

ter variety that he obtained from Dan'zic, Scotland, I believe, and subsequently cultivated the produce as a *spring* wheat." I will after thirty years experience in wheat culture but I have seen no variety of spring wheat that contained so many useful qualities, and therefore so widely adaptable, as the Canada Club in Wisconsin. It is very hardy, and therefore less liable to rust or mildew and other diseases than other known varieties. It is later than the Canada Club, and does not ripen off so early; it therefore is more conveniently and economically harvested, particularly as it has great advantage of shelling or beating out the crop, even when dead ripe, and is comparatively free from loss, therefore, in shelling, reaping, or other harvesting routine. It was a few inches taller than Club; about as thick which is quite strong in the straw, and frequently stands up well, not lodging except in rich situations.

The Fife wheat threshes easy enough, and is less cut or broken by the horse machines than the Club or Rio Grande. Indeed, my Fife was broken in threshing, while the Club was, to a considerable extent; and the Rio Grande, in this vicinity, more so it seems. This shows the softness of the Fife to be comparatively and literally compact and very firm, or when dry, even which I infer must give it better keeping qualities than those of more tender varieties.

Two years ago, before it was generally

known; and when, therefore, its merits were not well understood, its broad and hardy qualities led the millers to look well to their grinding apparatus, as they found it required edge and grit, and more than common power to flour it well. Hence they gave it a gritty reputation. But the Club failed so fast the last few years on the Wisconsin prairies (which by the by, are to within two miles of my house, as fine as any in the U. S.) that Fife rapidly superceded it; so that now there are probably three acres of Fife to one of Club raised. Now, therefore, the Fife variety is well known, particularly in this State and adjacent wheat districts. Its quality, though not changed, is now much better appreciated. Instead of there being more grit in it than in the long known Club, it now turns out that its flour is equally good as the flour of Club itself, in which it approaches therefore, to within twenty-five or thirty per cent. per barrel, in quality and value to the flour of winter wheat. Our better informed producers, now, therefore, sell Fife and Club at the same prices, and these usually rate only five or six cents a bushel less than winter wheat commands, or rather formerly sold for; I say *formerly*, for I have not seen a field of winter wheat this year.

I know of many instances, too, in which Fife has yielded three to five bushels per acre more than Club, both this season and last. In all this I am saying nothing in depreciation of the good old Club, where this has shown no symptoms of decline. But in Wisconsin, Club has extensively exhibited a declining tendency in a variety of particulars, which, as they may not have befallen it elsewhere, I need not detail.

On the whole, Fife wheat—in consistency with its recent origin from a fall variety—comes so near in hardness, productiveness, and other economical qualities to winter wheat, that in localities where the latter is precarious or uncertain, in any considerable degree, I should prefer to replace it with spring Fife; the difference in the value of produce being much less in such circumstances, than the anxieties and losses incident to a precarious crop. Last year the Fife with me yielded 26 bushels per acre; this year thirty-six. This year, is not a criterion; however, the season having been so unusually good for wheat. But I have no doubt I can make the Fife yield twenty-four or five bushels per acre one year with another, and I need therefore say no more in recommendation of a sort so evidently nearly right. J. W. CLARKE..

Marquette, Wis., Oct. 16.

### Manure.

EDITOR CANADIAN AGRICULTURIST,—No doubt you rejoice that this word manure is beginning to be looked upon by farmers as of a talismanic character. Its importance is beginning to be

his account of the origin of the Fife wheat not agree with a statement published in *J. Gent.*, vol. 13, p. 237, by Mr. GEORGE J. A. GIBSON, a neighbor of Mr. Fife's at Otonabee.

Gibson says: About the year 1842, Mr. DAVID FIFE, of Otonabee, C. W., procured through a friend in Scotland, a quantity of wheat which he obtained from a cargo direct from India. As it came to hand just before spring time, and not knowing whether it was a spring variety, Mr. Fife concluded to part of it that spring, and wait for the rest. It proved to be fall wheat, as it ripened, except three ears, which grew early from a single grain; these were saved, and although sowed the next year in very unfavorable circumstances, being late, and in a shady place, it proved at last to be entirely free from rust, when all in the neighborhood was badly rusted. A portion of this was carefully preserved, from which it sprung the variety of wheat known as the Canada Club and the Northern States, by the names of Fife, Scotch and Glasgow. The facts occurred in my immediate neighborhood, and being intimately acquainted not only with the introducer, but with the circumstances, I can vouch for the correctness of the statement, and if necessary produce incontrovertible proof."