

Spring Wheat.

Numerous letters of inquiry in regard to spring wheat have been received. Some will think they have been neglected, because we could not spare time to write long descriptions and accounts to each of them. We are pleased to answer all questions of general agricultural interest to the best of our knowledge, and also to obtain information from other sources when our knowledge is insufficient. We neither spare time nor money to obtain information about seed wheat. Many of our readers have furnished us with useful information. Some persons know more, or think they know more, about some varieties than the FARMER'S ADVOCATE can give, and withhold such information from the public. It is our desire to furnish you with the most correct information we can obtain about old varieties and any new ones that appear to us deserving of attention. New varieties are often beneficial, but it requires the greatest amount of caution in giving information about them, as there have been so many useless things brought before our notice. We think we have been extremely fortunate in not having been swindled worse than we have been. There have been so many sleek-talking, swindling agents traveling with nostrums, plants or seeds, that one would think the confidence of farmers would be well shaken, but it is not so; there are just as many green farmers ready to be swindled as ever there were. Sharpers are continually operating on your credulity.

Before purchasing any new seed or plant you should write to one or two of the seedsmen or nurserymen that you have the most confidence in, and ascertain from them the value of such plant or seed.

In this western part of Ontario spring wheat is not so extensively raised as in other parts of the Dominion, because winter wheat is found more profitable, and spring wheat has proved much more profitable when raised in more eastern parts of our country than here.

There are two new varieties of spring wheat advertised this year by B. K. Bliss & Sons, of New York.

THE CHAMPLAIN

was produced in 1870 by Mr. Pringle in his endeavors to unite the remarkable hardiness of the Black Sea with the fine and superior quality of the Golden Drop. Several varieties were the result of this hybridization, from which this one was chosen, as realizing the end in view, showing greatly increased vigor and productiveness over both its parents. A careful selection from this for the past seven years has now fully established its character, and we have a wheat bearded like the Black Sea, with the white chaff of the Golden Drop, free from rust and smut, yielding a lighter colored grain than the former, which makes a flour of superior quality. Its strong and vigorous straw, growing 6 to 12 inches higher than its parent varieties, stands erect, frequently bearing, even in very ordinary culture, heads from 5 to 6 inches in length, containing from 60 to 75 kernels each.

THE DEFIANCE.

Another variety of spring wheat of the highest promise, the result of a series of experiments by Mr. Pringle in 1871 to incorporate superior qualities upon the hardy stock of our common Club wheat, by hybridizing it with one of the finest, whitest and most extensively grown sorts of the Pacific Coast.

This variety displays great productiveness, vigor and hardiness. It is a beardless, white chaff wheat, with heads frequently five to six inches long, very closely set with large white kernels, frequently numbering 75 to 80 to the single head. Its white, stiff, erect straw, exempt from the attack

of rust, its earliness, combined with great vigor and superior qualities, should claim for it universal trial.

The above descriptions are taken from Bliss & Sons' catalogue. We have not seen either of them growing, therefore can only report from what we read and hear. A cut of these varieties appears in this issue, on page 56.

The most favorable new wheat we have heard of in Canada is called

THE GORDON WHEAT.

This wheat we are inclined to attach more importance to. It was first introduced into Brant County last year; it came from Indiana, U. S., and was grown thereby a Mr. Gordon, from whom it derives its name. It was introduced into Brant last year, and from the accounts received from many farmers who have seen it growing there, it appears destined to be of value to Canada. They write that it has out-yielded any other spring wheat. The samples shown to us are very fine, having a longer grain than that of our Fife wheat and pronounced of excellent milling quality. It is a white-chaffed, bald wheat.

THE MAINSTAY WHEAT.

This wheat was imported last year from Capt. Delf, of Colchester, Eng. In England and Germany it had obtained a good name. Only a small quantity was introduced to try it. The results have not been satisfactory. The English climate is so different from ours that English wheats take a longer time to mature when brought to this country than our wheats do. Some of the Mainstay that was sown early produced a small, shrunken kernel; that which was sown late formed no kernel; some did not shoot to head. The parties who have raised any of the grain intend to sow it again, and it may acclimatize and become a valuable wheat here, or it may be a source of expense to the propagator.

