



WHOLE WHEAT FLOUR

RED FIFE

ЧЕРВОНА ВУСАТА

1 kg. (2.2 lbs.)



Ukrainian Cultural  
Heritage Village  
Село спадщини  
української культури

Government of Alberta ■

## *The History of our **Red Fife** Wheat*

Canada's oldest successfully grown variety of wheat, known as Red Fife, has found a home at the Ukrainian Cultural Heritage Village. Enough of the heritage grain was obtained from two remaining sources, allowing our staff to plant three acres at the Village.

It is named after David Fife, who first grew the wheat in 1842 in southern Ontario, and is known to have originated in what is now Western Ukraine. Wheat has always played a strong role in Ukrainian customs and rituals, and is associated with ancestry, fertility and prosperity. So it was natural that the early Ukrainian pioneers who farmed in Western Canada brought sacks of seed with them to replant familiar crops over here. But they would refer to this wheat by one of the names used in the Old Country – “Chervona Vusata.”

The wheat had high milling qualities and was known for making exceptional baked goods with extremely white flour. The distinctive plant can grow from three to five feet tall, unheard of among today's quick-maturing grains. Most varieties of red spring wheat owe their ancestry to this particular grain, including the development of the cross-bred Marquis variety, a true Canadian success story that helped change the world.

However, the original wheat that started it all, “rooted” in Ukraine and transplanted to the New World in Canada, is still Red Fife. We hope that you'll experience this rare taste of things the way they were meant to be by our ancestors.

*Enjoy!*

*Grown and milled at the  
Ukrainian Cultural Heritage Village.*

*[www.ukrainianvillage.ca](http://www.ukrainianvillage.ca)*

*Freeze or refrigerate for optimum freshness.*