August 10 to 12. The wheat is a *durum*, extremely hard, and of excellent quality. The best bread wheat in the Volga-Ural region, but may be received complainingly by our millers; 10 to 25 per cent of a softer red wheat, however, is mixed with it in grinding. It is very drought resistant, and considerably resistant to orange-leaf rust. Suitable for trial in this country in extreme western Nebraska, Kansas, the Dakotas, east Colorado, Texas Panhandle, and perhaps the Columbia plains and New Mexico. This variety might be transformed into a winter sort in warm latitudes. Amount obtained, 6 bushels.

2954. TRITICUM DURUM. **Wheat.**

From Russia. Received March, 1899, through Mr. M. A. Carleton.

Pererodka Spring wheat. From Orsk district, Orenburg government. Average annual rainfall of the region, about 15 inches; for the growing season (May to September, inclusive), about 8 inches. The last season was an unusually dry one. Mean annual temperature, 37.9°. Soil, the usual "black earth" of east Russia, though perhaps not so dark as in the Samara government; similar to west Nebraska or east Colorado soil. Should be sown early. Period of growth about 100 days. Harvest time, August 10 to 12. Sown in soil plowed the previous autumn. It is a wheat allied to the Kubanka, and said to be originally identical, but it is a little darker and perhaps softer, and has become changed by transference to darker, richer soils. A hard wheat, making good bread, but hardly so good as Kubanka. It is a very drought-resisting variety. In this country it may well be tried in the Dakotas, Minnesota, Nebraska, Kansas, and perhaps Oklahoma, east Colorado, Texas, and Columbia plains. Amount obtained, 6 bushels.

2955. TRITICUM VULGARE. **Wheat.**

From Russia. Received March, 1899, through Mr. M. A. Carleton.

Russian Spring wheat. From the Kirghiz Steppes, in the vicinity of Orenburg. Mean annual rainfall of the region, about 15 inches; for the growing season (May to September, inclusive), about 8 inches. Summers short but very hot. Soil, the rich "black earth" of the Russian plains, but probably not so dark as in Samara government; much like west Dakota soils. Wheat should be sown early. Period of growth about 100 days. Mean harvest time, August 10 to 12. Sown in soil that was plowed the previous autumn. Rather a small-grained, hard, or semihard red wheat. Makes a very good bread flour itself, but is also used to mix with Kubanka by millers of the Volga region. Suitable for trial in this country in the Dakotas and Minnesota particularly, but might also be transformed into a good winter wheat in districts farther south. Amount obtained, 6 bushels.

2956. TRITICUM VULGARE. **Wheat.**

From Russia. Received March, 1899, through Mr. M. A. Carleton.

Banatka Winter wheat. From Kublich, in eastern Podolia, but introduced there originally from the Banat district in Hungary. Mean annual rainfall of the region, about 18 inches; for the growing season (May to September, inclusive), about 10 inches. Mean annual temperature, near 44.6°. The locality is near the edge of the "black earth" belt, and therefore partakes also somewhat of the nature of the soils of the "gray forest lands." The wheat is probably adapted to almost any medium soil of our prairie region, or even of New York. Should be sown early (September 10 to 15). Mean harvest time, July 27. An excellent semihard red wheat, of medium-sized grains. Very popular in Hungary, but made perhaps all the better by acclimation in Russia. Suitable for trial in Michigan, Ohio, New York, Indiana, Illinois, Kansas, and perhaps Nebraska and Iowa. Amount obtained, 9 bushels.

2957. TRITICUM POLONICUM. **Wheat.**

From Russia. Received March, 1899, through Mr. M. A. Carleton.

Polish wheat. From Glinyanaya, in northern part of Kherson government. Mean annual rainfall of the region, about 20 inches. Mean annual temperature, about 44.6°. Sown in this region about April 15, but the seed time varies exceedingly depending on the condition of the weather. Period of growth about 115 days. Mean harvest time about August 1. This variety belongs to the species *Triticum polonicum*, and must not be confused with the sort that is most commonly called Polish wheat in Russia, which latter is a variety of *Triticum vulgare* and entirely different. It is the largest-grained wheat known, is extremely hard, and contains a very large per cent of gluten comparatively. It is especially valuable for macaroni