

North Dakota Hard Red Spring Wheat

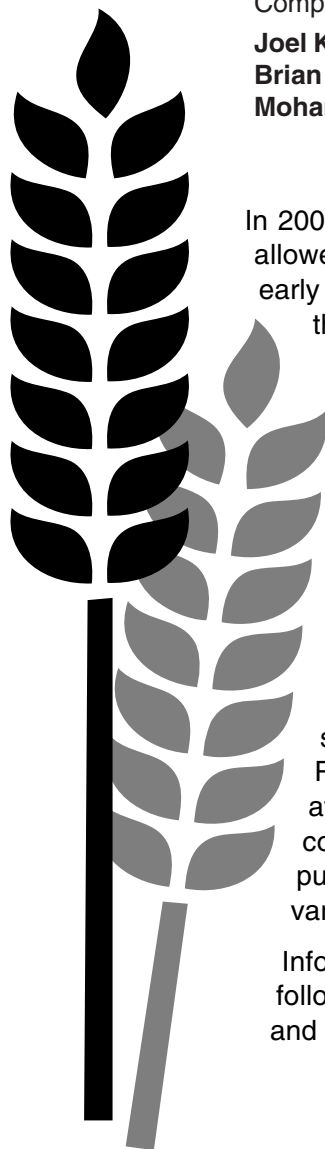
Variety Trial Results for 2005 and Selection Guide

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In 2005, cool spring temperatures and ample moisture in most of the state allowed for good yield potential development in early planted fields. Excessive early rains delayed planting in some areas. Perhaps the most notable feature of the 2005 season was the heavy disease pressure. Leaf diseases, such as tan spot, septoria and rust, were common, as was Fusarium head blight (scab) in parts of the state.

Wheat varieties are tested each year at multiple sites throughout North Dakota. The relative performance of these varieties is presented in table form. Variety performance data are used to provide variety recommendations to producers. The relatively poor performance of a variety in one or more locations reported this year may have been due to little or no resistance/tolerance to the prevalent diseases.

Some varieties may not be included in the tables due to insufficient testing, lack of seed availability or they offer no yield or disease advantage over similar varieties. Additional data from county sites are available in the Crop Production Guide 2006 (No. 16) and from each Research Extension Center at www.ag.ndsu.nodak.edu/aginfo/variety/hrs.w.htm. Descriptions of the most commonly grown varieties in the region are included for informational purposes. To decrease the potential of making errors when choosing a variety, use data combined from multiple locations and years.

Information contained in this publication is based on research conducted by the following Research Extension Center scientists, plant breeders, cereal chemists and plant pathologists.

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Hard red spring wheat varieties currently grown in North Dakota are described in the following tables. Successful wheat production depends on numerous factors, including selecting the right variety for a particular area. The information included in this publication is meant to aid in selecting that variety or group of varieties. Characteristics to evaluate in selecting a variety should include yield potential in your area; protein content when grown with proper fertility; straw strength and plant height; reaction to important diseases; and maturity. Selecting varieties with good milling and baking quality also is important to maintain market recognition.

Every growing season differs; therefore, when selecting a variety, use data that summarizes several years and locations. Choose the variety that on average performs the best at multiple locations near your farm during several years.

Presentation of data for the entries tested does not imply approval or endorsement by the authors or agencies conducting the test. North Dakota State University approves the reproduction of any table in the publication only if no portion is deleted, if appropriate footnotes are given, and if the order of the data is not rearranged.

For additional performance data for other sites in the state, go to www.ag.ndsu.nodak.edu/aginfo/variety/hrsw.htm.

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Table 1. 2005 North Dakota hard red spring wheat variety description table, agronomic traits.

