

be better, yet at the present moment—and I think Professor Harrison will agree with me—for your district it is that variety that would be perhaps the one you should give first consideration to.

Mr. BANCROFT: We have just been told that there is a very limited market for Trebi barley, and if you recommend it for summer fallow there is a possibility that we might over produce in that variety.

Dr. NEWMAN: Yes, that may be quite true, but we do not know yet how much inferior it really is to the other types. We do know it is a little heavier in the hull, and we also know it will yield a great many more bushels than the types we have in many other places, and extra bushels will look after a lot of husk.

The ACTING CHAIRMAN: A crop for summer fallow is our big problem in Manitoba, as you know.

Professor HARRISON: One point should be made clear in regard to the Trebi barley, as a growing barley in the old country and to O.A.C. being the growing barley in Canada. This was confusing to some of us at the beginning. In Canada we use a very short germination period in malting. O.A.C. starts uniformly and comes through quickly. In the old country, where they use a very much longer germination period, the uniformity of the Trebi does not show up. In the one place it varies in the germination compartments from about five to six days. In the other places it takes from about 11 to 13 days. If it is a day late in starting, or two days, on that long period it does not mean very much difference, with the result that our maltsters will not have Trebi barley, and over there the maltsters want Trebi barley. I thought probably that explanation was necessary.

Dr. NEWMAN: Is there not a further explanation? In the old country since the war, as has been explained to this Committee, the type of beer has changed immensely, that is, beer as turned out by a good many of those breweries, in making a light sparkling beer which has to clarify quickly, and in making that beer they have to blend one of those coarse husky barleys with it up to a percentage of from 15 to 40 per cent. So that ever since the war they have been bringing in that Trebi type of barley called Bay Brewing from California into Great Britain to blend with their old country heavy barleys, in order to give the beer this quick clarifying property.

Prof. HARRISON: The reason that they can use that is because of this long germination period.

Dr. NEWMAN: In this country they make malt for brewing purposes out of O.A.C. 21 quite acceptably, and we do know that beer made from our Canadian malt has been very readily taken by a good many of our English friends, when they have had an opportunity to test it.

Mr. LOVIE: Did your delegation see any Californian barley when you were over in the old country?

Prof. HARRISON: Yes, we saw Californian barley; we saw it in the malt houses.

Mr. LOVIE: And how does it compare with Canadian barley? Is it lighter in weight?

Prof. HARRISON: I imagine it will weigh about the same as good quality Trebi barley would. It goes over, however, cleaned. We saw one day at Bristol a cargo, and Mr. Bredt and I were rather amazed to find the good quality of the barley. When the maltsters started to first show us the barley we concluded that they were pulling out selected samples, but after we saw cargoes in that way we came to the conclusion that they were not exhibition samples, but that they were merely showing us cargoes.