

Kettles, of Pincher Creek, one of the pioneers of Winter Wheat production in Alberta, is reproduced:—

"I have been growing Winter Wheat with unvarying success for the past 10 years, having threshed from 40 to 63 bushels per acre, according to the season. My custom has been to summer-fallow the land, ploughing deeply in June, and cultivating weekly with the disc harrows afterwards. I sow between the middle of July and August. I find it makes no difference whether we have snow to cover the wheat plant or not, as the rank growth of the wheat itself is sufficient mulch. Winter Wheat in Southern Alberta ripens between the 20th of July and the end of August, according to the season. . . . I have experimented thoroughly with Winter Wheat, and find it to be the safest, hardiest, and surest crop we can grow in Southern Alberta, as well as giving the greatest possible yield, being entirely free from smut, as well as giving the farmer the extra advantage of time, and is a sure way of cleaning weedy, dirty or worn-out land. The ploughing and seeding being done after the spring crops are in and before haying commences, gives him time to haul his manure and clean up generally. In fact, I cannot recommend too highly the growth of Winter Wheat in Southern Alberta."

A party of agricultural editors visited Southern Alberta in 1905, amongst them was Professor Shaw, of the "Orange Judd Farmer," one of the foremost agricultural experts of America. During their visit to the City of Calgary, and after a thorough investigation into the agricultural resources of this district, a reception was held and speeches were the order of the day. In the course of his address Professor Shaw said:—

"To my mind the most astonishing feature in the development of this province is the growth of winter wheat. Two years ago it was 30,000 bushels. This year it is expected to exceed the million bushel mark. There are good reasons for believing that winter wheat can be grown over practically all the tillable areas of Southern Alberta. . . . An empire is thus furnished for the growth of winter wheat in a region where half-a-dozen years ago its successful growth was looked upon as an impossibility. . . ."

This expression of opinion speaks for itself, and time has amply justified the conclusions formed by Professor Shaw during his visit three years ago.

"Alberta Red."

The earliest variety of Winter Wheat produced in Southern Alberta was "Dawson's Golden Chaff." This seed was

brought into the Pincher Creek district, the cradle of Alberta winter wheat production, years ago. It was grown there for perhaps eight or ten years, and when winter wheat production became general throughout Southern Alberta, furnished the seed for the balance of the province. This variety was a heavy yielding, soft wheat, and did not quite suit the requirements of the millers.

The settlers who were flocking in from the United States conceived the idea of producing a hard winter wheat, and for that purpose small quantities of "Kansas Turkey Red" were imported into Alberta. The Canadian Pacific Railway Company subsequently made several carload shipments for the purpose of causing this variety to be generally introduced. After producing this wheat for a couple of years, it was found that it improved wonderfully, and the grain and milling trade then decided to give it a distinctive name, with the result that "Alberta Red" was chosen as the most appropriate term. This is the early history of the grain that has made Southern Alberta famous.

"Turkey Red" wheat was brought into Kansas some thirty-two years ago by Mennonite emigrants from Southern Russia, near the Black Sea, who apparently appreciated the superior qualities of this wheat more highly than the Americans. For years after its introduction it was discriminated against by the American millers, who claimed that its flinty character made it hard to grind. The farmers of Kansas, however, persisted in growing it, and its production has steadily increased in spite of the fact that they were compelled to accept a smaller price in the open market, in some cases 10 and 15c. below what buyers and millers were willing to pay for the softer and much better known varieties, but owing to its high yielding qualities it gradually became very popular in the state, and finally commanded serious attention. In the course of a few years the millers were compelled to provide ways and means of more successfully converting this hard wheat into flour, with the result that there were brought into use devices and processes for softening the grain by steaming and moistening before grinding. These are now generally used and are considered indispensable wherever hard wheat is floured.

Owing to the fact that the spring wheats produced in the western provinces of Canada are of the hard variety, the Western Canadian millers have always had equipment for grinding this class of wheat, and the introduction of a hard, flinty winter wheat, therefore, was hailed with delight by all the millers, and immediately became popular here, where no remodelling of the mills was required for handling that quality of grain.

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