Variety	Agent or Origin ¹	Year Released	Beard	Height	Straw Strength	Maturity	Reaction to Disease ²				
							Stem Rust	Leaf Rust	Foliar Disease	Root Rot	Head (Scab)
2375	NDSURF	1990	yes	sdwf	med	m.early	R-MR	S	S	M	MS
AC Amazon	Can	2001	no	med/tall	med	med	R	S	MS	NA	MS
AC Intrepid	Canterra	1999	no	med	med	med	R	MR	MS	M	S
AC Superb	Can	2001	yes	sdwf	strg	m.early	R	S	S	M	S
Alsen	ND	2000	yes	sdwf	strg	m.early	R	MR	S	M	MR
Amidon	ND	1988	yes	med	med	med	R	MR	M	MR	S
Argent ³	ND	1998	yes	sdwf	strg	early	R	S	S	M	S
Aurora	N. Star G.	1999	yes	sdwf	strg	m.early	R	NA	S	NA	S
Banton	Trigen	2004	yes	sdwf	strg	m.early	R	NA	MS	NA	S
Bigg Red	WestBred	2004	yes	sdwf	med	med	R-MR	MS-S	MS	NA	MR
Briggs	SD	2002	yes	sdwf	strg	m.early	R-MR	R	MS	S	S
Choteau	MT	2004	yes	sdwf	NA	m.early	NA	NA	NA	NA	NA
Dapps	NDSU	2003	yes	sdwf	med	m.early	R	R	S	M	MS
Express	WestBred	1991	yes	sdwf	strg	med	R	S	MS	NA	VS
Forge	SD	1997	yes	sdwf	m.strg.	early	R	S	MR	MS	MS
Freyr	AgriPro	2004	yes	sdwf	strong	med	R	MR	MS	NA	MR
Glenn	ND	2005	yes	sdwf	strong	m.early	R	R	M	NA	MR
Glupro	ND	1995	yes	tall	med	m.late	R	MS	S	NA	VS
Grandin	ND	1989	yes	sdwf	strg.	early	R	S	S	M	S
Granger	SD	2004	yes	sdwf	m.strg.	m.early	R	R	MS	NA	MS
Granite	WestBred	2002	yes	sdwf	v.strg	m.late	R-MR	MR	S	NA	MS
Gunner	AgriPro	1995	yes	med	m.strg.	med	R-MR	S	M	S	M
Hanna	AgriPro	2002	yes	med	med	m.early	MRMS	MS/MR	MS	MS	MS
HJ98	MN	1998	yes	sdwf	strg.	m.early	R	S	MS	MR	S
Ingot	SD	1998	yes	sdwf	med	early	R	S	S	M	MS
Keystone	WPB	2001	yes	med	med	m.early	R	MR	S	S	MS
Knudson	AgriPro	2001	yes	sdwf	strg	med	MRMS	MR	M	MS	M
McKenzie	Cenex	1998	yes	med	med	m.early	R	MR	S	M	S
McNeal	MT	1995	yes	med	strg.	m.early	MS	S	M	M	VS
Mercury	N. Star G.	1999	yes	sdwf	strg	m.early	R	MS	S	S	S
Norpro	AgriPro	1999	yes	sdwf	strg	med	R	MS/MR	M	M	S
Oklee	MN	2003	yes	sdwf	med	m.early	R	MS	MR	NA	M
Oxen	SD	1996	yes	sdwf	strg.	m.early	MR	MS	S	MS	S
Parshall	ND	1999	yes	med	strg.	m.early	MR	MS	M	MS	M
Polaris	N. Star G.	2003	yes	med	strg.	late	NA	NA	MS	NA	S
Reeder	ND	1999	yes	sdwf	strg.	m.early	R	MS	M	M	S
Russ	SD	1995	yes	med	med	m.early	R	MS	S	MS	S
Saturn	N.Star G.	2003	yes	med	NA	m.late	NA	NA	S	NA	S
Steele-ND	ND	2004	yes	sdwf	med	med	R	R	MS	MS	MS
Trenton	ND	1995	yes	med	med	med	R	MS	MS	S	S
Trooper	WestBred	2004	yes	sdwf	strong	m.early	R	MS	S	NA	S
Ulen	MN	2005	yes	sdwf	med	m.early	R	MR	MS	NA	S
Walworth	SD	2001	yes	sdwf	med	m.early	R	S	S	M	S

