

Poulard d'Australie

Translation of

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Presentation

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Species: Wheat

Name of farmer: Florent Mercier

Place of Culture: Bouchemaine near Angers (Maine-et-Loire, 49)

Name editor: H  l  ne Zaharia

Interest of the variety:

Extremely productive of straw as much as grain. Certainly poulard (rivet) by its morphology and its four pairs of chromosomes, however it is closer to soft wheat by the quality of its grain and field behaviour. In former times esteemed for the manufacture of pasta.

selection methods: Population

Latin name of species: *Triticum turgidum*

General Description

Use of plants / Ethnobotany:

Breadmaking: weak (Chopin Alveograph W between 35 and 60) despite a very high protein levels (3-6 percentage points more than most modern wheat). The best of the poulards (rivets). Nevertheless, the dough remains sticky and very stretchy. It can be mixed with a wheat of high tenacity such as le Barbu du Lot. Not recommended pure, but appreciated in a mix up to 25%.

Nutrition: Protein rich in highly digestible types. Rich in carotenes (very yellow crumb).

Flavours: often neutral and sometimes slightly milky. More rarely a slight nutty flavour.

Morphological description / Botanic overall:

Ear: very large, hairy glumes, ochre and gray-blue or gray-black. Most often 4 grains per spikelet, and 22 to 32 spikelets per ear (high fertility).

Beards: long, brittle when ripe, ochres.

Straw: full, high (1.50m to 1.80m), robust, velvety and often slightly kinked ('tortuous') at the top.

Grain: very large (1000 grain weight = 45 to 57), light yellow, breaks mealy, sometimes glassy (vitreous).

Agronomy:

Seasonality: very winter. Suitable for early sowing.

Maturity: late enough to head, late to mature.

Frost resistance: excellent, formerly was cultivated in the north and mountains.

Resistance to lodging: good, very good if the seeding is not too dense.

Tillering: strong, unlike other poulards (rivets). Seeding at low density, especially as the spike fertility is remarkable.

Foliage: very clear, broad, upright and dense. Excellent resistance to weeds.

Productivity: excellent. Increased production in many old and new tests (30 to 50 quintals of grain per hectare) (note quintal here means 1 quintal=100Kg).

Soil: adapted to cold regions, heavy and wet, like in the clay of northern France. Avoid dry soils (late maturing).

Diseases: very sensitive eyespot; moderately susceptible to rust.

Synonymy / Etymology:

Wheat of Australia, Poulard Blue, Poulard Blue Cone; Wheat Mouse Grey, Blue Cone Rivet.

Bibliography / History:

Vilmorin described in 1880 in "Les meilleurs blés" ("The Best Wheats") as [Poulard d'Australie](#) or as grown in Europe under the name "Poulard Blue" before being transported to Australia and reported in this country (France). Girardin, in 1883, says renowned for its huge returns in clay soils, especially in Saumur (Maine et Loire), and for making high quality pasta.