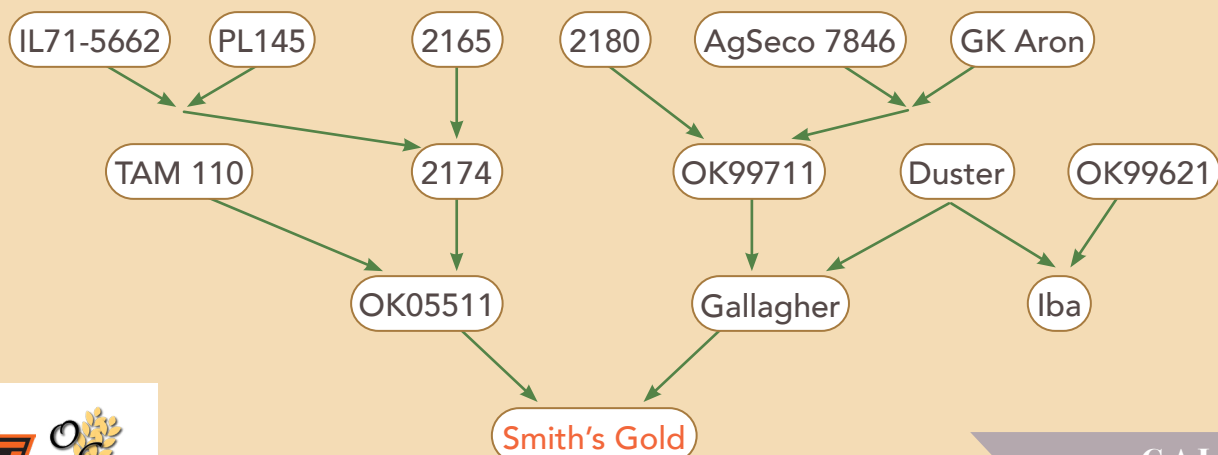


## FIRST HOLLOW STEM - DAYS FROM DEC. 31

Source: wheat.okstate.edu



## GENEALOGY



GALLAGHER  
SMITH'S GOLD