

of conditions, but is too late in ripening for the greater part of Canada. This wheat is in the highest class for milling and bread-making. The selected strain grown on the Dominion Experimental Farms, *Red Fife Ottawa 17*, is exceptionally pure but not otherwise materially different from the ordinary stock.

White Fife.—Practically identical with *Red Fife* but has yellowish instead of reddish bran. The popular ideas about the superior adaptability of *White Fife* to certain special field conditions are incorrect, as are also those about its inferiority to *Red Fife* for bread-making. This variety should not be sown unless the farmer can secure an extra high price for a "white" wheat. As a rule "red" wheats sell better in Canada.

White Russian.—Ordinary, commercial *White Russian* ripens with *Red Fife*, though some selected strains ripen earlier. *White Russian* differs from *Red Fife* chiefly in having longer heads, and larger and softer kernels, which produce flour of poor bread-making quality, though very suitable for biscuits and pastry. This variety often gives excellent crops, especially on light soils in Eastern Canada. It suffers very badly from rust in some sections.

Marquis Group—Early Ripening Varieties.

The wheats in this group are extremely productive, surpassing those in the *Red Fife* group, and maturing usually from 3 to 12 days earlier.

Marquis, Ottawa 15.—The leading wheat of Canada; straw stiff and rather short, heads beardless, grain does not readily shell out before cutting and is, of course, a little harder to thresh than other sorts. The kernels are rather short, dark red and hard, and yield excellent flour. Very productive, especially on rich soils and in rather dry climates; not particularly desirable where the climate is moist.

Huron, Ottawa 3.—Straw stiff and rather long, heads bearded, kernels rather long, dark red, hard. Makes very good flour and bread of a somewhat yellowish colour; the bread being light but not usually so light as that made from *Marquis* or *Red Fife*. Extremely productive under a variety of conditions; probably the best wheat to grow in most places where the highest baking quality and extreme earliness are not required. *Preston* (bearded) and *Stanley* and *Percy* (beardless) are similar in most respects to *Huron*. On the whole, they are inferior to this latter.

Early Red Fife, Ottawa 16.—This is a selection from ordinary *Red Fife*, from which it differs in some respects: it is distinctly earlier in ripening, has larger kernels and somewhat blunt heads, and is (in some climates) rather more susceptible to rust than the parent sort. Its milling and baking qualities are the same as those of *Red Fife*. It is one of the best sorts to grow in rather dry districts in central and western Canada where a rather early-ripening wheat is needed and where rust is not much feared. It does very well in the eastern provinces also.

Ruby Group—Very Early Ripening Varieties.

These varieties usually ripen from 3 to 12 days earlier than those in the *Marquis* group; but as a rule the latter are more productive.

Ruby, Ottawa 623.—A beardless wheat, ripening considerably earlier than any member of the *Marquis* group. Kernels hard, red, yielding flour of excellent colour and high quality. Straw of very fair length and strength. The grain threshes out easily. Very valuable for localities where there is a moderate rainfall and where *Marquis* ripens too late. This variety is new, having been introduced in 1918.

Pioneer, Ottawa 195.—A bearded variety with hard, dark red kernels. Milling and baking qualities excellent. Threshes out easily. Is susceptible to diseases in moist climates and is rather weak in straw when the straw grows long. Adapted to certain rather dry districts where *Marquis* ripens too late.

Prelude Group—Extremely Early in maturing.

Prelude, Ottawa 135.—Stands alone at present in a class by itself on account of ripening 5 to 8 days earlier than *Ruby*. *Prelude* should not be expected to give as