



2020 Rye Variety Trial



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The interest in growing cereal rye for grain to be sold as cover crop seed, or to other value-added markets (distillers and bakers), has increased considerably across the Northeast region in recent years. As a result, farmers and end-users are requesting yield and quality information on cereal rye varieties. In 2020, University of Vermont Extension Northwest Crops and Soils (NWCS) Program conducted a variety trial to evaluate yield and quality of cereal rye. The varieties were Akusti, Aroostock, Bono, Brasetto, Danko, Dolero, Hazlet, ND Dylan, Progass, Rymin, Sangasti, Serafino, and Wheeler.

MATERIALS AND METHODS

indirectly measures enzymatic activity in the grain,

Table 6.

Within a column, values labelled with the same letter have no significant difference between treatments ($p=0.10$).
Prograss is a rye variety best suited for forage so grain quality not analyzed.

DISCUSSION

The rye varieties in this trial, consistent with all of the winter grain trials at Borderview Research Farm in 2020, had strong winter survival rates. The weather during the 2019-20 season was warmer and drier than average, with 55 more growing degree days than the 30-year average. This allowed for better winter survival and considerably higher yields than the 2018-2019 season, which was cooler and wetter with 74 fewer growing degree days than average. The average trial yields for the 2018 season were 3373 lbs ac⁻¹ with three of the top performing varieties (Brasetto, Guardian, and Bono) yielding over 4000 lbs ac⁻¹ that season. Comparatively, the 2019 season trial had a much lower average trial yield of 2093 lbs ac⁻¹ with top performing varieties (Brasetto and Dolero) topping out over 3600 lbs ac⁻¹, and finally the 2020 season yield average was over 4700 lbs ac⁻¹ with Dolero and Bono both yielding well over 6000 lbs ac⁻¹. Harvest moisture, test weight and crude protein were adequate, and falling number was slightly higher than the ideal range for rye flour, averaging 287 seconds with Bono, Brasetto and Serafino exceeding 300 seconds. Overall, DON levels were low this year and all varieties had a DON level suitable for human consumption. These data highlight the importance of varietal selection, but also only represent one year of data in ongoing trials. More data and other factors should be considered when making management decisions.

