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W. W. SHEPHERD.
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other grades manufactured in the United States, and equal to the world-famous Hungarian flours, made from the choicest wheats grown in Hungary and Bohemia. The best variety of hard winter wheat is the Crimean.

"Many varieties of soft or red winter wheat are cultivated in the central and eastern portions of the State. Among these, the Fultz, Early May, Large May, Golden Cross and Fulcaster are probably the best-known and most valuable varieties. Western white wheats brought from Colorado, Oregon or California do not thrive. It is even difficult to get a crop that will produce wheat that will grow. Nor do the soft white varieties of Michigan succeed. Soft wheats grown in Kansas have a tendency to become richer in gluten, while the hard varieties do not seem to grow harder.

"What kind of seed shall I sow?" is a question the importance of which is underrated by many farmers. Seed wheat should be pure—that is, of one variety. It should be well matured, full-grown, and free from smut or other parasitic or fungoid growths. It should also be free from weed seeds, especially chess ("cheat"), which, being exceedingly hardy and prolific, will take the field if it has half a chance, and is exceedingly difficult to eradicate when once it has infested a neighborhood. Poor, shrivelled wheat, if sufficiently matured to sprout, will, under favorable conditions, produce a good crop, but will surely cause the variety to "run out" in a very few years, if continued sowing of inferior stuff is indulged in. A farmer should have a seed patch on which he grows wheat for seed. This he should give the best care, should plow deep and early, keep it free from weeds, use the best varieties and the purest seed, and from the products of this sow his larger fields. He might, with much advantage, plant different varieties and sow his general fields only with such as have proven themselves suited to that locality. He could, at a comparatively small cost, exchange seed with other farmers from time to time, and in that manner grow the very best quality and largest quantity.

"Changing seed from one locality to another is desirable, even from one neighborhood to another; still better from distant parts. Usually from northern localities to southern is better than from southern to more northern."

THE MILLERS' IMPORTATION OF KANSAS SEED WHEAT.

The William Weld Co., London, Ont.

DEAR SIRS,—Your favor of 19th is duly received, and we are very much pleased to give you all the information we can in regard to the new seed wheat which we are bringing in.

To begin with, we may say that it has been a matter of comment at every millers' meeting for some years that our Ontario wheat was gradually becoming poorer and poorer in milling and baking qualities, and consequently of less value. The millers who have been exporting flour find that their product brings less money than any other flour shipped to the British market; while at home it has been necessary to bring in for mixing purposes a larger proportion of strong Manitoba wheat year after year, as even our own farmers refuse to take flour made from their own wheat alone. Indeed, during the past year we find a large number of farmers selling their wheat and buying a pure Manitoba flour.

The reason of the deterioration in Ontario wheat has been that the good old sorts ran out, as all varieties will through time, and the new varieties introduced—often with the recommendation of the O. A. C. authorities—have been selected merely with reference to yield, straw and such qualities, without taking the quality of the grain into account at all, and the result has been as stated above.

To try to improve this state of matters, Mr. Peter Shirk (Waterloo Co.) two years ago purchased a car of wheat which he saw in Kansas and thought should be experimented with here. The car took a very long time on the way, and the seeding time was almost past before it arrived, so that only a small quantity was sown that season. What was sown, however, stood the winter well, yielded well, and in other respects turned out satisfactorily. All that was then grown was sown last year again in the vicinity of Bridgeport and Waterloo, and it again stood the winter well, none of it being killed, and it promises to yield better than any other grown in the neighborhood.

On the strength of this experience, a number of millers have now arranged to bring in from Kansas, where the crop is very fine this year, about 20 carloads of this variety, which is known as Kansas Turkey Red, and sell to the farmers at cost price. We enclose you a list of the parties who will handle this wheat, and will be pleased if, through the FARMER'S ADVOCATE, you arouse the farmers' interest in this matter and encourage them to give this a fair trial, for we have every reason to believe that it will prove a great benefit to the Province.

