



Newsletter

"One Strong Voice For Wheat"

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SD Wheat, Inc.

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January 2014

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Legislation Moving Forward on Wheat Assessment Change

It will soon be time for the 2014 Legislative Session to begin. The second Tuesday the 14th of January, will bring lobbyists and legislators back to Pierre for opening day.

At the recent Annual Meeting of SD Wheat Inc., held during the Ag Horizons Conference, the membership decided to bring forward legislation which changes the current wheat assessment rate of 1.5 cents per bushel, collected at the first point of sale, to a proposed assessment that will be based on .4 percent of the current market value.

An average annual wheat production of 120 million bushels at \$6.00 per bushel would raise an additional \$1.08 million dollars. The number of wheat acres harvested in SD has decreased from more than 3.2 million acres since 2006 to approximately 2.5 million acres in 2012. This has in turn reduced our research dollars for SDSU and our market development dollars which accounts for 65% of the SD Wheat Commissions budget.

If you have questions or comments concerning the upcoming legislation more information is available at www.sdwheat.org

Once Session has started, contact your legislator to support the upcoming legislation.

To read the bills or find legislators' home phone numbers, go to www.state.sd.us/state/legis/lrc.htm

Senate Lobby phone number: 605-773-3821

House Lobby phone number: 605-773-3851

email: put Legislator's name as subject

email to: house@state.sd.us or senate@state.sd.us

Steve Masat Retires from Board of Directors

After 16 years of service to the wheat industry, our good friend and Director, Steve Masat has retired! During the SD Wheat Inc., Annual meeting, Directors and the membership acknowledged Steve's hard work and dedication of time, by presenting him with a John Green print.

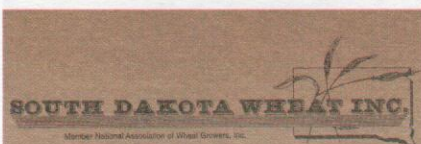
President Julian Roseth, appreciated Steve's out of the box thinking! "He always had new ideas as we looked at the future of the wheat industry." "We will miss Steve at our meetings and wish him the best as he takes on new projects."

Now is time to recruit a new director to represent District 4, which includes Faulk, Spink, Hyde, Hand, Hughes, Buffalo, Jerould, Brule, Aurora, Douglas, and Charles Mix counties. Commitment to a Directorship includes 4 meetings annually, attendance to local meetings on ag issues, and sharing of information with fellow wheat



producers (yes the local coffee shop counts).

If you are interested in volunteering or know someone who should be contacted, please call the office at 1-605-224-4418.



SD Wheat, Inc. Directors

DISTRICT 1

Shannon DePoy, Lantry

DISTRICT 2

Julian Roseth, Midland

DISTRICT 3

Caleb S Crew, Philip

DISTRICT 4

Steve Masat, Redfield

DISTRICT 6

Carl Schwab, Andover

DISTRICT 5

Todd Mangin, Gettysburg

DISTRICT 7

Chet Edinger, Mitchell

Caren Assman, Executive Director

Office: (605) 224-4418

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SD Wheat Commission

Chet Edinger, Mitchell

Darrell Davis, Ipswich

Terry Hand, Midland

Clinton Vanneman, Ideal

Leo Warrington, Groton

Randy Englund, Executive Director

Office: 605-773-4645

renglund@midco.net

SD Wheat Commission News

Use SDSU Crop Performance Testing Results to Maximize 2014 Yields with Seed That Performs

Throughout each growing season, De Smet farmer, Steve Weerts, enjoys watching his crops grow and mature. But the real thrill comes after harvest when yield results are in and he can see how his inputs and management practices paid off.

"I enjoy seeing results from what I do each day. Harvest is a time when you can see how the decisions you made at the beginning of the year work out. Of course, Mother Nature plays a role in that too," said the fifth generation producer, who farms with his dad, Eugene and uncle, Erland.

The men run a diversified operation with a cow/calf herd and a feedlot where they finish out their calves; they also raise corn, soybeans, wheat and alfalfa.

Once his yield results are in, Weerts cross checks how the seed variety from his fields fared against seed variety results from SDSU's Crop Performance Testing program. Based on what he discovers, Weerts modifies future seed purchasing decisions.

