Horticulturist Tom Denman inspecting peach varieties
T.E. Denman with “Venetian Blind” peach grader invented at the Station
One of 200 peach varieties tested at Station
Early research in peach production
Samples of varieties tested at Station
Aerial photo of research orchard on US 281
Early research on weed control with herbicides in peach and pecan orchards
Extensive peach marketing research conducted with other agencies
Grading fresh harvested peaches in marketing study
Peaches ready for sale in study
Attendant at roadside stand
Peaches are good eating, appetizing and cool on hot days specially in the summer.

Advertising at roadside stand
Irrigation on station developed in 1960’s
Side-roll irrigation on the station in 1960’s
Expansion of off-station research
Texas Peanut Producers Board support partially financed expanded peanut research
Dr. Hoelscher, Wayne Eaves, Ross Wilson and Dr. J.W. Smith discuss lesser corn stalk borer research
High yielding new Spanish peanuts drying in fields
First attempts of minimum till peanut production
**STARR**

Starr is a new Spanish peanut with medium-size pods and seed. It was developed at the West Cross Timbers Experiment Station in the cooperative peanut breeding program of the Texas Agricultural Experiment Station and the Southwestern Peanut Growers' Association. Starr represents the first improvement in Spanish peanuts in the United States from a controlled breeding program. All other advances for Spanish have come from selections within commercial varieties or from introductions.

The new variety was named for W. B. Starr, Eastland, long-time peanut grower, one of the organizers of the Southwestern Peanut Growers' Association and its first manager.

Starr is a pedigree selection from a cross of two Spanish types, Snutes and P. L. 161317. The Snutes parent is the main commercial variety now grown in Texas, and the P. L. 161317 parent is an introduction from Uruguay.

**DESCRIPTION**

The new variety produces a vigorous plant with branches slightly heavier and leaves slightly larger than Snutes. The pods and seed are larger than the small Spanish type, seed count under the same growing conditions being 55 per ounce for Starr and 80 for Snutes. The shells of Starr are thicker than the small-seed varieties and, for this reason, the turn-out in percentage of kernels is generally lower. Starr appears to be more determinate in fruiting than other Spanish varieties in that a larger proportion of the pods are produced around the base of the plant. This characteristic results in a more uniform maturing of the pods.

Starr matures in 110 to 115 days if ample soil moisture is available throughout the growing season, and is similar to Snutes in the length of the growing season.

**THRESHING AND SHELLING**

In numerousthreshing operations, Starr peanuts almost invariably have come from the combine with a smaller amount of foreign material than other varieties. This is accounted for partly by the fact that, in threshing, the "tails" tend to break off at the base of the pod rather than at the plant.

Shellers tests have shown that Starr generally yields fewer split kernels than other commercial varieties.

**QUALITY**

There has been no indication from processors that a marked change in chemical composition in a new variety would be desirable or acceptable. Starr compares favorably with old varieties, having averaged 50.5 percent oil, 33.2 percent protein and an index value of 95.7 at five locations in Texas. These figures on chemical composition vary little from those for Snutes and Argentine.

The quality of edible products of Starr is excellent. Roasted kernels and peanut butter from this variety are competitive in flavor and texture with any of the presently-grown Spanish varieties. No difficulty has been experienced in blanching.

**YIELD**

The Texas Agricultural Experiment Station has conducted yield tests with Starr in comparison with other Spanish varieties in the major peanut-producing areas of Texas since 1956. In these tests, Starr has exceeded Snutes, Argentine and Dixie Spanish by an average of approximately 10 percent in production and value per acre. It appears that Starr is more responsive to a favorable growing environment than other varieties, and under such conditions the percentage increase in production of Starr over the other varieties can be expected to be at a maximum.

In the 1961 season, the Texas Agricultural Extension Service, through its county agents, had cooperative demonstrations in 22 counties comparing the performance of Starr with other varieties. Results of these demonstrations indicate a general satisfaction on the part of the growers with the yield, grade and other characteristics of Starr.

It is not anticipated that Starr and the other medium-size peanuts will replace small Spanish varieties such as Snutes. There continues to be a demand by peanut product manufacturers for the small-seed types.

**SOURCE OF SEED**

Foundation seed of Starr Spanish peanut were released to certified seed growers in 1961, and a small amount of certified planting seed for commercial growers will be available through seed dealers in 1962. Certified seed growers may obtain foundation seed from the Foundation Seed Section, Texas Agricultural Experiment Station, College Station, Texas.

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Starr Spanish Peanut developed at the West Cross Timbers Experiment Station