¹ Refers to agent or developer: NDSURF = North Dakota State University Research Foundation; CDC = Crop Development Center, University of Saskatchewan; Can = Agriculture Canada.; N. Star G.= North Star Genetics. ² R = resistant; MR = moderately resistant; M = intermediate; MS = moderately susceptible; S = susceptible; VS = very susceptible. ³ Argent is a hard white wheat with good bread-making qualities. ⁴ MR in artificially induced epidemics. ⁵ M in artificially induced epidemics. ⁶ MS in artificially induced epidemics. **Bold** varieties are those released in 2005.

Table 2. 2005 North Dakota hard red spring wheat variety descriptions, quality traits.

Variety	Quality Factors	
	Test Weight	Wheat Protein
2375	high	avg.
AC Intrepid	avg.	avg.
AC Superb	avg.	avg.
Alsen	high	avg.
Amidon	high	avg.
Argent	high	avg.
Aurora	low	low
Briggs	avg.	avg.
Dapps	low	high
Forge	high	low
Freyr	avg.	avg.
Glenn	high	avg.
Glupro	avg.	v.high
Grandin	high	avg.
Granite	high	high
Gunner	high	high
Hanna	high	avg.
HJ98	avg.	low
Ingot	high	avg.
Ivan	high	low
Keystone	high	low
Knudson	high	low/avg.
McKenzie	high	avg.
McNeal	avg.	avg.
Mercury	avg.	low
Norpro	avg.	low
Oklee	NA	NA
Oxen	avg.	avg.
Parshall	high	avg.
Polaris	NA	NA
Reeder	high	avg.
Russ	avg.	avg.
Saturn	NA	NA
Steele-ND	high	avg.
Trenton	high	avg.
Trooper	NA	NA
Ulen	avg.	avg.
Walworth	avg.	low

Bold varieties were released in 2005 and ratings are based on limited data. NA indicates insufficient information is available to make an accurate assessment.

Importance of End-use Quality

Hard red spring wheat from the northern Great Plains is known around the world for its excellent

end-use quality. Millers and bakers consider many factors in determining the quality and value of wheat they purchase. Several key parameters are high-test weight (for optimum milling yield and flour color), high falling number (>300 seconds indicates minimal sprout damage), high protein content (the majority of HRS export markets want at least 14 percent protein) and excellent protein quality (for superior bread-making quality as indicated by traditional strong gluten proteins, high baking absorption and large bread loaf volume).

Millers and bakers are gaining a better understanding of their individual needs for consistent, high-quality wheat and flour to succeed in a very competitive industry. Wheat buyers are becoming increasingly sophisticated in their ability to test and source for quality. The U.S. grain trade is receiving requests for adding functional performance specifications to purchase contracts in an effort to obtain more consistent end-use performance. The majority of HRS wheat buyers are looking for traditional strong gluten properties (Farinogram rating of 6 to 7); however, in some instances, processors are looking for specific quality parameters, providing marketing alternatives for the wheat you produce.

Gluten strength, and milling and baking quality, ratings are provided for individual varieties in Tables 3 and 4 based on the results from the NDSU field plot variety trials. These ratings are applied to varieties grown for multiple years at the seven NDSU Research Extension Centers across the state for the purpose of providing producers and end users with end-use performance data. However, the wheat protein data often are higher than obtained in actual production. These data should be used to compare varieties. In addition, actual commercial end-use quality can vary due to a number of factors, with environmental conditions, and planting date and location having the greatest impact.

The following picture illustrates the difference between bread made with poor-quality wheat (loaf on the right) and that made with good-quality wheat.