"We think there is a lot of value in seeing how different varieties perform in our area," Weerts said.

Because the information comes from an unbiased, local source, Weerts knows he can trust it. Weerts enjoys an inside-look at how the Seed Performance Testing program is run - he is one of several farmers who volunteer to host performance trials in their fields each growing season.

Unbiased results

Providing farmers with local and unbiased yield results on seed varieties sold in South Dakota is the focus of SDSU Crop Performance Testing program. A cooperative effort between SDSU Extension and SDSU Experiment Station, 652 varieties or hybrids from nine different crops and 63 public or private entities were tested in field trials throughout South Dakota in 2013, explained Nathan Mueller, SDSU Extension Agronomist.

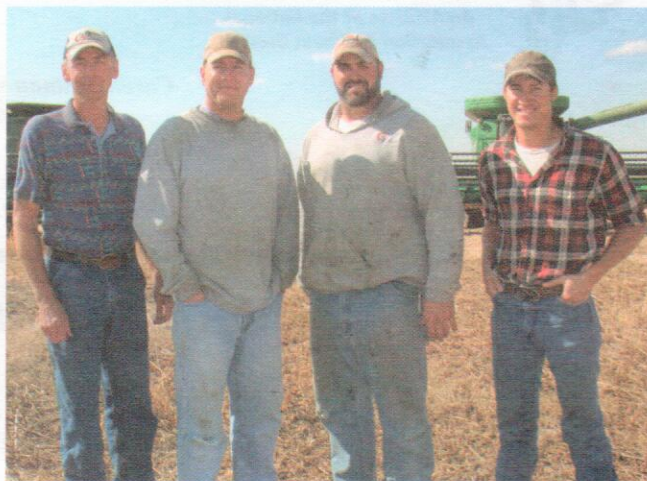
"Although seed companies run their own seed trials throughout the state, this program acts as an unbiased third-party to provide additional information to South Dakota farmers," Mueller said.

The nine crops tested in the program are corn, soybeans, spring wheat, winter wheat, oats, field peas, sorghum, sunflowers, and flax. Tests are set up in fields across the state to test seed performance locally so farmers can get a clear picture of how varieties perform in their soil type and growing conditions.

"The environment into which a seed is planted has as much to do with production as anything," said Randy Englund, executive director of South Dakota Wheat Commission. "Our growers need to see how a seed will perform locally and base their purchasing decisions on that - not how it performed in Kansas."

This year, the Wheat Commission used Checkoff dollars and helped fund a portion of the Crop Performance Trail which focused on wheat varieties. The United Sorghum Checkoff and the SD Pulse Council help fund sorghum and field pea trials.

When setting up trials in farmer's fields like Weerts,



Each year the SDSU Crop Performance Testing Program depends on cooperator farmers like the Weerts who host test plots in their crop fields. The Bancroft, SD, farmers are pictured here. Left to right: Eugene and Steve Weerts with employees, Tyler Hamrlich and Ryan Temme. Photo courtesy of USDA Natural resources Conservation Service of south Dakota.

Mueller and his team ensure that all varieties are treated the same. The test plot is in the middle of the farmer's field, SDSU Crop Performance Testing staff plant all the plots using the same equipment.

Because the plots are in the middle of the cooperator farmer's fields, they receive the same treatment as the rest of his crop - the same fertility plan, herbicides and pesticides. Cooperator farmers keep record of their management practices and share these with Mueller.

Trials are also conducted on three SDSU Research Stations in eastern South Dakota.

Seed varieties or hybrids tested in the trial are sent in by private as well as public seed providers. In 2013 more than 63 private seed brands, distributors, and land-grant institutions enrolled their seed in the trial. Each corn, soybean, sunflower, spring wheat, winter wheat variety entered in the trial has an entrance fee paid by the participating companies to help cover costs of the program.

"This gives farmers a chance to look at private seed company wheat varieties along with those developed at our Land Grant University," Englund said.

As harvest results came in this fall, yield results from each variety and test plot were posted on iGrow.org for the public to view. Even if all of a grower's 2014 seed purchases have been made, Mueller says it's not too late to make adjustments, and encourages all growers to take a second look and compare yield results.

