

White Fife is not essentially different from Red Fife in intrinsic value, not in appearance of the growing crop, but there is a popular prejudice against the colour of the bran. This variety has, however, no desirable feature that Red Fife does not possess.

Prelude is a wheat of high quality and low yield. It is ten days or more earlier than Marquis, and considerably shorter in the straw. It is much more subject to loss from shattering than either Red Fife or Marquis. At Saskatoon the average yield is about two-thirds as much as Red Fife. This variety may be found satisfactory in regions north of the present wheat growing area, but on account of its low yield it is not worthy of a place in districts where Marquis matures.

Pioneer is a wheat that is earlier than Marquis and longer in the straw than Prelude. It yields less than the former but more than the latter, is high in milling value, of good appearance, has high weight per measured bushel. It has a bearded head and a red glutinous seed. It is a good wheat for all regions where earliness and fair length of straw is desired.

The "*Durum*" or "*Macaroni*" Wheats are very little grown in Saskatchewan. In portions of the Western States they are largely used for the production of macaroni, spaghetti, etc.¹ They have been grown very little in the past for bread making, although in the United States they are now being used for that purpose, to an increasing extent. The "*Durum*" wheats are rich in a low quality gluten. As compared with "*Red Fife*" the Durum sorts now grown here are later in maturing, longer and stiffer in the straw, more resistant to drought, and very much less liable to lose grain by shattering. They offer some promise for south-western Saskatchewan once a market for them is provided. Kubanka is the most productive sort. At Saskatoon the average yield is thirty-three bushels as compared with thirty-six for Red Fife. Kubanka ripened on the average three days later than Red Fife. This variety carries a long, stiff beard, the chaff is bronze in colour, and the heads are very compact. The seeds are long, very hard, and yellow amber in colour.

The "*Club*" Wheats grown so extensively on the Pacific Coast and which are more or less non-shattering there, are too poor in quality to warrant their use here. They have no advantage in yielding power over the higher quality wheats recommended.

The "*Polish*" Wheats used in some southern European countries, are inferior in quality and yield to both the flour and the Durum types.

The *Poulard* Wheats are superior in no important quality to either our commonly grown flour or macaroni sorts. The Compound Headed variety of this type variously called "*Egyptian King*," "*Miracle*," "*Seven Headed*," and "*Alaska*," has been brought forcibly to our attention twice during the last ten years by the exaggerated statements of men offering it for sale. This wheat, which has a compound or branching head, is very striking in appearance, and has been reported to produce double or treble as much as any of our leading sorts. The fallacy of such statements concerning its productive power has been demonstrated many times. It has been grown for two years at the