Table 3. 2004 analytical milling and baking data from field plot variety trials at Carrington, Casselton, Dickinson, Hettinger, Langdon, Minot and Williston (unless noted). Analyses conducted at the NDSU Hard Red Spring Wheat Quality Laboratory.

Variety	Test Weight	Protein (12% MB)	Vitreous Kernels	Falling Number	Farinogram ¹ Classification	Mixing Tolerance	Farinograph Absorption	Loaf Volume	Gluten ² Strength	Bake ³ Quality
	(lb/bu)	(%)	(%)	(seconds)	(1-8)	(minutes)	(%)	(cc)		(rating)
Alsen	61.1	15.0	75	387	6.0	12.4	66.1	1051	TS	****
Banton	62.2	15.1	69	347	5.9	13.2	59.7	981	New	New
Briggs	60.8	15.1	65	443	5.3	12.4	65.5	940	mellow	***
Dapps	59.5	16.5	72	419	6.0	13.1	66.5	1021	TS	****
Freyr ⁴	60.6	14.6	56	429	6.0	13.6	66.2	981	TS	***
Glenn ⁵	63.2	15.2	81	384	6.2	16.2	66.3	1104	TS	*****
Granite	61.8	16.0	72	326	6.7	15.3	65.3	1021	TS	***
Gunner	61.3	15.3	63	440	5.9	13.9	66.0	942	TS	****
Hanna	61.0	14.5	61	420	6.6	18.0	64.8	1034	TS	***
Ingot	62.1	14.5	45	390	5.7	13.1	64.3	1038	TS	***
Knudson	60.3	14.2	39	413	7.0	19.6	64.5	1017	ES	***
Norpro	60.0	14.5	49	380	4.4	9.8	65.7	959	mellow	**
Oklee ⁶	61.0	15.1	51	428	4.6	10.5	63.5	922	mellow	**
Oxen	58.7	14.5	42	379	6.3	15.1	64.6	995	TS	****
Parshall	61.5	15.2	81	394	5.7	11.5	66.4	1093	TS	*****
Reeder	60.2	15.1	67	406	5.1	10.1	66.0	1002	mellow	***
Russ	59.9	14.3	43	413	5.7	12.6	66.2	976	TS	***
Steele-ND	60.6	15.3	52	408	5.4	11.0	66.7	1028	TS	****
Trooper	61.7	14.2	56	423	6.4	17.0	64.5	979	New	New
Ulen ⁵	60.0	14.7	34	408	5.0	10.8	63.6	964	New	New

1 Scale 1 to 8 where 1 = weak and 8 = very strong dough mixing properties with a value of 6 to 7 optimum for most customers.

2 TS = traditional strong, ES = extra strong.

3 Mill and bake quality rating scale 1 to 5 stars with 1 being low and 5 being superior. "New" varieties are those with insufficient data to assign end-use quality rating.

4 Gluten strength and mill and bake quality ratings are preliminary, based on one year of data.

5 Tested at six of the seven locations.

6 Oklee was tested at five of the seven locations.

Table 4. Analytical milling and baking data from field plot variety trials, average of 2003-04, at Carrington, Casselton, Dickinson, Hettinger, Langdon, Minot and Williston.