"Margins on the farm are tight. If a farmer can improve yields by even several bushels an acre, by planting a variety that performs better in their growing conditions that can have a significant impact on their bottom line," Mueller said.

To view results from the 2013 Crop Performance Testing program visit, iGrow.org/Agronomy.

Bread In A Bag

1 gallon heavy duty zip lock freezer bag
1 package quick rise active dry yeast
1 cup warm water
1/2 cup powdered milk
2 tablespoons sugar
2 tablespoons softened margarine
1 teaspoon salt
3 - 3 1/2 cups bread flour (or all-purpose flour)
Small bread pans or parchmenty paper or baking sheet
Parchment paper

Put yeast and warm water in the plastic bag and squeeze/mix to dissolve yeast.

Add powdered milk, sugar, margarine, and salt. Close the bag and mix.

Add one cup of flour at a time, closing the bag and mixing after each addition.

When the dough begins to form a ball (no longer clings to the sides of the bag), empty the dough on to a lightly floured table. Using as little flour as possible, knead the dough until it is a smooth round ball. **Do not add too much flour!**

Gently flatten the dough and roll it up like a sleeping bag.

Pinch the seams together with your fingers.

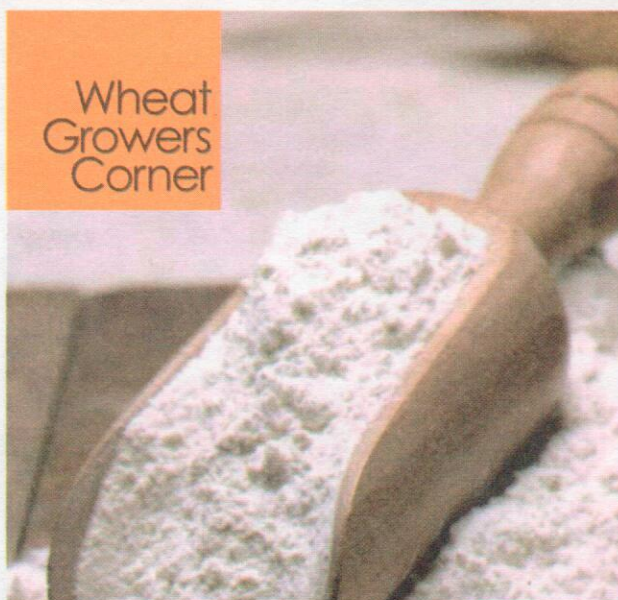
Place the dough in a bread pan, lightly sprayed with vegetable spray (or on parchment paper or on a lightly vegetable oil sprayed baking sheet), to rise for 30 minutes.

Cover with bag for about an hour or until the loaf doubles in size.

Bake in preheated 375 degree oven.
Bake on middle shelf for 25 minutes until golden brown.
Remove from pan and cool on rack.
Enjoy!



Wheat Growers Corner



Flour 101

If you want to flex your baking muscles, think flour – there's a lot more than "all-purpose" out there. Many of the flours listed below can be found in the baking aisle of your favorite grocery store. With fall just around the corner – the harbinger of bake sales and holiday entertaining – it's time to start harnessing the power of flour for your next baking project!

Keep in mind that the harder the wheat, the higher the protein content in the flour. Soft, low protein wheats are used for cakes, pastries, cookies, and crackers, while hard, high protein wheats make excellent breads.

White flour

The finely ground endosperm of the wheat kernel.

All-purpose flour

White flour milled from hard wheats or a blend of hard and soft wheats. It gives the best results for a variety of products, including some yeast breads, quick breads, cakes, cookies, and pastries. All-purpose flour is usually enriched and different brands will vary in performance. Protein content varies from 8-11 percent.

Bread flour

White flour that is a blend of hard, high protein wheats and has greater gluten strength and protein content than all-purpose flour. Bread flour is milled primarily for commercial bakers, but is available at most grocery stores. Protein varies from 12-14 percent.

Cake flour

Fine-textured, silky flour milled from soft wheats with low protein content. It is used to make cakes, cookies, crackers, quick breads and some types of pastry. Cake flour has a greater percentage of starch and less protein, which keeps cakes and pastries tender and delicate. Protein varies from 7-9 percent.

