



PLOWING BY GASOLINE POWER.

(See article on another page.)

iciency of water; but in the great majority of districts cattle, swine and poultry can be raised, and for a new settler, these should be his chief reliance, for a few years at least.

Vegetables of all sorts can and should be sown by every settler, and for this there is no preparation better than backsetting or fallowed land. Both insure good returns from the least work, no matter how unfavorable the season may be. No work is required in the spring except sowing the seed, and with one or two cultivations weeds are kept down.

Protection is required for vegetables on the open prairie to secure the best results, but no one need defer growing them until this can be provided. Potatoes, cabbage, cauliflower and the more robust varieties can be raised on the open field. Early or medium early sorts of all vegetables should be grown; this is especially the case with potatoes, beans, etc. Onions, carrots and parsnips can be sown from 1st to 10th of May. Potatoes and all sorts of field roots from 15th to 25th of May.

Long and Short Haul.

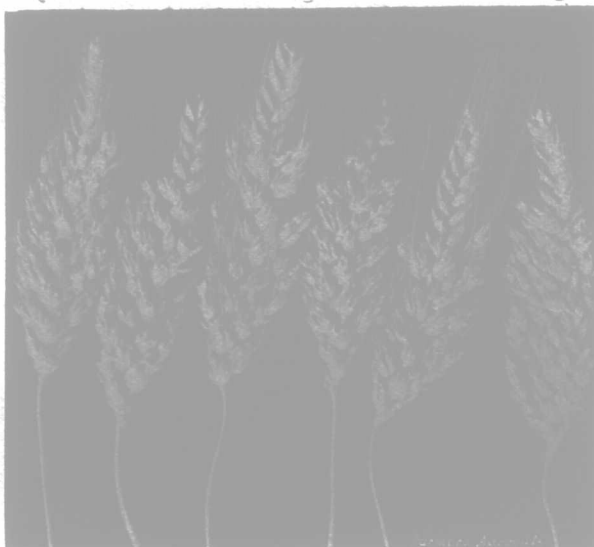
The creation of a Canadian Railway Commission naturally awakens interest in the efforts made in the United States to regulate the railways. The result has not been altogether encouraging.

The decision of the Supreme Court of the United States in the case of the Interstate Commerce Commission vs. the Louisville & Nashville Railroad, is believed to have extinguished the fourth section of the interstate commerce law, popularly known as the long and short haul clause. The case originated in the complaint of a merchant of New Orleans, who asserted that the defendant railroad was charging a higher rate for the hauling of freight to La Grange, Ga., than to Atlanta, Ga., which latter point is said to be 100 miles farther from New Orleans than La Grange. The railroad company admitted the truth of the allegation. The Supreme Court sustains the difference in rate on the ground that Atlanta is a competitive point, while La Grange is not. The court in effect declares that it is not illegal for railroads to charge less for hauling freight to competitive than to non-competitive points situated at a shorter distance. The same principle was supported in two previous decisions of the Supreme Court, but never so squarely as in the New Orleans case. The decision of the court effectually bars all future attempts on the part of the Interstate Commerce Commission to enforce the terms of the long and short haul clause. Shippers must look for relief to Congress. The interstate commerce law has been so gradually curtailed by court decisions that little remains now but the right to collect statistics. It has been suggested that either the law itself should be greatly strengthened or the commission abolished. The former action is that which is demanded by the producing and consuming public.

The Canadian Railway Commission is being clothed with powers far in advance of any commission previously created, and the country expects Parliament to stand at the back of the Minister of Railways, Hon. A. G. Blair, in securing the passage of a bill that will effectually regulate the railways of Canada in the interests of the people.

Alberta Wheat Heads.

