



# Wheat Producers Advantage

South Dakota Wheat, Inc.

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## NAWG Visits Upper Plains To get First-Hand Look At Drought Conditions For Wheat Farmers

On August 28th and 29th, SD Wheat Inc., Board of Directors and SD Wheat Commissioners met with National Association Wheat Growers (NAWG) President David Schemm and CEO Chandler Goule from Washington, DC, concerning the drought and its effect on wheat acres and SD farm economy. On-farm tours were scheduled for NAWG officers in Pierre and Mitchell, to learn more about how the drought is impacting growers and their planting decisions.

As part of the trip, NAWG then participated in a drought panel, hearing from Department of Agriculture, Congressional representatives, Farm Services Agency, financial institutions, insurance representatives, and Wheat Board of Directors and Commissioners. The message was clear, "producers are feeling the effects of not just one but three difficult years for wheat," said Director Todd Mangin, "a strong farm bill and exports are key for our industry."

"The ongoing drought in the Upper Plains is a real-time example of why wheat farmers need a strong safety net program in place," stated Schemm. "Congress needs to realize that this drought is not only affecting wheat growers but the entire wheat value chain, impacting the agriculture industry."

"Witnessing first-hand the current state of the wheat industry in South Dakota really put into perspective the need for quick re-authorization of the Farm Bill," stated Chandler Goule, CEO of the National Association of Wheat Growers, "wheat growers in the Dakotas are truly struggling but with such programs as federal crop insurance, growers are able to stay in business and continue to plant their next wheat crop."



Pictured below (Left to right) SD Wheat Inc Board of Directors and NAWG officers- Tanner Handcock, Julian Roseth, David Schemm, Caren Assman, Doug Simons, Chandler Goule, Todd Mangin





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**Terry Hand, Midland**

**Clinton Vanneman, Ideal**

**Leo Warrington, Bristol**



## **Fixing Two Recent Misconceptions About Wheat**

Recently we came across an article in a newsletter titled MSG: Deadly Menace Hidden in Your Food. The article states, "Most wheat today is genetically engineered to have much higher glutamate levels than occur naturally."

There are two factual errors in this statement:

1. There are no commercially available genetically engineered or genetically modified wheat varieties sold anywhere in the world.

2. Wheat, and therefore wheat flour and vital wheat gluten, does not contain any significant amounts of glutamate.

Here are the facts:

There are no commercially available genetically engineered or genetically modified wheat varieties sold anywhere in the world.

Modern wheat varieties are the product of thousands of years of plant breeding, not genetic engineering. Wheat breeding is primarily conducted by Land Grant Universities and has resulted in increased yields, food quality and adaptation to local growing conditions. Today's wheat varieties are a melting pot of ancestral genetics originating 10,000 years ago in the cradle of civilization between the Euphrates and Tigris Rivers. Hybridization in wheat occurred naturally long before it was ever cultivated. The earliest ancestors of wheat—Einkorn, Emmer, and Spelt—were among the first plants to be cultivated by humans. Crosses made by wheat breeders emulate those that can occur in nature. Biochemically and genetically, today's wheat varieties are a mirror image of heirloom varieties; the protein and starch in today's wheat still have the same basic components as they did in heirloom wheat varieties. New wheat breeding methods focus on better utilizing native genes, not on introducing foreign genes.

Wheat, and therefore wheat flour and vital wheat gluten, does not contain any significant amounts of glutamate.

The major groups of wheat proteins comprise what we call gluten, proteins responsible for the elasticity, gas retention, and chewiness of many baked foods. One of the predominant amino acids (building blocks of proteins) in wheat gluten is glutamine. Glutamine and glutamic acid (another form of the amino acid) exist in many plant and animal proteins. Glutamine is not the same thing as glutamate. The article focused on MSG, a salt sometimes used as a flavor enhancer. Glutamate is glutamic acid that has undergone a chemical reaction with a mineral ion, such as sodium (resulting in MSG). This reaction does not occur in wheat or in wheat-based foods. Glutamate is not added to wheat through genetic engineering, nor is it normally added to wheat-based foods, as was incorrectly stated. Any food sold in the USA that has glutamate added would be required to include glutamate in the ingredient statement on the package.

With thousands of information sources available to you these days, it's important to us, as I'm sure it is to you, that the correct science-based facts are the ones shared. We will pass along other kernels of truth as they come up. And of course, we have lots more information on our two websites, [wheatfoods.org](http://wheatfoods.org) and our new Personal Trainer focused site, [CenterforNutritionandAthletics.org](http://CenterforNutritionandAthletics.org).





Reid A. Christopherson, Executive Director

## Thank You for Your Service

We would like to thank, Commissioner Leo Warrington for his years of service from 2011 through 2017, with the South Dakota Wheat Commission. He has seen many changes over his 44 years of farming and working in the wheat industry. In addition to farming, Leo and his sons have operated Warrington Seeds in Bristol, South Dakota, since 1990. He is always a voice for the future of wheat, knowing that change is always just down the road. He is a strong supporter for the Northeast area of South Dakota and we will miss his input.