Self-rising flour

Also referred to as phosphate flour, a convenience product made by adding salt and leavening to all-purpose flour. It is commonly used in biscuits and quick breads, but is not recommended for yeast breads. One cup of self-rising flour contains 1 1/2 teaspoons baking powder and 1/2 teaspoon salt. Self-rising can be substituted for all-purpose flour by reducing salt and baking powder according to these proportions.

Pastry flour

Has properties intermediate between those of all-purpose and cake flours. It is usually milled from soft wheat for pastry-making, but can be used for cookies, cakes, crackers and similar products. It differs from hard wheat flour in that it has a finer texture and lighter consistency. Protein varies from 8-9 percent.

Whole wheat flour

This flour is milled from the entire kernel of hard red wheat either by grinding the whole-wheat kernel or recombining the white flour, germ and bran that have been separated during milling.

The presence of bran reduces gluten development, therefore, items baked with whole wheat flour tend to be heavier and more dense than those made from white flour. The insoluble fiber content is higher than in white flours.

White whole wheat flour

This flour is milled exactly like whole wheat flour and is nutritionally equivalent to whole wheat flour as well. The only difference is that whole white wheat flour is made with a white, not red wheat variety. The bran of white wheat is lighter in color and has a milder flavor than red wheat and therefore the flour has these properties as well.

Gluten flour

Usually milled from spring wheat and has a high protein (40-45 percent), low-starch content. It is mixed with other non-wheat or low-protein wheat flours to produce a stronger dough structure. Gluten flour improves baking quality and produces a high-protein bread.



For more information on all things wheat foods, visit us at wheatfoods.org

Ag Horizons Conference

YOUR INVOLVEMENT MAKES A DIFFERENCE!

In early December, we once again held the Ag Horizons Conference. Over 20 speakers brought educational seminars to farmers and ranchers! Many subjects were offered to include crop marketing outlook, economics of farming, tax strategies, weather influence on crops, new and profitable crop varieties, insect insight and control, the upside of crop rotation and farm safety.

National speakers came from US Wheat, National Association of Wheat Growers, and Monsanto to brief us on the GMO event. Great participation was held by our speakers and participants. Additional participation took place during our Legislative Panel attended by Representative Cronin and Senator Brown. Wheat Inc Board of Director Chet Edinger took excellent questions from our audience as they worked through property tax issues, watershed legislation and the proposed wheat check-off assessment change.

It wasn't all work though! Hypnotist Kellen Marson

kept the crowd rolling with laughter as several of our participants played out several hilarious stunts while under hypnosis. As the saying goes – all in fun, all in fun! Kevin Kephart kept us spell bound as he opened up the history of wheat for us. Our very own Edgar S. McFadden, from Webster, is the father to many of the rust resistant wheat varieties we have today. It is an eye opening and impressive story of a determined, inspired and dedicated man. Hope Inspired is a story everyone should hear!

No convention is complete without the support of exhibitors and sponsors! Please find time to do business with our Associate Businesses below. Make plans to attend next year's conference in Pierre at the Ramkota on December 2 & 3rd, 2014.

Hosts included SD Crop Improvement, SD No-Till Association, SD Oilseeds, SD Pulse Growers, SD Seed Trade Association, and SD Wheat Inc.



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Matt Keating (308) 234-4819
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Jared Hofer (605) 995-7196
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Lee Klocke (605) 353-1321
Colette Kessler (605) 224-2476 Ext 5
Dan Koch (605) 310-6104
Ruth Beck (605) 773-8120
Steven Dvorak (701) 226-8989
Rosie Nold (605) 688-4940
Rachelle Lockwood (306) 933-8585
Darren Boyle (605) 222-0317
Tracy Freeseaman (605) 641-6910
Laurie Vagtz (218) 643-2410
Tyler Hoffman (605) 210-1439

Brenton Crane (605) 222-5360
Pam McClelland (605) 224-1678
Jeff Swartz (605) 841-9989
Pam McClelland (605) 224-1678
Terry Fitzke (605) 224-7391
Aimee Hausmann (605) 224-9233
William Coad (605) 354-1006
Dan Koch (605) 310-6104
Rachelle Lockwood (306) 933-8585
Jon Long
Rick Vallery (605) 222-8045

