

distributed among the farmers from time to time. Upwards of 300 varieties of wheat have been grown side by side on the College plots. These varieties possess many variations, and may be classified according to the time of sowing, as fall and spring; according to the structure of the chaff, as bearded and bald; according to the composition of the grain, as hard and soft; and according to the color of the grain, as red and white. There are other classifications also, but the ones here mentioned are the most common. Certain varieties of wheat are particularly well adapted for special purposes; some for the production of bread, others for macaroni, and still others for pastry, biscuits, breakfast foods, etc. For making flour, both the red wheats and the white wheats are used; but for the other three purposes, the white wheats are used almost entirely.

For the very best results in crop production, a selection of the most desirable plants from a field of the best variety of wheat should be made. From the grain obtained from these plants, none but the fully-developed, well matured, plump, sound grains should be used for sowing, with the object of producing grain of high quality to be used for seed in the following year.

As we grasp the meaning of the little verse

"Little drops of water,
Little grains of sand,
Make the mighty ocean
And the boundless land,"

we can better realize how it is that the little grains of wheat make up the world's production of about two and a half billion bushels, or of Ontario's production of about twenty-five million bushels annually.

Let no one despise the little grain of wheat, but rather let everyone give honour where honour is due, and gladly acknowledge its high position in the vegetable world.