

in the fall and winter and the crop production is reckoned to be close to India's requirements for the whole year. Production there will vary from year to year, depending on the amount of moisture received. From year to year India may become an importer of wheat.

Mr. MANG: Do I understand that in your view we have been expanding our markets satisfactorily in the Orient during the past few years?

Mr. RIDDEL: Yes, I think our markets in the Orient have been expanding during the past number of years, particularly in Japan, the Philippines and Hong Kong.

Mr. MANG: We are not losing any markets?

Mr. RIDDEL: No.

Mr. DINSDALE: Apparently there is a deliberate attempt being made to have Japan adopt western food habits as far as wheat is concerned. Does this apply to the other Asiatic countries as well, and with what success?

Mr. RIDDEL: Not to the same extent. In Japan about 10 per cent of the wheat is used for making into flour for bread products, 40 per cent—which also includes their own domestic production—is used for the manufacture of noodles, and about 10 per cent for the manufacture of cakes and biscuits. There is a tendency for more modern bakeries to be established in Tokyo and the larger cities of Japan. I think bread consumption in 1953 showed a 50 per cent increase over 1952. We are very hopeful that that will continue, because of the policies of the Japanese government. We look for a continued increase in wheat and wheat products and wheat flour consumption during the years to come. In the Philippines, the flour is used largely for the making of a breakfast roll called Pan de Sel. The native Philipinos use this roll for their breakfast, with rice usually as the evening meal. This has been going on for some number of years, and it is likely to continue on that basis. There is also a tendency in the Philippines to establish more modern bakeries with more modern machinery than they have at the present time. Hong Kong has always been a good bread and noodle centre. Singapore does not use very much bread except for the use of the European population. India, Pakistan and Ceylon use their flour not for the making of bread so much, although a small percentage is used for that purpose, but for the making of a product called Chapatti, which is a flat pancake and which they eat with curry and rice and so on.

*By Mr. Harrison:*

Q. Mr. Chairman, what is the average domestic consumption of wheat in Canada?—A. About 45 million bushels, for human consumption, and about 15 million for animal feeding, out of commercial stock.

Q. Our total exports last year are indicated as about 163 million plus our domestic needs, if you take the period from 1945 to 1950, the average production shows as about 350 million bushels. If we returned to average needs, it would indicate that our present surplus would soon be eradicated.—A. It is not so long since we unfortunately had to turn down customers.

Q. That seems to be indicated by the figures.—A. Directly after the war for about three years this country shipped a million bushels every day, either of wheat or flour, and at the end of that time we unfortunately had to decline sales.

Mr. HARRISON: This might indicate that soon we might have to turn down business.

The CHAIRMAN: We go to No. 8.

Mr. ARGUE: Still on No. 7, we note that the table of exports for the first six months shows 190·7 million bushels, and for the next six months 195·2