

Heads bearded, about $2\frac{1}{2}$ to $3\frac{1}{2}$ inches long.

Chaff very pale yellowish, smooth.

Straw thin, but stiff, about 38 to 48 inches long.

Ripens late (about a week later than Common Emmer).

This variety is sometimes considerably affected by rust.

The threshed grain usually contains about 76 per cent of kernel and 24 per cent of husk.

Long Emmer (Fig. 3).—This has perhaps the longest head of all the emmers, but it preserves the essential characteristics of this class of cereal, the head being distinctly flattened and the spikelets close together.

Kernels reddish, very large, pointed, very hard. (100 kernels weigh about 4 grammes).

Gluten very dark and strikingly deficient in elasticity.

Heads bearded, about $3\frac{1}{2}$ to $4\frac{1}{2}$ inches long.

Chaff yellowish, smooth.

Straw stiff, about 40 to 50 inches long.

Ripens very late, about two weeks later than Common Emmer.

The threshed grain usually contains about 74 per cent of kernel and 26 per cent of husk.

Red Emmer.—This variety resembles Long Emmer in many ways, but is easily distinguished by its reddish chaff.

Kernels red, large, pointed, hard. (100 kernels weigh about 3 to $3\frac{1}{2}$ grammes.)

Gluten very deficient in elasticity.

Heads bearded, about 3 to $4\frac{1}{2}$ inches long.

Chaff a rather dark reddish colour, smooth.

Straw stiff, about 40 to 50 inches long.

Ripens late, about a week later than Common Emmer.

The threshed grain usually contains about 75 to 78 per cent of kernel and 25 to 22 per cent of husk.

Thick Emmer (Fig. 4).—This is readily distinguished by the fact that the tip of the head is thickened somewhat after the manner of the Club wheats.

Kernels reddish, large, pointed, very hard. (100 kernels weigh about $3\frac{1}{2}$ or 4 grammes).

Gluten not of good quality, deficient in elasticity, but superior to some of the other emmers.

Heads bearded, about $2\frac{1}{2}$ to $3\frac{1}{2}$ inches long, thickened at the tip.

Chaff reddish, smooth.

Straw stiff, about 34 to 48 inches long.

Ripens approximately with Common Emmer.

The threshed grain usually contains about 73 per cent of kernel and 27 per cent of husk.

Single Emmer.—*Triticum monococcum* (Fig. 2).—This variety is characterised chiefly by the small size of the head and by having only one kernel in each spikelet.

Kernels red, small, flattened, rather soft. (100 kernels weigh about 2 to $2\frac{1}{2}$ grammes.)

Gluten dark and remarkably poor.

Heads bearded, about $2\frac{1}{2}$ to $2\frac{3}{4}$ inches long, very much flattened and with the spikelets remarkably close together. Awns delicate.

Chaff yellowish, smooth.

Straw thin but stiff, about 38 to 45 inches long.

Ripens very late, too late to be popular for general cultivation.

The threshed grain usually contains about 73 per cent of kernel and 27 per cent of husk.