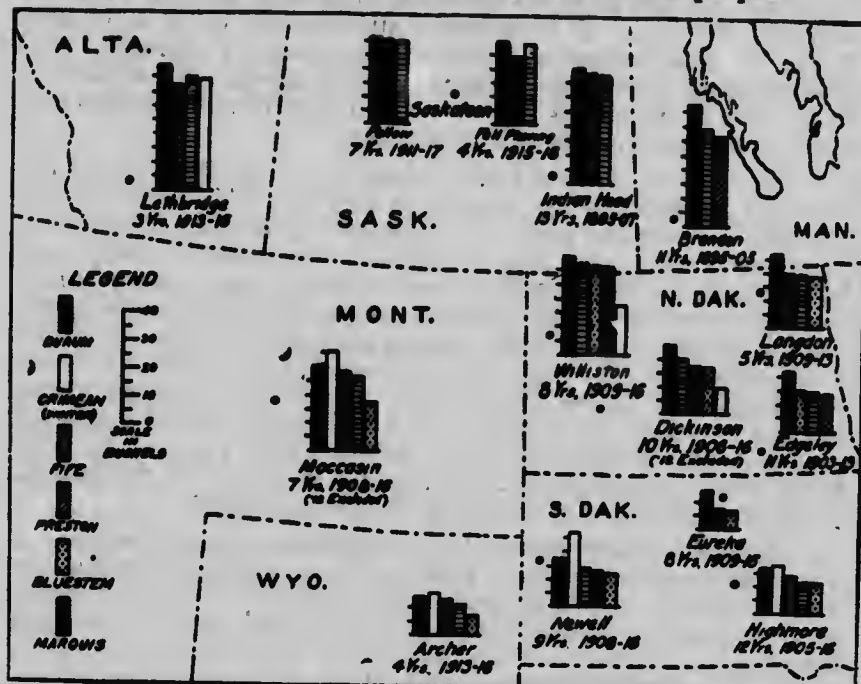


lessened, the colour of the bread is improved and the volume of the loaf is increased. The bread made from Kubanka flour itself is highly nutritious but inferior to Marquis in volume and colour of loaf.

From a small proportion of the crop semolina, a coarse, granulated flour used for making macaroni and spaghetti is made. The demand for these products in the United States is increasing rapidly but as yet only a small percentage of the crop is used for this purpose.



CULTURE.

The best variety of Durum wheat yet tried by various experiment stations, is Kubanka. Besides possessing rust-resistance to the greatest degree of any variety yet tried on the investigation field at the University this variety has yielded a slightly better average for a period of years than either Marquis or Red Fife as is shown by the following table:

	Fall Plowing Rust Year 1916	Breaking Rust Year 1916	7 Year Average on Fallow
Kubanka	49 bus. 33 lbs.	47 bus. 51 lbs.	30 bus. 33 lbs.
Marquis	36 bus. 52 lbs.	45 bus. 59 lbs.	29 bus. 44 lbs.
Red Fife	36 bus. 40 lbs.	39 bus. 49 lbs.	29 bus. 36 lbs.

The cultural practices most suitable for growing Kubanka wheat are not different from those that have proven best with other hard spring wheats. The only change that might be made would be to sow a little more seed. Kubanka has larger seeds and stools less than Marquis and on that account heavier seeding would seem to be desirable.