Clint Vanneman, Chairman of the SD Wheat Commission, presents Leo Warrington with a plaque of appreciation for his year's of service.

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*Wheat Producer Advantage*

# AG HORIZONS CONFERENCE

**Ramkota RiverCentre, Pierre • December 5 & 6, 2017**

## Conference Hosts

SD Crop Improvement Association, SD Oilseeds Council, SD Pulse Growers,  
SD Seed Trade Association, SD Soil Health Coalition, SD Wheat Inc.  
No-Till Association

Please print

Name: \_\_\_\_\_

Address: \_\_\_\_\_

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Per-Person Cost if pre-registered by November 21, 2017 is \$85. After November 21, 2017 cost is \$95.

Do you have any dietary (including food allergies) or special accommodation needs we should be aware of?

Name of attendee	Please check meal participation				Registration Fee	
	December 5		December 6		Full Conference \$85.00	1/2 Conference \$50.00
	Lunch	Game Night	Breakfast	Lunch		
Late Fee after November 21st + \$10 per person						
TOTAL						

Return form and check to: Ag Horizons Conference • PO Box 667 • Pierre, SD 57501

**Register and pay @ [sdwheat.com](http://sdwheat.com) by November 21st**

## Room Reservation Information

<b>Ramkota RiverCenter</b>	Phone 605-224-6877	Single or Double \$106.00
	Reservations @ <a href="http://pierreramkota.com">pierreramkota.com</a>	
Club House	Phone 605-494-2582	Single or Double \$124.00
Governors Inn	Phone 605-224-4200	Single or Double \$70.00 (state rate accepted)
Days Inn	Phone 605-224-0411	Single or Double \$73.00 (state rate accepted)

★★★★★ Reservation deadline for convention room rate is **November 15, 2017** ★★★★★

Questions or Comments: Call 605-224-4418 or email [wheatinc@midco.net](mailto:wheatinc@midco.net)

South Dakota Wheat, Inc.



# AG HORIZONS CONFERENCE

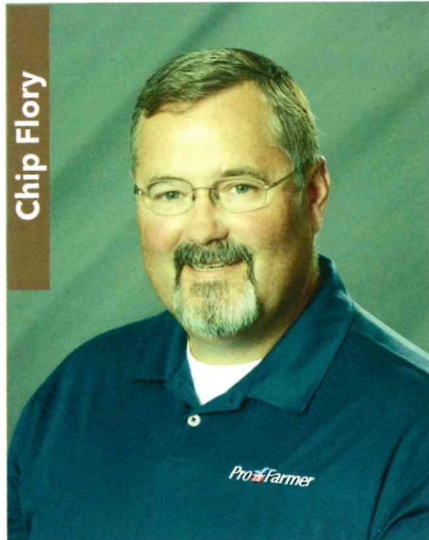
## Keynote Speakers

Febina Mathew



**Phomopsis & Sunflowers**  
SDSU

Chip Flory



**2018: Rebalancing Supply  
with Demand**  
ProFarmer

Cody Zilverberg



**Integrating Livestock Into  
Cropping Systems**  
Dakota Lakes Research

Dan Coffin



**Integrating Biologicals, Fertility  
& Cropping to Maximize Yields**  
SPNC

### **TWENTY-FIVE BREAKOUT SESSIONS**

- Getting Paid For The Grain You Produce – Chris Nelson
- "Growing Pains" of Farm Family Transition – Alan Hojer
- Labor Issues of Production Ag "Unknowingly Self Inflicted" – Alan Hojer
- Precision Ag & Future Applications – Nick Jorgenson
- Managing The Weather – Laura Edwards
- Family Conflict & Management – Annie's Project
- Water Quality and Soil Health Opportunities – Karl Anderson
- Soil Infiltration and Cover Crop Selection – Anthony Bly
- Keeping Personal Spending in Check – Annie's Project
- Road Safety For Large Equipment – John Broers, DOT
- How To Survive Farm Record Keeping – Lori Tonak

### **FIRST TIME EVER - INDUSTRY SEMINARS**

- No Bugs On My Watch – Paul Drache, Central Life Sciences
- Rethink Your Wheat; 3 Fundamental Agronomic Inputs To Achieve High Performance – Jill Herold, Arysta Life Sciences
- Pulse Variety Updates & Cover Crop Intro – Emily Paul, Pulse USA
- Higher Profitability Through Better Stands – Alison Pokrzywinski & Jed Wall, NuSeeds & Legend Seeds

*December 5th & 6th, 2017*



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**SY Ingmar**—Top Choice for Economic Return

To learn more, contact your local AgriPro  
Associate or visit [AgriProWheat.com](http://AgriProWheat.com).

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