

**EXCELLENT QUALITY FLOUR STARTS  
WITH EXCELLENT QUALITY WHEAT**

We at Grain Craft believe quality starts with using certified seed and choosing varieties that have excellent milling and baking characteristics.

We recommend planting one of the listed varieties to attain the best quality wheat possible. Besides good milling and baking attributes, these varieties also provide the agronomics needed to help make you successful.



**IDAHO  
PREFERRED WHEAT VARIETIES**

GRAIN  CRAFT

Kansas City Office: 913.890.6300  
Chattanooga Office: 423.265.2313

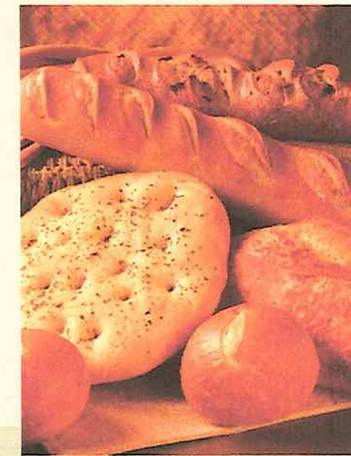
**IDAHO  
PREFERRED WHEAT VARIETIES**

**SOFT  
WHEAT:**

**SWW - IRRIGATED    SWS - IRRIGATED**

SY Ovation  
WB 456  
WBI 529  
Brundage

UI Stone  
UI Pettit  
WB6430



**HARD WINTER  
WHEAT:**

**HRW - DRYLAND**

Yellowstone  
Keldin

**HRW - IRRIGATED**

Moreland  
Norwest 553 - not cold tolerant  
Whetstone  
LCS Jet

**HWW - DRYLAND**

UI Silver



**SPRING  
WHEAT:**

**HWS**

Dayn  
WB Paloma  
SY Teton  
WB7589  
UI Platinum

**HRS**

Cabernet  
Bullseye  
SY Coho  
Kelse  
WB941 I  
WB9668