To: Dr. Darryl Smika
Akron, CO

"FOR YOUR INFORMATION"

The attached news clipping/magazine article concerning your work was found in the January 1970 issue of PROGRESSIVE FARMER.

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Wheat Cartel Urged
U.S. and Canadian senators continue to discuss "unofficially" the possibility of banding together in an OPEC-like organization to control wheat marketing. Oklahoma Senator Henry Bellmon made the proposal that wheat for export from Canada and the U.S. be priced at $4.50 per bushel, about $1 higher than the current export price.

An International Grain Exporting Stabilization Commission would be established to issue export licenses to wheat-producing countries which chose to become members of the commission. Member countries could not sell wheat for less than $4.50 per bushel. If prices reach $6 per bushel, no export licenses would be required.

Moisture Management Tips
Two practices which are necessary for increasing soil moisture storage in summer-fallowed wheat ground are weed control and maintenance of mulch on the soil surface. Even a few weeds per square yard removes water that the subsequent crop must have, according to Dr. Darryl E. Smika, USDA agronomist. He adds that maintaining stubble from the previous crop in a standing position during the winter provides an excellent means of trapping and holding snow. Then when the snow melts in the spring, the moisture soakst into the soil rather than into ditches and fence lines.

Now That's Italian
Kansas State University scientists are attempting to make spaghetti and other pasta products from hard red winter wheat. At present, spaghetti is made from either Durum wheat or semolina products, which usually command premium prices. A taste panel of 70 housewives and farmers who tried some hard red wheat spaghetti could tell little difference in the taste between it and common spaghetti. However, they did object to the lighter color of the wheat spaghetti.