

VARIETIES OF WHEAT GROWN IN SASKATCHEWAN.

Though much of the grain grown in the province is Red Fife, reports from crop correspondents indicate that no small area is sown to other varieties of spring wheat. The following varieties have appeared on crop reports: "Red Fife," "Northern Fife," "Scotch Fife," "White Fife," "Marquis," "Preston," "Stanley," "Club," "Blue Stem," "Huron," "Velvet Chaff," "Percy," "Pringle's Champlain" and "Chelsea." Northern and Scotch Fife wheat are probably only local names for Red Fife as they are practically the same wheat.

According to reports the Red Fife variety was first introduced into Canada by Mr. David Fife, an Ontario farmer, who in 1842 received from a friend in Scotland a small sample of wheat which had been taken from a cargo from Dantzic on the Baltic Sea. This small lot was sown by Mr. Fife as a spring wheat, but it evidently was of the winter variety as only one plant produced heads. The seed from these heads was sown and gave good results. From this small start the Red Fife has become one of the best known varieties on the North American continent. The straw is stiff and of good length, averaging forty-five to sixty inches. The heads average three and a half to four inches in length and are practically beardless, having only about three to seven elongated awns towards the tip and each less than half an inch in length. Spikes, four inches long, are set at a moderate distance apart. There are generally not less than seventeen in a head. The chaff is smooth and usually of a straw colour. The kernels are pale red or amber and of medium size. From this wheat is made an exceptionally strong flour of a rich cream colour, not white as commonly supposed. The popularity of Red Fife is due to the exceptionally strong flour it produces. Other wheats may be a little earlier or yield a little better but none yet have been produced, unless it be "Marquis," which equals Red Fife in milling and baking tests.

"Marquis"—This wheat is the result of a cross between Red Fife (male) and hard Red Calcutta (female). The straw is stiff and of medium length and appears to be very resistant to rust. It ripens about seven to ten days earlier than Red Fife. The head is of medium length, beardless and slightly pointed towards the tip. Its kernels are a dark red, hard, of medium size and somewhat short and stubby. Milling and baking tests show that this wheat is the equal of Red Fife for bread making.

"Blue Stem"—This is a beardless variety. The chaff is white and the kernels red and about medium size. It requires a little longer to mature and does not yield so heavily as Red Fife.

"Preston"—Preston is the result of crossing Ladoga with Red Fife (male). Its kernels are red. It gives a medium sized bearded head, usually about three and seven-eighths inches long. The chaff is yellowish and smooth; the straw stiff and forty-four to fifty inches long. This wheat ripens a few days earlier than Red Fife but is inferior in milling quality.