NAWG Update

Farm Bill Details Expected in January

The House adjourned last Friday for the Holiday recess and the Senate is set to do the same tomorrow but Farm Bill negotiators are still hard at work trying to resolve a few more details in order to provide a conference report by the first week of January. Senate Agriculture Committee Chairman Debbie Stabenow (D-Mich.) said this week that a framework is close and that they plan to announce the details the first week of January. Both the House and Senate return from the Holiday recess the week of January 6. It is expected there will be a full conference committee meeting once all of the members are back, and votes may be needed on key issues that have yet to be resolved.

Obama Nominates Vetter as USTR Chief Ag Negotiator

President Barack Obama announced this week that he will nominate Darci Vetter as Chief Agricultural Negotiator in the Office of the United States Trade Representative (USTR). Vetter, who has been Deputy Under Secretary for Farm and Foreign Agricultural Services (FFAS) at USDA since 2010, will be replacing Ambassador Islam Siddiqui, who announced he will be stepping down early next year. If confirmed by Congress, Vetter will have a full slate of work in front of her in 2014 as USTR continues to negotiate several large free trade agreements including the Trans Pacific Partnership and the Transatlantic Trade and Investment Partnership with the European Union, both of which hold immense importance for agricultural trade.

Budget Deal Heads to President's Desk

The Senate approved the bipartisan budget agreement Wednesday afternoon with a 64 to 36 vote. The President is expected to sign the budget before he leaves town for Christmas. The budget agreement will reduce budget deficits by \$85 billion over the next decade and fund the federal agencies through fall 2015. Nine republicans joined the Senate democrats in support of the budget deal, including Saxby Chambliss (Ga.), Susan Collins (Maine), Orrin G. Hatch (Utah), John Hoeven (N.D.), Johnny Isakson (Ga.), Ronald Johnson (Wis.), John McCain (Ariz.), Lisa Murkowski (Alaska) and Rob Portman (Ohio). The ball is now in the appropriators court to reach a deal on how to spend the budgeted money. Senate Appropriations Committee Chairman Barbara A. Mikulski (D-Md.) and her House counterpart, Harold Rogers (R-Ky.) have immediately started working through the differences in the two bills and believe they can deliver an omnibus spending bill for the President's signature by Jan. 15.

White House Expected to Nominate Baucus as Next Ambassador to China

The White House is expected to nominate veteran Senator Max Baucus (D.-Mont.) as the next U.S. Ambassador

to China, according to multiple news reports today. Baucus, who has served in the U.S. Senate since 1978, had already announced that he would not be running for reelection in 2014. It is unclear when the appointment will take place. Senator Baucus has long been an advocate for our nation's wheat farmers and his leadership will be greatly missed.



NAWG and U.S. Wheat Associates Participate in USBCA Plenary

President Bing Von Bergen represented NAWG at the U.S. Biotech Crops Alliance (USBCA) plenary this week in Washington, D.C. to learn more about USBCA's structure and strategic objectives. USBCA seeks to improve the environment for technology innovations and the market for U.S. agricultural products. Its objective is to provide for value chain coordination in advocacy and communication related to crop biotechnology, policy and markets. Go to: <http://www.ncga.com/news-and-resources/news-stories/article/2013/12/us-biotech-crops-alliance-looks-toward-future-examines-expansion> for more information.

Whole Farm and Multiple Peril Crop Insurance Program Dates Approaching

USDA has notified producers of winter and spring sales closing dates for multiple peril crop insurance programs. Producers are instructed to make all of their coverage decisions before the closing dates. The upcoming closing dates are as follows:

January 31, 2014 – Last day to buy or change AGR insurance in select counties in Idaho, Oregon, and Washington. Last day to submit required documents to continue or change 2014 AGR-Lite insurance for existing policy holders.

February 3, 2014 – Last day to buy or change crop insurance coverage for 2014 spring planted onions in Idaho, Oregon, and Washington and cabbage in Oregon and Washington.

March 17, 2014 – Last day to buy or change all other spring seeded multiple peril crop insurance (excluding wheat in counties with fall and spring planted types). Last day to buy 2014 AGR-Lite insurance for new application/enrollment policies.

