

of May, yet all vegetables, including corn, fully matured. Wheat yielded 20 bushels per acre, with a weight of 63 lbs. per bushel; oats, 38½ bushels, weight, 40½ lbs.; barley, 32½ bushels, weight, 50 lbs.; and peas, 10½ bushels per acre. In connection with these results it should be considered that a large measure of the productive force of the soil was expended upon the reduction of the unrotted sod, it having been difficult to cover the seed, especially of peas, sufficiently for its full germination and growth.

The variety of wheat produced was Red Fyfe, graded as No. 1 hard, of which a considerable quantity, grown at Dunmore, was sent to *The Miller*, a weekly publication at London, England, and distributed by the publishers to over a hundred millers in Great Britain and Ireland, whose testimony in connexion with the names of localities and correspondents will be here repeated in the order of their publication in *The Miller* of February 2, 1885.

STOCKTON-ON-TEES.—*R. H. Appleton*.—"A most valuable wheat for milling. I should be glad to get a large line of this wheat on reasonable terms. For gradual reduction milling it will work up splendidly giving a large percentage of well-shaped semiolin and middlings."

CROYDON.—*Ashby, Son & Allen*.—"It recommends itself as of great value from a millers' or bakers' point of view in all points, a type of the perfect, for what it lacks we cannot see."

BRISTOL.—*W. Baker & Sons*.—"The quality of the wheat is very fine."

DUBLIN.—*P. Boland*.—"Such wheat would be very valuable for home millers (using rolls) for mixing, as it should give great strength to their flour and good produce in baking."

BELFAST.—*D. & W. Carmichael*.—"More desirable wheat than samples of Hard Fyfe Canadian for the British miller could not be found. It is simply magnificent."

DEAL.—*G. W. Chitty*.—"If the wheat was not quite so hard as the sample, I should like it better, but millers vary in opinion on such matters."