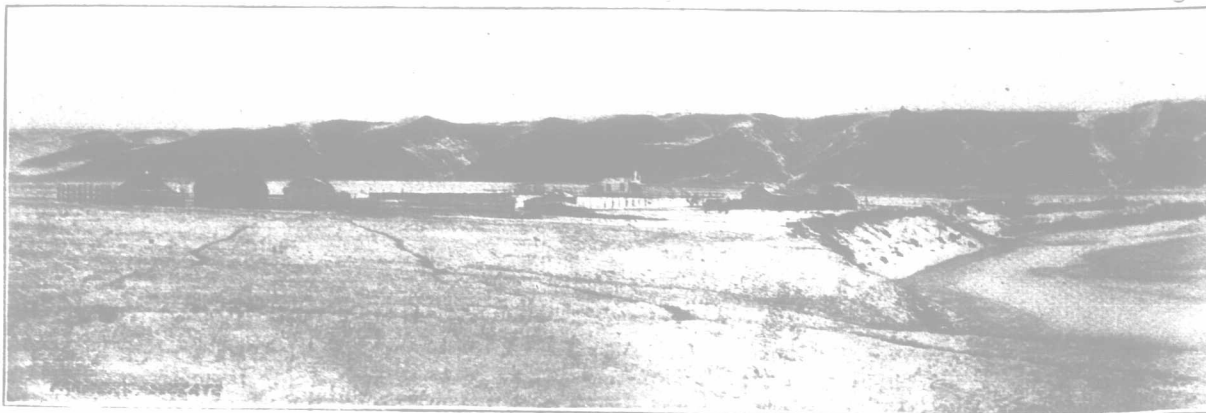
The accompanying illustration of wheat heads shows a new variety of wheat with which Mr. Thomas Gatrix, whose farm is situated three miles east of Strathcona, is at present experimenting. Mr. Gatrix noticed in a field of wheat of the Egyptian variety, a stalk bearing seven heads. He was curious enough to wish to investigate what he supposed to be a freak. He pulled the head when ripe and planted each kernel carefully the following spring. The experiment was successful, in that every stalk grown from



A NEW VARIETY OF WHEAT.

these seeds had heads similar to the parent one, and the stage at which the experiment now stands is that Mr. Gatrix has sown last spring over a half pail of seed. He reports a yield of from 100 to 180 well-developed grains to each head, and he has christened it the "Seven-headed Sinner."

Shipments of wheat from Argentina from January 1st to June 5th, 1903, have amounted to 40,434,000 bushels. Last year for the same period shipments were 16,060,000 bushels.



LITTLE BOW STOCK FARM

Property of J. T. Parker, Lethbridge, Alberta.

Macaroni Wheat and the Milling Industry.

At the National Federation convention of millers held in Detroit a few weeks ago, a very interesting paper on the importance of macaroni wheat to the milling industry was read by Prof. M. A. Carleton, Cerealist of the United States Department of Agriculture at Washington. Although this variety of wheat is comparatively new in this country, wherever tried it has given such splendid yields and appears to be so well suited to our conditions that its possibilities for bread-making as set forth in this paper should be of special interest to grain-growers. Among Prof. Carleton's points were the following:—

"1. Three years ago in the U. S. macaroni wheat was grown only in a few isolated patches; in 1901, 60 to 75 thousand bushels were harvested, while last season one and a half or two million bushels were produced, an increase of twenty-fold or more over that of the year before. It is a conservative estimate to predict a harvest of 15 million bushels for the coming season.

"2. Three years ago macaroni wheat could hardly be sold at any price in the regular market, and was considered a dangerous menace to the elevator interests. It is now a legitimate standard wheat of independent grades on 'change at Minneapolis, and commands a price which is normally about equal to that of No. 2 Northern.

"3. Three years ago no regular brand of macaroni was made from this wheat in this country. Now half a dozen factories, at least, are using the wheat and producing macaroni equal to the best imported, which no American factory could do before.

"4. Three years ago millers were always unanimous in declaring it impossible to grind macaroni wheat satisfactorily, and, even if possible, that it would be an unprofitable business. Now a number of mills are running a good part of their time with this wheat, finding it no more difficult to grind than other wheat, and as three of these mills, at least, have been in the business a year or more, the inference is that it is profitable.

"5. Less than two years ago no baker had yet attempted to make bread from macaroni wheat flour. Several bakers have now found it not only possible, but in some respects the bread is really superior to other kinds from their own standpoints."

CHARACTERISTICS OF THE WHEAT.

These wheats resemble barley somewhat and have sometimes been called "barley" wheats. The heads are compactly formed, much flattened on one side, and are always bearded, possessing the longest beards known among wheats. The grains are very hard and glassy, often translucent, usually yellowish white in color, but are occasionally reddish and are generally rather large. There are many varieties, differing in shape and size of head, color, and amount of hairiness of chaff, color of beards, etc.

ADAPTATION AND YIELD.

This is the very want macaroni wheat will supply. Being very resistant to drouth, it can be grown over so large an area of the semi-arid districts that the cultivation of the wheat will add very greatly to the general wheat production of the country.

Recently several million bushels of wheat have been imported by U. S. millers from Canada. If the macaroni wheat can be used in flour-making in place of this imported wheat, it will be much better than going to the trouble and expense of importing wheat from another country.

As a rule, macaroni wheat has yielded far ahead of other varieties.

Half a dozen or more of our own factories are using this wheat for making macaroni, and a number of other factories would also use the new wheat if they knew where to obtain the semolina. The machinery of the mills, as they are now constructed, is entirely suitable for grinding this wheat as well as the common wheat. Some