9-1958

Manganese deficiency in oats

F. E. Ryan

Follow this and additional works at: https://researchlibrary.agric.wa.gov.au/journal_agriculture3

Recommended Citation
Available at: https://researchlibrary.agric.wa.gov.au/journal_agriculture3/vol7/iss5/18

This article is brought to you for free and open access by Research Library. It has been accepted for inclusion in Journal of the Department of Agriculture, Western Australia, Series 3 by an authorized administrator of Research Library. For more information, please contact jennifer.heathcote@agric.wa.gov.au, sandra.papenfus@agric.wa.gov.au, paul.orange@dpird.wa.gov.au.
MANGANESE DEFICIENCY IN OATS

By F. E. RYAN, B.Sc. (Agric.), Agrostologist, Dairy Division

A NOTE by Research Officer J. Toms, in the May-June, 1958, issue of "The Journal of Agriculture," drew attention to the differences in susceptibility to manganese deficiency between Avon and Dale oats. In two separate instances, Avon proved far less susceptible than Dale. It is of interest to record similar observations made on the Wokalup Research Station during 1957 when a number of oat and barley varieties were compared in replicated trials.

The severity of manganese deficiency symptoms was assessed visually in two separate trials with ratings ranging from 1 (no symptoms) to 7 (extreme symptoms). In the accompanying list, the varieties appear in order of susceptibility.

It will be seen that Avon oats again proved to be one of the least susceptible varieties.

In recent years, trials have shown that Kent oats are suitable for early grazing, Fulghum for grazing and hay, and Avon as a hay oat in some districts. These three are among the least susceptible to manganese deficiency.
Pastry case . . .
1 egg.
2-oz. sugar.
3-oz. shortening.
5-oz. flour.
½ teaspoon baking powder.
Pinch salt.

Raisin cream . . .
2 eggs (yolks and whites separated).
¼ cup brown sugar.
1 tablespoon melted butter.
1 cup chopped seeded raisins.
½ cup cream.
1 teaspoon vinegar.
Little cinnamon.
Salt to taste.

To make pastry shell: Beat 1 egg and sugar together. Cut shortening into egg mixture. Sift flour, baking powder and pinch salt and work into creamed mixture. Turn on to floured board, roll out, spread on to pie plate. Leave a little pastry to make strips across plate.

Raisin cream filling: Combine yolks of eggs with brown sugar, melted butter. Add raisins, cream, vinegar, cinnamon and salt to taste. Mix well. Beat egg whites until stiff, fold into mixture. Pour into the uncooked pie shell and lattice across with strips of pastry. Bake in a hot oven for 10 minutes, reduce heat and cook for another 15 minutes. Serve with whipped cream.