

Q. A research council?—A. We are considering a research department of our own. It is gradually working towards perfection, but we have not got that far yet.

*By Mr. Millar:*

Q. I am afraid you are a long way from it—A. I hope so. It makes the future more interesting.

The ACTING CHAIRMAN: Any more questions you wish to ask the witness?

WITNESS: If you will permit me, Mr. Chairman, I would like to suggest that if any changes were made, the same principle should be applied to the Durum grade. That is to pegging the value of a grade to amber Durum equal in milling value to Kubanka.

*By Mr. Donnelly:*

Q. To give what grade?—A. In two.

Q. Would you give your suggested changes of the Act?—A. The Act says at present:

No. 2 Canada West amber Durum wheat shall be sound, reasonably clean, and weighing not less than 60 pounds to the bushel, and shall be composed of 60 per cent hard amber kernels.

Now, No. 1 is also the same way. That is all right as long as you are just growing the Kubanka, but recently there are varieties coming in of Kubanka here which are of practically very little use for macaroni, and the idea is that No. 1 and No. 2 Western amber Durum shall be defined as being equal in milling value to Kubanka which is a Durum wheat, which corresponds to the Marquis and Spring wheat.

Q. How will it read?—A. Just the insertion of that: "Equal in milling value to Kubanka Durham." That also was Mr. Serle's suggestion.

Q. For what grades is that?—A. One for Two Durum. There is a South African Durum being grown extensively this year: "Golden Ball," which I am told is a feed grain. It will have to grade One Durum. It is a beautiful wheat. Have you it there, Mr. Steele?

Mr. STEELE: We have not any proof of it being equal to a feed, but they went into it extensively in the United States, and they have gone out of the production which is proof enough for us that it is not equal to the Kubanka Durum. If it is equal, the amendment will not affect it.

*By the Acting Chairman:*

Q. Have our own millers tested it?

Mr. STEELE: They are testing it now. There is a very efficient system of testing macaroni wheats. Everything is based on the bread wheats, but we are testing those now. That is a milling Durum.

WITNESS: Actually, "Golden Ball" looks the better wheat.

Mr. STEELE: It is a heavier wheat.

Mr. DONNELLY: We have a number of samples here which we should take time to examine.

The ACTING CHAIRMAN: Is there any further evidence which you want taken down? If not, we may proceed with the discussion.

Discussion followed.

The Committee adjourned until 11 o'clock a.m., May 8th, 1928.