

*By Mr. Coote:*

Q. If we were to adopt that, do you think the inspectors at Winnipeg could tell the Marquis wheat from the other variety?—A. They say so.

Q. Do you think they can?

The WITNESS: Is that a fair question, Mr. Chairman?

MR. COOTE: I will withdraw that question.

*By Mr. Donnelly:*

Q. We have evidence that they cannot. Mr. Newman said that he sent a number of samples up there, and asked them what they were, and they sent them back and said that they could not tell.—A. I think in a general way they can, Mr. Coote.

*By Mr. Coote:*

Q. May I ask if, in your opinion, it would not be better to accept Mr. Millar's suggestion of the protein test of this wheat, that protein shall be of a certain percentage, otherwise it would automatically go into No. 3 wheat, and do you think that the chemists would be able to determine the value of the wheat from that standpoint better than the inspectors can now determine it from the variety standpoint?—A. The chief difficulty I see with that is getting a representative sample to test.

Q. Would it be more difficult than getting a representative sample to grade under the present system?—A. I think they use the moisture test which shows a tremendous variation for moisture alone. That has great bearing on the protein test. When there is high moisture there is low protein, but when you dry the wheat down to 8 per cent the protein rises accordingly.

Q. Has your Pool expressed any opinion as to whether the dried wheat should go into the straight grade?—A. Wheat can be dried without spoiling it for baking purposes.

Q. But has not a lot of it been spoiled for baking purposes, and is that not the objection of the Old Country millers?—A. Yes. We were waiting to see what regulations the Board of Grain Commissioners brought in in connection with drying before we formed any opinion.

Q. Have you any method to suggest for correcting that difficulty?—A. The National Research Council is working on that problem, and they have not given their final report as yet, although they have had some of the drying machines adjusted. There is no complaint this year of drying, so far, but we are of the opinion it should be regulated.

Q. Are you of opinion that the Board of Grain Commissioners should have inspectors overseeing the work that has been done by these drying machines to see that the temperature, for instance, is not kept too high while the wheat is being dried?—A. I understand they have installed recording thermometers to see that the temperature never rises above a certain figure.

Q. But unless somebody is there to take the readings of these thermometers all the time I do not see any need of installing the thermometers.—A. If the wheat were improperly dried and the sample did not test properly you would have an action for damages against the elevator company. Then it is a case of who will watch the inspectors. There is so much supervision. The business should be carried on without supervision and when anybody does a misdeed he should be dealt with and penalized accordingly. If necessary, put him out of business; if he is responsible.

*By Mr. Millar:*

Q. You spoke of the great difficulty in getting samples for making tests under the proposal that is made, and said it would require a test for moisture?

[Mr. E. B. Ramsay]