

Inside Scoop on Soy

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Commercial soybean cultivars evaluated

Phytophthora sojae causes damping-off and Phytophthora root and stem rot (PRR) of soybeans. Soybean cultivar resistance is one of the primary methods to control this disease.



The Varietal Information Program for Soybeans (VIPS) www.vipsoybeans.org evaluates PRR resistance among commercial cultivars and compares the results to the information provided by the company. For more information about VIPS, contact **Linda Kull**.

From 2004 to 2008, over 3,500 cultivars were evaluated for resistance to PRR. This research special report can be viewed at [Research Results](#). The results also explore the option of gene stacking as a means for providing stronger resistance. Contact **Glen Hartman** or **Tara Slaminko** to learn more.

Newsletter Spotlight

The Soybean Disease Biotechnology Center (SDBC) is a primary line of defense when it comes to identifying and implementing useful technologies and strategies to protect the U.S. soybean crop. SDBC activities include nanotechnology, bioinformatics and genetic sequencing along with research about diseases, insects & pests that decrease yield. Contact **Linda Kull** for more information.



School children in Kenya enjoy soy porridge for lunch



The dry heat of the savannah area of Kenya seems an unlikely place to find soy, but students at several Masai Mara schools are enjoying the soy protein enriched porridge they've been receiving for lunch since 2008. Over 350 students line up to wash their hands and fill their cups with the warm porridge that is now a welcome addition to their school day.

NSRL has developed a school lunch program that includes a hot meal known to improve performance and increase attendance. The project is funded by Illinois farmers who contribute soybean checkoff dollars. Contact **Nick Scates** or **Bridget Owen** to find out more about this and other projects in Africa.

New soy recipes at Midwest Food Bank

The Midwest Food Bank contacted NSRL because they receive many soy ingredient donations and weren't sure how to use them in their fight against hunger.

NSRL, with support from the Illinois Soybean Association, created ready-to-use, prepackaged convenience recipes and mixes that include soy ingredients donated by private companies. A chicken and rice soup mix, a hearty noodle dish and a vegetarian chili mix are now available. Contact **Stacey Krawczyk** or **Marilyn Nash** for more information.