We are trying to get the Government to rebate the duty on this wheat, and if they agree to this, we should be able to sell at not over a dollar per

bushel. The freight comes higher than we expected to have to pay, although we have worked the railroads from both ends.

The following are the names of the parties having Kansas Turkey Red for sale: The James Goldie Co., Guelph; John Irving, Milton; Wm. Snider, Waterloo; Shirk & Snider, Bridgeport; E. W. B. Snider, St. Jacob's; S. J. Cherry, Preston; The Goldie Milling Co., Ayr; The Goldie Milling Co., Galt; Wolverton Milling Co., Wolverton; The Tillson Co., Tilsonburg; Wood Bros., St. George; Brant Milling Co., Brantford; Hodd & Cullen, Stratford; N. McCahill & Co., Forest; G. Carter, Son & Co., St. Mary's; I. M. Clemons, New Hamburg; A. McFall, Bolton; John Campbell, St. Thomas; The T. H. Taylor Co., Chatham; The Goldie Milling Co., Highgate. This list may be extended, as orders for carloads are still coming in. The first cars are already shipped, and we expect all will be here in good time for seeding.

THE GOLDIE MILLING CO.

Ayr, Ont., July 21st, 1900.

P. S.—We are sending you a sample of this wheat, from which you will see that it is as hard as No. 1 Manitoba.—G. M. Co.

[EDITORIAL NOTE.—The sample of Turkey Red Kansas wheat referred to above has come to hand, and somewhat resembles good Manitoba Red Fyfe wheat, though not quite so flinty as what is called "No. 1 Hard." It does not appear to have been specially cleaned, as it contains a number of smallish-sized grains, but would doubtless be regarded as a first-rate milling wheat. We notice that in the Ontario Agricultural College report issued in 1899 Turkish Red for hardness ranked on a two-year average 100 (greatest pressure), Pride of Genesee 91½, Dawson's Golden Chaff 63½. In the five-year average, Dawson's Golden Chaff shows 83



GOLDEN MEASURE = 26057 = (72615).
IMPORTED SHORTHORN BULL AT HEAD OF THE HERD OF JOHN E. SMITH, BRANDON, MAN.

per cent. standing, Turkish Red 56; weight per measured bushel—Dawson's Golden Chaff 59.7 lbs., Turkish Red 61.5; yield—Dawson's Golden Chaff 52.6 bushels per acre, Turkey Red 36.8 bushels.]

SOFT ONTARIO WHEATS SEVERELY CONDEMNED.

To the Editor FARMER'S ADVOCATE:

SIR,—The millers present at the meeting held in Galt on 13th inst. ordered fourteen cars (9,800 bush.) of Turkey Red, or Kansas fall, wheat, for their own use, to be sold to farmers for seed. [NOTE.—The Goldie letter above indicates that a larger quantity has been ordered by the millers.—Ed.] The variety (Kansas Turkey Red) was grown by Mr. Moses Betzner, Waterloo Co., last year. It turned out better than any other of the Ontario varieties. It yielded 20 bushels to the acre, and this year, he informed me, it will yield from 30 to 40 bushels to the acre. It is a hard, small-grained wheat, stands the winter well, stools well, but not very stiff straw. We have never milled any, but would judge it to be nearly equal to Manitoba spring for milling, and far superior to the soft, mushy varieties as encouraged by the Guelph Agricultural College, of which the inside of the kernel is all wool, but not a yard wide, and it would be to the interests of the millers in this country if the College would close down, than to raise and encourage the farmers to raise such trash of soft wheats. The best variety of fall wheat we have here at present is the Michigan Amber, provided it has not run out. To be good, it should be of dark brown color and flinty, and if well filled, weighs 63 to 64 pounds per bushel. Turkey Red, or Kansas, weighed 61 to 65 pounds last year.

BRAMM BROS. (Millers).

Waterloo Co., Ont.

AN EXPERIENCE WITH KANSAS TURKEY RED WHEAT.