Variety	Test Weight	Protein (12%MB)	Vitreous Kernels	Falling Number	Farinogram ¹ Classification	Mixing Tolerance	Farinograph Absorption	Loaf Volume	Gluten ² Strength	Bake ² Quality
	(lb/bu)	(%)	(%)	(seconds)	(1-8)	(minutes)	(%)	(cc)	(descr.)	(rating)
Alsen	61.4	15.2	82	396	6.5	16.1	66.8	1070	TS	****
Briggs	61.4	15.1	78	446	5.6	13.9	66.2	967	mellow	***
Dapps	60.1	16.6	83	414	6.6	16.9	67.3	1068	TS	****
Glenn*	63.4	15.5	88	385	6.9	20.9	67.4	1103	TS	****
Granite	62.5	16.2	81	336	7.1	16.3	66.1	1054	TS	***
Gunner	61.7	15.8	77	447	6.1	15.3	66.5	982	TS	****
Hanna	61.3	14.7	75	421	6.8	20.2	66.5	1051	TS	***
Ingot	62.6	14.8	64	414	6.0	15.5	66.5	1056	TS	***
Knudson	60.9	14.3	57	421	7.1	21.3	65.0	1018	ES	***
Norpro	60.2	14.8	69	409	5.0	12.6	66.7	988	mellow	**
Oxen	59.8	14.7	64	399	6.7	19.2	65.4	1025	TS	****
Parshall	61.7	15.2	88	397	6.2	17.1	66.9	1093	TS	*****
Reeder	60.5	15.2	79	407	5.6	13.9	66.5	1018	mellow	***
Russ	60.6	14.6	63	413	6.0	15.1	66.8	1004	TS	***
Steele-ND	61.3	15.5	70	411	5.9	13.7	68.0	1057	TS	****

1 Scale 1 to 8 where 1 = weak and 8 = very strong dough mixing properties with a value of 6 to 7 optimum for most customers.

2 Mill and bake quality rating scale 1 to 5 stars with 1 being low and 5 being superior.

*13 of 14 locations/years.

Table 5. Yield of hard red spring wheat varieties grown at three locations in eastern North Dakota, 2005.

Variety	Prosper		Carrington		Langdon		Average, Eastern N.D	
	2005	*3 Yr.	2005	3 Yr.	2005	3 Yr.	2005	3 Yr.
	----- (bu/A) -----							
AC Amazon	34.7	65.3	33.3	50.5	50.1	61.8	39.4	59.2
AC Superb	--	--	29.4	47.7	45.8	63.9	--	--
Alsen	44.4	69.0	46.0	59.4	55.7	65.6	48.7	64.7
Banton	48.1	--	42.9	--	60.3	--	50.4	--
Bigg Red	50.0	--	54.5	--	51.9	--	52.1	--
Briggs	49.5	74.8	52.2	68.6	56.0	70.0	52.6	71.1
Dapps	42.9	70.1	39.9	58.0	65.4	70.3	49.4	66.1
Express	31.6	--	34.2	--	53.0	--	39.6	--
Freyr	56.9	--	46.5	--	50.1	--	51.2	--
Glenn	54.7	--	52.9	63.5	58.5	68.4	55.4	--
Granger	55.9	--	52.5	66.7	48.9	--	52.4	--
Granite	44.1	64.0	41.2	58.9	57.9	66.9	47.7	63.3
Gunner	26.4	57.6	36.7	54.1	47.6	59.4	36.9	57.0
Hanna	43.9	67.6	42.0	56.5	58.1	72.1	48.0	65.4
Ingot	40.2	66.6	41.0	54.2	45.0	61.3	42.1	60.7
Keystone	--	--	49.7	63.5	--	--	--	--
Knudson	58.4	77.4	51.5	68.5	65.2	71.2	58.4	72.4
Norpro	--	--	34.3	57.1	56.3	68.4	--	--
Oklee	53.8	76.2	52.4	64.1	53.0	66.1	53.1	68.8
Oxen	32.7	67.5	42.9	57.1	51.8	62.6	42.5	62.4
Parshall	41.9	71.2	39.5	57.4	55.6	67.3	45.7	65.3
Polaris	35.7	--	48.9	--	67.0	72.6	50.5	--
Reeder	30.3	68.3	37.0	53.8	51.2	66.5	39.5	62.9
Russ	44.2	73.1	49.4	62.6	53.1	66.1	35.6	67.3
Saturn	40.9	--	40.5	--	50.4	61.9	43.9	--
Steele-ND	51.6	--	48.3	69.6	56.0	68.2	51.9	--
Trooper	40.5	--	39.2	--	55.4	--	45.0	--
Ulen	49.2	--	46.6	62.0	48.0	63.3	47.9	--

*Includes Casselton instead of Prosper in 2004

Table 6. Yield of hard red spring wheat varieties grown at three locations in western North Dakota, 2005.