For more information you can visit USDA's website at www.rma.usda.gov.



Winter Cereals: Sustainability in Action Website Launches

Winter Cereals: Sustainability in Action announces the launch of the initiative's new website, www.wintercereals.us. Here producers can find out why winter wheat is good for their land and good for their operations, as well as get answers to many of their questions about growing the crop.

"This website is designed to be a one-stop resource for producers who want to incorporate winter wheat into their operations," Ducks Unlimited Agronomist Steve Dvorak said. "The site also provides the latest crop information and developments that are important to current winter wheat producers."

This new website offers resources and information producers need to know about growing winter wheat. Visitors can read current news on the WCSIA program and get dates for upcoming events. Also on the site are seed guides, production guides and testimonials from winter wheat growers.

"The research section of the site is particularly useful," Dvorak said. "Here people can see results from current and past research from DU and regional universities."

Research studies include winter wheat varieties, soils and fertilizers, diseases and fungicides, previous crops and crop rotations, over-winter survival and general agronomy experiments.

To add another resource to the site, WCSIA is working to create a database of people willing to custom seed winter wheat in Minnesota, North and South Dakota and

Montana. Farmers or contractors who are willing to custom seed winter wheat and other fall-seeded crops can enter their information on the website and be included on the custom seeding list.

"This list of custom seeders will be a valuable resource for producers who want to incorporate winter wheat into their operations but don't have the necessary equipment or time to seed in the fall," DU Senior Agronomist Blake Vander Vorst said.

Growers can view the latest as well as archived issues of the WCSIA Agronomy News and a sign-up to have the newsletter delivered to their mailbox or e-mail address. Additional highlights of the site include contact information for WCSIA agronomists and links to grain market quotes and local wheat commission sites.

DU is collaborating with Bayer CropScience on Winter Cereals: Sustainability in Action, a comprehensive effort to promote planting winter wheat in the Prairie Pothole Region. The WCSIA initiative seeks to expand the use of winter wheat as a cropping option for producers and nesting habitat for waterfowl. The initiative promotes a stewardship model for improving the agricultural productivity of farmland while retaining and improving the habitat values important to North America's waterfowl and other wildlife. Winter cereals provide spring nesting cover as well as additional cropping options to growers.

For more information on WCSIA, visit www.wintercereals.us.

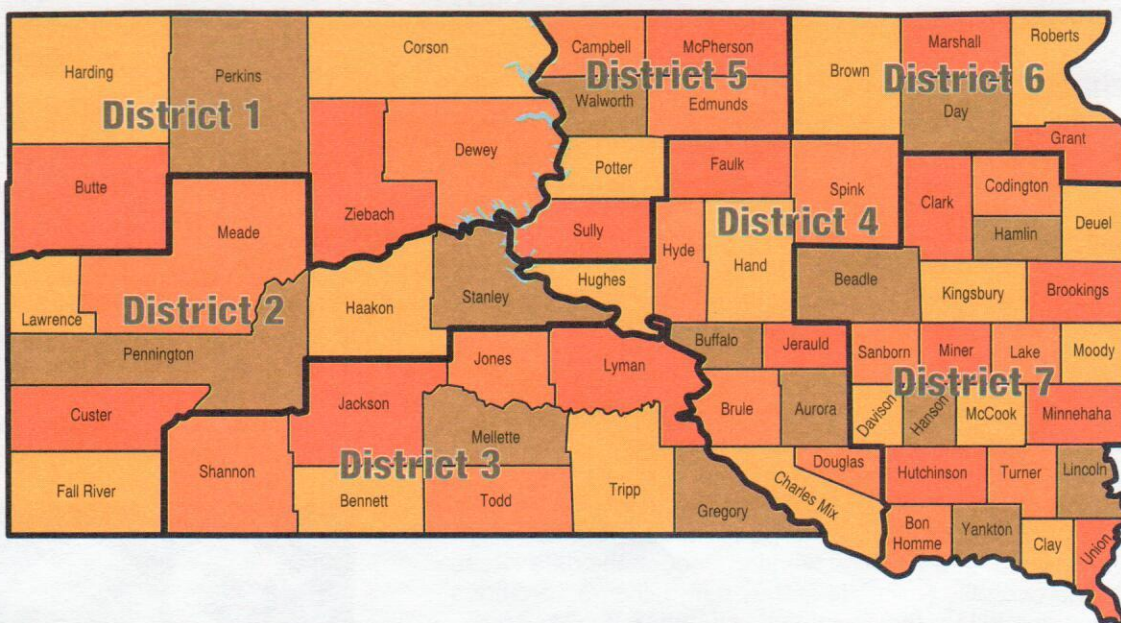
Would You Like to Have a Voice With Lawmakers?

