

wheat—one variety called the Defiance, another the Fife, and the third Ladoga. My experience is that the Ladoga will ripen about a week or ten days—generally ten days—earlier than the Fife, and four or five days earlier than the Defiance. Up to the present, it is the earliest maturing variety that we have had, and the general feeling among the farmers is that this is the wheat for the North-West. If there is any little prejudice as to the colour of the flour, I think this will be overcome. If the farmer is able to take his own grain to the mill he will be glad to take the flour, even with a high colour.

By Mr. Armstrong :—

Q. Would it rate as a hard wheat ? A. I believe it would. I am not prepared to say ; but the Experimental Farm bulletin represents it as a hard wheat, with a larger proportion of gluten in it than the Red Fife, and the amount of gluten in it constitutes its strength.

By Mr. Carling :—

Q. How does it do as to the yield per acre ? A. It is the best, in my opinion, by five or six bushels.

(Signed) LEO. GAETZ.