Milition in 1855, told their own tale as to quality

of produce.

The botanist tells us that the genus of plants neiding the various kinds of wheat is called INITIOUM, and that it belongs to the natural order Graminese (grasses) of which it is the most prominent and important member.

The name triticum is, according to Varro, a Roman agricultural writer, derived from "tritum." ground or rubbed, because the fruit or seed is its preparation as a food for man requires the pacess of grinding or trituration We learn, too, from Varro and other authors of that period, the flace which wheat occupied in the agriculture fthe Romans, and the great pains and consideration they bestowed upon its cultivation. Indeed many of their rules and recommendations form good comments upon the negligent tillage of or own times, and might be consulted and folbwed with advantage by most of us at the pre-The Romans appear to have been ent day. acquainted with two species of wheat, the triicum or ordinary wheat, and the far or spelt sheat; the first they recommended to have sown a good, warm, loamy soils, while they consider ne other best adapted for cold clay soils, and in high and exposed districts. Their rules for setting the land into proper condition preparaby to the wheat crop are well worthy of our stention. They insisted upon the necessity of bring the land in good heart, to as to be able uproduce and perfect a good plant; that it sould be carefully freed from all noxious weeds, shich abstract from the soil the food that should support the growing crop; that the soil sould be broken down into the finest tilth posshe, and that it should be ploughed as deep as be farmer's force would permit, so that roots of the plant might be able to penetrate the subsoil a earth of its necessary food.

The Romans were evidently keen observers of usults, though they were not so well acquainted Their farmers had nd their causes as we are. in the advantages which chemistry places in the lands of ours; and yet many of their practices ad precepts are even now entirely neglected by the majority of us, and only to be seen exemplitid on the farms of our most enlightened and telligent agriculturists. On heavy lands they monmended fallowing, and exposure to the sun Ed to the frosts; on good loams soils they reommended that wheat should follow a crop that Gered from it in its habit of growing and its murements from the soil; and on light sandy agravely soils, that the soil should have the thousary firmness given to it by means of the Mer or other implement. They were more partriar, too, in keeping the seed pure and unmixed, assisting the best for the purpose of sowing, din changing their seed and adapting it to the These are all min which it was to be used. which we shall have to refer to as we disthe subject of this treatise, and which never a be neglected with impunity in the cultivation

In describing the different species composing the genus triticum, well-nigh every writer has adopted a different arrangement, and consequently considerable confusion and misapprehension exist, not only as to the species, but as to the correct no-nelature of the endless (so-called) varieties, w ich enter into our ordinary cultiva-By common consent, M. Louis Vilmorin, in France, and Mr. Lawson, in this country, are looked upon as the best authorities on the sub-Therefore, we cannot do better than to follow the division and classification of the genus, so ably drawn up by the former, while the descriptions and agricultural characteristics of the cultivated varieties, by Mr. Lawson, will enable us to form correct opinions of their nature and suitability to our several requirements.

M. Vilmorin divides the genus "wheat" under

seven heads or "species:"

1. Triticum sativum—Common Wheat.

2. TRITICUM TURGIDUM—Turgid Wheat.

3. TRITICUM DURUM-Hard Wheat.

4. Triticum polonicum—Polish Wheat.

5. Triticum amyleum—Starch Wheat. 6 Triticum monococum-One-grain Wheat.

Triticum spelta—Spelt.

The first four species have their seed or grain naked, while the seed of the remaining species

has the chaff scales adhering to it

No. 1, T. sativum, is arranged in two principal divisions, "bearded" and smooth, or beardless." Of the bearded there appear to be seven, and of the smooth or beardless twenty seven distinct varieties; and these are again divided into sub-variteies according to their colour, as white, yellow, or red, and according also as the chaff scales are smooth or rough.

No. 2, T. turgidum has two principal divisions—those varieties having simple ears, and those having compound—the sub-varieties being determined by the colour, white, red, or dark, and by the rough or smooth character of the chaff scales. of these M. Vilmorin enumerates eleven distinct varieties, ten having simple ears, and one having a compound ear.

No. 3, T. durum, has three verieties.
No. 4, T. polonicum, only one.
No. 5, T. umyleum, only one.
No. 6, T. monoccum, only one.
No. 7. T. sp lta, is divided into two—the bearded and beardless varieties.

Of these seven species only the two first are cultivated in this country, the others being merely grown for experimental or illustrative purposes.

The T. satirum comprises all the varieties of winter and spring wheat under ordinary cultivation; the T. turgidum being limited to certain districts where the soils are cold and strong, and where a large yield of a coarse quality is desired.

It would not be within the limits of this short treatise to attempt to give a decription of each, or of half the various wheats cultivated in different parts of the kingdom; it must, therefore,