THE ODESSA WHEAT

has gained for itself a much higher reputation in this county the past year than any other variety. Messrs. R. Gibson, W. Walker and J. Robson, all first-class farmers in London Township, speak in the highest terms of this wheat; leading farmers in other parts of Canada also speak favorably of it. No wheat we ever attempted to introduce gave us so much anxiety as this did; two years ago those who had it complained that it would not come into head—that it was fall wheat because it laid along the ground and did not shoot up as other spring wheat does at first; but at harvest it told for itself. It does not head as quickly as our other spring wheat. It has not been long enough in the country yet. No wheat has so rapidly improved in the favor of those who first used it last year; some were inclined to abandon it; this year we think every grain of it procurable will be sown. It is a bald wheat of good quality. This wheat should be sown early.

EGYPTIAN OR ELDORADO WHEAT.

This is the whitest spring wheat we have ever seen. Any one seeing it would feel confident that it is a winter wheat, it is so white. Some good samples of it have been raised north of Collingwood, Ont., and hardly any where else. The past year it has rusted badly in the west. This wheat has been spread through some parts of Canada by pretty sharp agents—we might almost call them too sharp; many farmers have been pretty heavily mulcted by them. Some are still at work. We would advise you not to touch it, however tempting the grain may appear.

THE LOST NATION.

This variety of wheat has succeeded in some localities. We did not like its appearance when growing last year; it is very widely set in the head; it stood well and yielded a good, plump

grain. Messrs. J. A. Bruce & Co., seedsmen, of Hamilton, Ont., have grown this variety on their test farm, and speak favorably of it.

Wm. Rennie, seedsmen, Toronto, Ont., has introduced the

WHITE RUSSIAN

wheat. We have had no reports from any growers of this wheat, nor have we seen it growing. He introduces the White Fife this year.

THE REDFERN WHEAT

has maintained its character as a good milling variety, and as resisting the effects of midge and rust better than any other spring wheat that has been well tested. We safely recommend a trial of this wheat in sections where it has not yet been introduced. This variety is called by some the Golden Globe wheat. It is a bearded variety.

CHILIAN, WILD GOOSE, PLATT'S MIDGE-PROOF OR RICE WHEATS.

These are all the same wheat, but known in different localities by different names; is a heavy-bearded, stiff-strawed wheat, has a long, clear looking grain, and is very flinty. Some claim that it will thrive better than any other wheat on low, wet land. The flour made from it is of inferior quality. It is not extensively cultivated, and our opinion is the less the better.

The variety most extensively cultivated is the

FIFE, GLASGOW OR SCOTCH

wheat. It is known by all the above names, but it is the same wheat. It is short-headed, bald, white-chaffed wheat; the grain is of excellent quality. It is and has been a very valuable variety, and is well known everywhere.

THE CANADA CLUB.

This is the name that our best spring wheats are sold under in the British markets. The head is rather shorter than that of the Fife. It passes under the names of Tea wheat, Baltic wheat, Mordean wheat and Club wheat. It is a good variety; the grain is of good quality; it is not so extensively raised as the Fife, but the Fife, Glasgow or Scotch wheats are all known to the shipping trade as Club wheat.

THE RIO GRANDE

is a long, wide-set, bearded wheat, hardy and liked by some. It makes a fair quality of flour.

THE FARROW OR RED CHAFF

has rapidly spread itself over Canada. This is a red-chaffed, bald wheat; it has yielded more bushels to the acre than the three above-named varieties. It has been sought after by farmers because it yielded well. Purchasers made no distinction in price; in fact, the demand for seed kept it above the price of other wheats. The first shipments that were made of it were under the name of Canada Club. It is a good looking grain, but the quality or yield of flour from it is not as good as from other wheats. It is not worth as much for flour by 10 per cent. as other wheats. The millers, shippers and brokers found this out to their loss. The shipment of it will reduce the price of our more valuable varieties; several farmers have censured us for speaking unfavorably of this wheat. It may improve in time, as our climate has improved the quality of many coarse varieties. It improved the Mediterranean, but it has not improved the Chilian wheat.

THE MINNESOTA AND RED RIVER WHEATS.

Last year there was a large quantity of wheat imported from both the above-named places. The milling quality of both these wheats was superior to that of any spring wheat grown in Ontario. The bran is thinner, and the flour of a better quality. The wheats were both very badly mixed, the principal parts being Fife and Club. In some sections they have not given general satisfaction, chiefly because they were so mixed. They are both the same variety.