

is to be used in pure condition. The strongest flours do not necessarily make the best bread. For mixing purposes, however, the strongest wheats or flours usually (not always) command the highest price; and while in England all kinds of clean wheat are readily saleable, the demand for really strong wheat is generally very great. With all due respect to the views of anyone who judges by appearance only, I am of the opinion that if their relative qualities were clearly understood the difference in price between pure Red Fife and these other wheats on the London market would usually be considerably more than three-quarters of a cent a bushel. It must be remembered, however, that the ordinary western graded wheat is by no means pure Red Fife, though consisting chiefly of that variety.

*Conclusion.*—In spite of their many admirable qualities, I cannot recommend these four early wheats for the purpose of replacing Red Fife, as a variety for export purposes, in those districts where early autumn frosts are not feared. Wherever, in the western prairie provinces, Red Fife can be depended upon it should be the main wheat sown, these earlier sorts, if used at all, being sown in relatively small quantities merely to make possible a somewhat earlier commencement of the harvest.

In those districts where Red Fife does not usually escape frost these early wheats (particularly Stanley, Preston and Huron) should be tried. In many cases they will no doubt prove of immense value. They are the only suitable varieties available at present for such districts, except Pringle's Champlain, a bearded wheat of similar parentage and character, which can also be recommended.

Farmers in localities where a fair degree of success is obtained with Red Fife but where it is occasionally touched with frost must use their own judgment to decide, from the foregoing statements of fact, to what extent they should use these earlier wheats.

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