



2019 Annual Meeting Summary by Dave Green Executive Vice President

The WQC held its annual meeting, forum and technical review sessions February 19 – 21, 2019 at the KCI Embassy Suites Hotel in Kansas City Mo with over 140 registered. We had a few not make the meeting due to bad weather affecting travel plans. The WQC is the only industry wide organization that brings together all wheat interests from breeders and producers to millers, processors and bakers. These participants are provided information on the milling and baking qualities of wheat varieties that will be released, grown and processed in the next few years.

The Executive Board and Board of Trustees elected a full new slate of officers and members. They are all listed on the website. The Council remains in sound financial condition. Our three technical boards held meeting to discuss program improvements and check varieties. The changes are to better improve the growout process to better compare the varieties across environments. Their minutes and board officers can be found on our website.

Our speakers forum again generated a large audience. Paige Smoyer of NAMA and Mike Goscinski of ABA started by giving updates on pressing issues affecting the industry. Our annual speakers forum topic this year was titled "The Science of Wheat Quality" and featured seven speakers working on the cutting edge of wheat genetics. Chad Shelton discussed the new Co Axiom system for eliminating tough grasses in wheat. Kevin Kephart discussed the latest research from Indigo Ag. Eduard Akhunov explained how gene editing is reshaping what breeders are capable of. Will Zorilla discussed the promise and limitations of using wild wheat in modern breeding. Steven Baenziger spoke on markers and the advancements they are making. Sarah Battenfield explained the promise and problems of hybrid wheat. Jesse Poland explained genomics and where future advancements will be coming. Our evening dinner speaker was Hayden Wands from Bimbo Baking, explaining future trends and challenges that will be reshaping our industry. With clean labels and higher speeds bakers will become even more reliant on wheat quality improvements.

Our spring wheat cooperators evaluated seven cultivars this year. The spring wheat group uses six growing locations representing all the environments of the north central US. They were milled at the ARS wheat lab in Fargo ND and evaluated by our 13 baking cooperators. We had public varieties from South Dakota State, Montana State and University of Minnesota. We looked at private varieties from BASF, Limagrain and Syngenta. Results for each variety can be looked at in detail on our website. In the winter wheat group, we saw entries from Texas, Oklahoma, Kansas, Nebraska, South Dakota, North Dakota and Montana State public university programs. Monsanto and Syngenta entered private lines. Those testing results are also on line. The soft wheat group will meet later in Raleigh, NC with about 50 attendees. Check our website for more details.

Our meetings are well attended due to the value our members place on quality and the knowledge gained from our speakers. It is a great way to make the industry contacts you need in today's workplace.