Plan the Work, Then Work the Plan. I am very fond of this particular saying and as Executive Director for SD Wheat Inc., it is a motto I incorporate into every event, meeting and budget. The map (right) provides a clear look at counties in SD that are represented by the Association. The Association's first priority (the plan) is to represent wheat producers at the Capitol in Pierre during the legislative session and in Washington DC. We are organized to be the voice of the wheat producers!

In order to represent our membership, we need not only financial support of our members but their involvement. Since member needs' can be different, determined by their location, Board of Directors are selected from seven districts across our state. We are looking for Directors to represent Districts 3 & 4. Your commitment (the work) would include four meetings yearly, local representation at producer functions and an ability to speak the needs of the wheat producers in your area.

Is wheat a part of your farming practice? Would you

like to have a voice with lawmakers? Grassroots lobbying is simply to share the opinion of the wheat producers in



your area as a Board of Director. As a Board, we can then create resolutions that are shared with lawmakers and our congressional people. Yes there is a time commitment but if you truly want to make a difference here is your opportunity. If you would like to know more about filling a position on the SD Wheat Inc Board of Directors please call the office at 1-6056-224-4418.

Classifying Wheat

A common perception among the general public, consumers and even to some degree producers is . . . WHEAT IS WHEAT.

Wheat is not just wheat...but a basic material that changes character and adaptability to the needs of the trade with each harvest . . . according to growing conditions, geographical location and the variety of the wheat itself. And a different wheat for every purpose.

Although there are hundreds of varieties of wheat, and new ones being developed annually, there are only 14 species of wheat.

Of that 14 species, only three: Common, Club and Durum make up 90% of all wheat grown in the world today. All three are produced in the U.S.

Each of the over 200 varieties of wheat grown in the U.S. is divided into classes according to three distinguishing features.

Wheat is classified according to:

- Growing habits of the plant.
- Winter wheat . . . planted in the fall in areas of milder climate,
- Spring . . . Specifically in this region and farther North

Secondly, Color of the wheat kernel. Wheat is classified as red or white.

Finally, wheat is divided into category according to the texture of the ripened grain . . . whether it is hard or soft. Hard wheats tend to be higher in protein and gluten content and principal use is high rising bread flours.

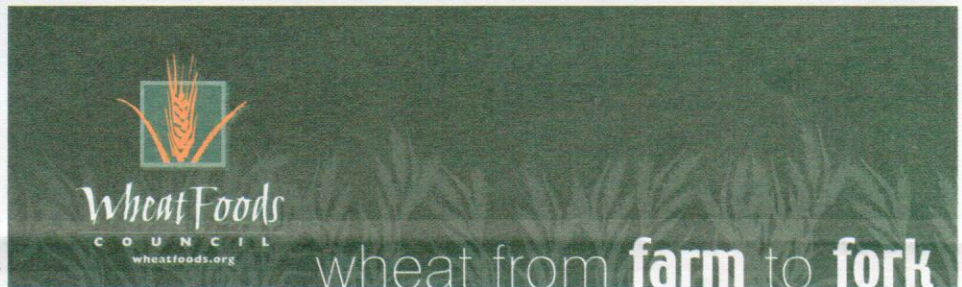
Softer wheats are lower in protein and are chiefly milled for cakes, cookies, pastries and crackers. Durum is primarily raised for pasta or macaroni products.

In the United States we produce six distinct classifications of wheat... each with unique characteristics influencing the intended end use product.