Variety	Minot		Williston		Hettinger		Avg. Western N.D.	
	2005	3 Yr.	2005	3 Yr.	2005	3 Yr.	2005	3 Yr.
	------(bu/A)-----							
AC Amazon	--	--	47.8	50.0	36.4	43.0	--	--
AC Superb	--	--	51.7	51.9	36.9	43.9	--	--
Alsen	62.2	68.4	52.2	55.2	39.4	42.7	51.3	55.4
Banton	--	--	49.9	--	45.0	--	--	--
Bigg Red	61.5	--	55.9	--	39.9	--	52.4	--
Briggs	73.3	74.7	58.2	55.7	45.0	46.7	58.8	59.0
Choteau	70.7	--	50.9	51.7	--	--	--	--
Dapps	68.8	65.9	53.1	50.9	39.1	42.8	53.7	53.2
Express	59.5	--	59.4	--	42.9	--	53.9	--
Freyr	69.5	--	59.7	--	46.0	--	58.4	--
Glenn	71.2	--	53.5	52.9	43.6	46.3	56.1	--
Granger	76.8	--	51.8	56.6	41.7	--	56.8	--
Granite	--	--	52.0	54.5	36.6	42.6	--	--
Gunner	58.1	62.6	51.7	52.5	38.3	42.7	49.4	52.6
Hanna	--	--	57.3	55.2	40.3	43.3	--	--
Ingot	--	--	49.5	53.2	41.7	45.9	--	--
Keene	69.7	68.2	48.9	51.2	36.2	43.4	51.6	54.3
Knudson	82.6	76.0	50.5	54.8	36.6	43.5	56.6	58.1
Laser	54.5	61.8	48.9	52.5	37.3	--	46.9	--
Norpro	70.2	76.5	55.9	57.0	45.8	46.9	57.3	60.1
Oklee	--	--	52.6	54.0	43.6	--	--	--
Outlook	61.4	67.6	56.2	57.9	40.8	46.1	52.8	57.2
Oxen	60.7	68.8	47.6	51.6	49.8	48.3	52.7	56.2
Parshall	59.8	68.8	52.2	52.8	42.3	45.5	51.4	55.7
Polaris	59.0	--	52.6	--	35.4	--	49.0	--
Reeder	58.8	70.2	54.7	59.0	50.2	49.8	54.6	59.7
Russ	65.0	74.1	52.0	52.5	42.3	43.8	53.1	56.8
Saturn	--	--	53.4	--	35.2	--	--	--
Steele-ND	72.3	72.7	60.7	56.4	46.2	48.0	59.7	59.0
Trooper	66.8	--	55.3	--	41.3	--	54.5	--
Ulen	63.2	--	59.3	58.0	42.1	--	54.9	--

Table 7. Protein of hard red spring wheat varieties grown at five locations in North Dakota, 2005.

