

*White Fife* is not essentially different from Red Fife in intrinsic value, not in appearance of the growing crop, but there is a popular prejudice against the colour of the bran. This variety has, however, no desirable feature that Red Fife does not possess.

*Prelude* is a wheat of high quality and low yield. It is ten days or more earlier than Marquis, and considerably shorter in the straw. It is much more subject to loss from shattering than either Red Fife or Marquis. At Saskatoon the average yield is about two-thirds as much as Red Fife. This variety may be found satisfactory in regions north of the present wheat growing area, but on account of its low yield it is not worthy of a place in districts where Marquis matures.

*Pioneer* is a wheat that is earlier than Marquis and longer in the straw than Prelude. It yields less than the former but more than the latter, is high in milling value, of good appearance, has high weight per measured bushel. It has a bearded head and a red glutinous seed. It is a good wheat for all regions where earliness and fair length of straw is desired.

*Ruby* is less productive than either Marquis or Pioneer but several days earlier than either. The heads are bald and the chaff and straw deep bronze to reddish in colour, is less liable to shatter than Prelude, is nearly as early as the latter but rather taller and more productive.

*Red Bobs*—A new wheat, earlier than Marquis, quite high in quality and yield. It seems to be a promising wheat for northern areas, although reported to be somewhat less resistant to rust than Marquis. The heads are bald, the chaff whitish yellow and the seeds medium in size and weight and pointed oblong in shape.

*Kitchener* is similar to Marquis in yield and other important characteristics. The seed is larger than Marquis but the quality of the flour is inferior and the crop is usually a day or so later in ripening. On stubble land in dry areas the yield of Kitchener may sometimes exceed that of Marquis.

*Early Red Fife* is similar to Red Fife except in being considerably earlier and more subject to rust. The seeds are rather large and the heads more blunt.

The "*Durum*" or "*Macaroni*" W heats are very little grown in Saskatchewan. In portions of the Western States they are largely used for the production of macaroni, spaghetti, etc. They have been grown very little in the past for bread-making, although in the United States they are now being used for that purpose, to an increasing extent. The "*Durum*" wheats are rich in a low quality gluten. As compared with "*Red Fife*" the Durum sorts now grown here are later in maturing, longer and stiffer in the straw, more resistant to drought, and very much less liable to loss grain by shattering. They offer considerable promise for south-western Saskatchewan once a market for them is provided. Kubanka is the most productive sort. At Saskatoon the average yield for eight years is higher than that of Marquis or Red Fife. It ripens on the average one day later than Red Fife. This variety