

### **Changes made:**

We incorporated all suggested changes including different wording, sorting the table by the well-watered yield from the highest to the lowest, and moved the paragraph on flavor “Roasted peanuts with desirable flavor and textures are important for the Virginia-type peanut markets. Quality of roasted peanut flavor is complex, with roasted peanut volatiles being composed of hundreds of different compounds (Johnson *et al.*, 1988; Williams *et al.*, 2002). Sensory evaluation is generally preferred for flavor quality assessment, but for small samples this is not always possible.” to the Justification section.

The only two things that we did not change are:

1. The commentary on peanut desirability being related to the peanut industry in the VC region. Here we were talking about “the” gourmet peanut industry in the V-C region, e.g. Planters, Feridies, Hubbard, etc.. Indeed this is the industry that dictated the desirability of large-kernelled peanut (the Virginia-type) versus small runners.
2. The overall objective to “incorporate” drought tolerance into high oleic Virginia-type peanuts. This is correct because based on the PVQE testing the breeder will make crosses with the selected drought tolerant line and the derivatives will later be tested back in the PVQE. We did the same for the high oleic trait; the high yielding lines previously tested in the PVQE were backcrossed with high oleic cultivars to derive high yielding, high oleic lines and cultivars like Sullivan, Bailey II, Emery, and Wynne.