Variety	Carrington	Langdon	Williston	Minot	Hettinger	State Avg.
-----Protein (%)-----						
AC Amazon	15.8	14.7	16.6	--	15.9	--
AC Superb	15.7	14.5	16.2	--	16.8	--
Alsen	16.0	15.5	17.1	15.8	16.6	16.2
Banton	15.4	14.9	16.5	--	15.8	--
Bigg Red	14.4	13.3	16.1	13.9	15.5	15.2
Briggs	15.7	15.5	17.3	16.5	15.8	16.2
Choteau	--	--	17.6	15.4	--	--
Dapps	16.7	16.2	17.9	17.4	16.5	16.9
Express	15.3	15.6	16.9	15.5	16.0	15.9
Freyr	15.3	15.2	16.0	15.1	15.2	15.4
Glenn	15.9	15.2	17.4	16.0	16.2	16.1
Granger	15.4	15.0	16.9	15.2	15.6	15.6
Granite	16.8	15.7	18.0	--	17.6	--
Gunner	16.4	16.0	17.5	15.3	17.2	16.5
Hanna	15.1	15.3	16.0	--	16.1	--
Ingot	15.2	15.0	16.9	--	16.3	--
Keene	--	--	16.4	14.7	15.8	--
Knudson	14.4	14.2	16.9	14.9	16.3	15.3
Laser	--	--	18.0	15.3	15.9	--
Norpro	15.2	15.2	16.6	14.8	15.9	15.5
Oklee	15.7	14.9	17.5	--	16.7	--
Outlook	--	--	16.0	14.7	16.2	--
Oxen	15.1	14.3	16.7	14.6	15.1	15.2
Parshall	15.9	15.3	17.5	15.3	16.2	16.0
Polaris	14.7	13.8	15.9	13.6	16.7	14.9
Reeder	15.6	14.7	16.8	14.5	16.2	15.6
Russ	15.3	14.1	16.8	15.2	16.3	15.5
Saturn	16.1	15.8	16.9	--	17.5	--
Steele-ND	16.0	15.3	17.0	16.0	16.4	16.1
Trooper	14.7	14.3	16.4	14.6	15.7	15.1
Ulen	15.5	14.7	16.1	15.5	15.8	15.5

Table 8. Test weight of hard red spring wheat grown at six locations in North Dakota, 2005.

Variety	Prosper	Carrington	Langdon	Williston	Minot	Hettinger	State Avg.
----- (lb/bu) -----							
AC Amazon	56.4	55.7	57.6	59.3	--	54.2	--
AC Superb	--	51.3	57.5	61.6	--	53.6	--
Alsen	58.9	58.8	60.2	61.1	61.4	57.8	59.7
Banton	58.8	58.8	59.8	63.2	--	59.8	--
Bigg Red	58.7	61.9	61.6	62.8	62.3	60.0	61.2
Briggs	57.5	58.8	59.3	61.0	61.0	57.0	59.1
Choteau	--	--	--	60.2	60.5	--	--
Dapps	55.8	55.3	59.2	59.4	60.2	56.0	57.7
Express	53.6	52.5	57.4	60.1	58.0	54.3	56.0
Freyr	57.4	56.8	57.6	61.4	61.1	57.5	58.6
Glenn	60.6	61.6	61.8	63.1	63.2	57.8	61.3
Granger	57.6	59.6	59.6	61.2	61.3	57.5	59.5
Granite	58.6	58.4	60.8	62.3	--	58.0	--
Gunner	55.1	58.2	60.5	61.0	60.4	56.9	58.7
Hanna	56.3	58.1	59.6	60.9	--	54.6	--
Ingot	57.6	60.1	60.9	62.3	--	59.1	--
Keene	--	--	--	61.0	61.2	57.6	--
Knudson	56.4	57.6	59.0	60.8	61.3	57.3	58.7
Laser	--	--	--	57.4	57.0	54.2	--
Norpro	--	51.8	57.6	60.4	60.7	54.2	--
Oklee	59.2	61.2	60.5	61.9	--	57.9	--
Outlook	--	--	--	59.4	58.0	54.9	--
Oxen	53.9	53.9	57.0	59.9	58.7	56.2	56.6
Parshall	58.4	58.0	60.3	60.6	61.6	56.2	59.2
Polaris	55.4	56.0	59.7	60.3	56.8	54.3	57.1
Reeder	54.5	53.7	57.7	60.3	58.7	55.8	56.8
Russ	54.2	56.3	58.1	59.5	59.9	54.4	57.1
Saturn	55.1	52.0	55.9	58.5	--	52.6	--
Steele-ND	58.8	58.8	60.6	61.4	61.8	58.2	59.9
Trooper	56.3	56.0	59.5	62.6	61.8	55.0	58.5
Ulen	56.5	57.1	58.5	62.2	61.0	57.4	58.8

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