

A very fine sample of Ladoga wheat was received last year grown at Dunvegan in the Peace River District, about 340 miles north-west of Calgary, which weighed 64 lbs. per bushel. A sample has also been received grown at Isle à la Crosse, about 170 miles north of Prince Albert, weighing 64 lbs. per bushel. No other wheat has ever given such results as these in those distant northern regions.

While these tests and experiments with the Ladoga have been in progress, a large acreage has been devoted on each of the Experimental Farms at Indian Head, North-west Territories and Brandon, Manitoba, to the growth of pure Red Fife, for the purpose of supplying farmers whose seed had become mixed, with pure grain for a fresh start; and it is proposed to continue this work on a still larger scale in future, so that the means may be afforded of renewing the stock of this valuable grain from time to time from a pure source. Many farmers in the west have had forwarded to them from Ontario during the past few years, samples of eastern soft wheats for trial, and in this way White Russian, Colorado, Red Fern, Golden Drop and other varieties have been introduced and in some localities grown to a considerable extent. Although these varieties soon harden in that climate and some of them are then difficult to distinguish from Red Fife, they do not contain the quality of gluten which is found in the Red Fife; and any considerable admixture of any inferior sort will sooner or later lower the character and probably reduce to some extent the price paid for hard wheats. It has been supposed by some people who have not inquired very closely into the matter and who are not conversant with the peculiarities of the different varieties that all the soft wheats grown in Manitoba and the North-west Territories are Ladoga. The Ladoga is not and never has been in our experience a soft wheat and there is no doubt that the quantities grown in the North-west of the other varieties referred to far exceed the quantity of Ladoga which has been produced. While the idea of growing Ladoga wheat as a competitor with Red Fife for export or the general home trade, should be abandoned, there is no doubt that the flour of the Ladoga makes excellent and nutritious bread for home use, and where wheat growing is carried on in the more northern districts in a limited way for home consumption, and where Red Fife seldom ripens, or on the Indian Reserves where a yellow tint in the bread is not a matter of so much significance, the Ladoga wheat will still prove a most useful and desirable variety.