- Hard Red Winter . . . used for yeast breads and hard rolls

- Hard Red Spring . . . used for yeast breads and hard rolls and blending with lesser protein wheats.
- Soft Red Winter . . . used for flat breads, cakes pastries and crackers
- Soft White . . . used for flat breads, cakes, pastries and crackers
- Hard White . . . a relatively new class being developed used for yeast breads, hard rolls and noodles
- Durum . . . use for pasta and macaroni

Wheat quality, or more importantly the attributes that constitute it, is as varied as the number of grains and commercial processes used to produce finished products. Add to this cultural differences and consumer preferences. What may be considered High Quality for one use may be considered Poor Quality for the next depending on its intended purpose and product. Everyone defines QUALITY differently.



Milling

Ground grain was one of civilized man's first foods. Ancient methods of grinding can be traced to the Far East, Egypt and Rome. As early as 6,700 B.C., man ground grains with rocks and milling began.

The modern milling process transforms wheat kernels into wheat flour, which is used to make everything from cereal and crackers to bread, tortillas and pasta. Wheat is the primary grain used in U.S. grain products—approximately three-quarters of all U.S. grain products are made from wheat flour. Each American consumes approximately 138 pounds of wheat flour annually.

From Wheat to Flour

Flour is the product obtained by grinding wheat kernels or "berries." During milling, the wheat is analyzed, blended, grinded, sifted and blended again. The three parts of the wheat kernel—bran, germ and endosperm—are separated and recombined accordingly to achieve different types of flours.

There are several types of flour including all-purpose, bread, cake, enriched white, self-rising, pastry, semolina, whole-wheat and gluten flour. Certain flours work better for certain baked products.

Whole Grain vs. Enriched White Flour

Much confusion exists about what makes a product whole grain versus what makes one enriched. Understanding the milling processes used to make both types of flour is key to learning the difference.

"Reconstituting," or blending back together, all the parts of the wheat following purification in the proper proportions yields whole-wheat flour. Whole-wheat flour is rich in B-vitamins, vitamin E and protein, and contains more trace minerals and dietary fiber than enriched white flour.

In the case of enriched white flour, made with the endosperm only, the flour stream passes through a device that measures out specified quantities of enrichment (four B vitamins and iron). These vitamins and minerals are added in amounts equal to or exceeding that in whole wheat flour. The majority of all-purpose flour in the United States is enriched.



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HARD RED WINTER WHEAT (Mar 14) 644'6 2'2 o

HARD REI

Assessment Legislation

[Assessment Brochure](#)

More information to be posted after January 1, 2014.

SDWC Executive Director Opening

[More information.](#)

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Dakota Farm Talk



Listen Here... [January 6, 2014](#)

December 30, 2013

DTN Futures

Futures									
@KW - HARD RED WINTER WHEAT - KCBT									
Month	Open	High	Low	Last	Change	Close	Time	More	
Mar 14	644'4	650'6	644'2	644'4	2'0	642'4	11:18A		
May 14	644'2	651'2	644'2	645'4	1'2	644'2	11:19A		
Jul 14	644'2	650'4	644'2	644'4	0'4	644'0	11:18A		
@MW - HARD RED SPRING WHEAT - MGE									
Month	Open	High	Low	Last	Change	Close	Time	More	
Mar 14	631'0	636'4	631'0	631'0	0'4	630'4	11:18A		
May 14	643'2	646'0	640'6	641'0	1'0	640'0	11:18A		
Jul 14	652'4	657'0	651'0	651'0	0'2	650'6	11:18A		
@W - WHEAT - CBOT									
Month	Open	High	Low	Last	Change	Close	Time	More	
Mar 14	608'0	612'6	605'6	605'6	0'0	605'6	11:18A		
May 14	612'0	617'6	611'4	611'4	0'2	611'2	11:18A		
Jul 14	617'0	620'4	614'4	614'4	0'0	614'4	11:18A		
@C - CORN - CBOT									
Month	Open	High	Low	Last	Change	Close	Time	More	
Mar 14	423'4	428'0	423'4	424'4	1'0	423'4	11:18A		
May 14	432'0	436'0	432'0	433'0	1'2	431'6	11:18A		
Jul 14	438'6	443'0	438'6	439'4	0'6	438'6	11:18A		
My Custom Markets									
Symbol	Open	High	Low	Last	Change	Close	Time	More	

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