

deteriorated in one sowing as to produce so inferior a grain: it would not grade above ordinary spring wheat." Change of soil and position will make a wonderful difference for in the sample of grain evil as well as for good. In 1861, and again in 1865, the *Chevalier barley* I imported from England weighed 57 lbs. the imperial bushel. It was grown on chalk-soil, and was as perfect as barley can be. Sown, by a good farmer, on good free soil, on the Chambly road, the first crop hardly weighed 47 lbs., and was only fit for "chickens' victuals." Barley, again, grown, on chalk, in Essex and sown in Kent, on the plastic-clay, is utterly unfit for the maltster's use; Essex itself producing the finest malting barley in England.

The Toronto Board of Trade, in the Report of the Millers, Grain Dealers and Exporters, says:

"The most important test of commercial merit in a spring wheat sample is the percentage and quality of gluten it contains."

"The examination made by the committee of sample 7, the original importation, and of samples 3 and 4 (those grown at Plum Creek and Brandon Hills), shows that all three are very deficient in gluten, or strength, being not superior to the present standard of No. 2 spring of Ontario growth."

"No. 2 spring is at present worth 80 cents per 60 lbs. here; No. 1 Manitoba hard, which contains 85 per cent. of Red Fife, is worth 90 cents. The answer to the enquiry as to how these wheats would compare in value with Red Fife would therefore be: Pure Red Fife is worth 11 to 12 cents per bushel more than samples 7, 3 and 4."

The Winnipeg Board of Trade:

We find that most of the samples submitted are not fully matured, and they are all lacking in good colour. (1)

Sample No. 3 (grown at Souris, Man.), would seem not to belong to the Ladoga variety of wheat, being a wholly soft specimen which would grade as "No. 3 spring."

No 1 and 11 (grown at Lethbridge, N. W. T., and Touchwood Hills, N. W. T., respectively), show the effects of frost action.

No. 2 (grown at Edmonton, N. W. T.), has a bleached look, which might arise from a very slight touch of frost or the effects of hot winds.

For feeding purposes we would recommend the original sample from Russia in preference to any of the others submitted.

Mr. Frank Gibb, Grain Inspector, Port Arthur, inspected 9 samples of wheat from Wm. Saunders, C. Ex. farm:

Ladoga wheat, from Riga.....	No. 1 Northern.
" " Lethbridge	No. 1 Frosted.
" " Edmonton.....	No. 2 Manitoba hard.
" " Souris	No. 1 spring—50% soft.
" " Brandon	No. 2 hard, &c., &c.

A sample from Moosomin.
N. W. T. No. 1 hard—good.

The samples of *Kubanka* and *Saxonka* wheats, grown in Manitoba, were said to be Arnecta, Rice-, or Goose-wheats, worth 35 cents a bushel less than No. 1 hard; both very inferior, and quite unsuitable for seeding purposes.

Mr. Ogilvie, the great miller, hopes that Mr. Saunders "will realise the necessity of encouraging the growth of Red Fife as much as possible, and discouraging all other varieties of wheat."

Mr. Shutt, the chemist to the Experimental Farm, contends

(1) The finest white wheats, such as Chitham, Talavera, &c. sown on inferior soils in England, lose colour and quality, and become, one may say, converted into *brown* wheats in the course of two seasons.

on the other hand, that the Ladoga wheat grown in the Dominion is 31% superior in gluten to the Fife! This is curious, when we consider that the Toronto Board—v. supra—found that "No. 7, the original importation, and samples 3 and 4, very deficient in gluten, being not superior to the present standard of No. 2 Ontario spring wheat." And, again Mr. Shutt gives the two samples of *Saxonka*—said to be very inferior indeed by all the experts—the following per centages of gluten:

Saxonka.....	14.56	} average = 14.21 %
"	13.87	
And to Red Fife.....	13.68	} average = 13.83 %
	14.06	
	13.87	

Making the average of gluten .38% less in the Red Fife than in the worthless *Saxonka*!

For my part, I prefer the opinion of the millers and grain-inspectors.

Côte des Neiges, July 23, 1889.

A. R. JENNER FUST,
Editor *Journal of agriculture*.

Sir,—Would you kindly insert a notice in your paper (Aug. 1st issue) calling attention to the Annual convention of American florists, which will be held in Buffalo, N. Y., this year. All those interested in floriculture are invited to attend. The Railway Companies will issue tickets for the round trip, good for ten days, at one fare and a third, on the certificate plan. The Convention will open on the morning of Tuesday the 20th of August, and will last three days. All those wishing to attend can have full information by communicating with the undersigned.

I remain, yours &c.,

JAMES MCKENNA,
Vice President S. A. F. for the Province of Quebec,
Côte des Neiges, P. Q.

Canada's Great Industrial Fair And Agricultural Exhibition will be held at Toronto, from Monday, Sept. 9th, to Saturday, Sept. 21st, 1889.

DAIRYING IN NORMANDY.

French and Canadian Butter Making Compared.

LONDON BUTTER UNSALTED.

Butter Merchants Bring Uniformity out of Variety—
"Normandy System" Not Advised For Canada—
Improved Transportation Facilities Required For Perishable Commodities.

Registered in accordance with Copyright Act and published by permission of the author.

PERSONAL NOTE.—In explanation of the interval between the publication of the letters, my readers will pardon a personal allusion. Besides the clerical work connected with furnishing the letters to the press, an increased correspondence, the working up of the proposed convention, it became necessary, for private reasons, to visit this western coast. I had by working continuously while travelling to be able to continue