To the Editor FARMER'S ADVOCATE:

SIR,—Two years ago we brought in a carload of hard Turkey wheat from Kansas, but it came so late there was only a small quantity sown. The balance I ground in my mill, and found it a good strong flour, much better for bread than any other variety of fall wheat we have in this country would make. If this wheat will be raised in Ontario, it will require much less Manitoba wheat to be brought in here. Although not quite as strong as Manitoba hard, it will help a great deal, and I consider it worth a great deal to this Province if we can use the wheat raised here for home consumption.

From enquiries, and what I have seen myself, I believe it will on an average yield fully as well as other varieties, if not better. Both last year and this year it has proved that way. All that has been raised here will be wanted for seed in this neighborhood, and we may possibly import some yet.

Waterloo Co., Ont. Wm. SNIDER (Miller).

EARLY RED CLAWSON DOES BETTER THAN THE KANSAS SORT.

To the Editor FARMER'S ADVOCATE:

SIR,—As regards the Kansas, or Longberry Red, winter wheat, my neighbor, Mr. E. D. Hoelcher, sowed a small piece of new land alongside of the Early Red Clawson with the Kansas wheat last fall, and the Clawson is by far ahead.

Waterloo Co. TILMAN E. BOWMAN.

THE WHEAT THAT THE MILLERS WANT.

We, with several other millers, got one carload of Red Turkey wheat from Kansas in the fall of 1898, but the car was disabled and detained, so that it came in very late, and only a few farmers sowed it. It barely got sprouted, and formed a very small plant. We all know what a severe winter that of 1898-1899 was on winter wheat, and it stood that winter best of any variety of wheat in this section. We did not see one sample that did not test 64 pounds to the bushel, and last fall there were quite a few farmers sowed it, and it has again proven very satisfactory, and I myself have about 5 acres. One patch of three acres, cut, has 40 shocks to the acre, and it is well filled, and the other not finished yet will be fully better. It is a hardy wheat. The grain in size and shape much resembles spring wheat, and is about as hard and glutenous as hard Fyfe spring wheat. Our farmers should go hand-in-hand with the millers to have it grown here. All the millers reading the *Milling Journal* will have noted that this wheat is often bought by the Minneapolis Mills from Kansas and used instead of their Minnesota No. 1 hard spring wheat, and no baker or flour inspector can tell the difference in the flour, and as the spring wheat or hard Fyfe spring wheat cannot now be grown here, this is the wheat we want to grow instead. As it is a hardy wheat to stand the winter, and as good a yielder as any other variety of wheat known, and grows on all kinds of soil, there is surely no risk to the farmer to grow it, as one of our neighbor farmers, Mr. Moses Betzner, of Berlin, has about 10 acres of it, and I am told he expects 45 bushels to the acre of it. He has had it now sown two years, and says the same as I do of it. In the fall and spring, the plants look very small and not much of a show, but they stool out wonderfully, and he says will have two ears to one of other varieties of wheat. The straw is thin in stalk and rather soft, but do not know that it is much worse to lodge than many of the other kinds of wheat do. Now, of late years, our farmers have got in the habit of sowing nearly all soft wheat recommended to them as great or best yielders, etc. Well, they have gone so far that they don't want the flour of their own grown wheat for their bread on the table, and we must get Manitoba wheat to mix to make a satisfactory flour. This can only be remedied by this wheat grown by them. I was in Kansas last October, and there no wheat outside of this is grown, and the mills all brand their flour Minnesota, and it goes through inspection and passes as such, and the bread made of it surpasses all other winter wheats that I know of. And not only have we trouble with our own farmers and local trade through the soft varieties of wheats grown, but our export trade in flour suffers as well from the same cause, and we hope the farmers will be encouraged to go growing hard wheats instead of those soft wheats, that our Lower Province trade, as well as our export flour trade, will work back to its former reputation which Ontario used to have, and has gone either to the United States or to our own Northwest on account of the superior strength of their hard wheats.

PETER SHIRK.
Bridgeport, Ont. (Shirk & Snider, Millers.)

The letters and articles on wheat-growing and silo building in this issue will be of special interest to many readers, being especially practical and timely, and are worthy of more than passing notice.