

Suggestions have been received from several of the larger milling companies and from a few of the smaller millers, but, upon the whole, it is felt that the subject has elicited less interest than its importance deserves.

Under the name of Special Shorts, or Choice Shorts, or Feed Flour or Low Grade Flour an article containing very nearly the same proteid and fat value as normal shorts, but a decidedly lower percentage of fibre, is offered. This variety is richer in starchy content than normal shorts, and is whiter in colour. Although its nutritive value is but slightly, if at all, higher than that of normal shorts, it commands a higher price, probably because of its appearance rather than for any other reason.

At a meeting of the Dominion Millers' Association held in Toronto on February 24, 1916, the present standards for the class of feeds now under consideration were discussed; and, among other business, a resolution was unanimously passed approving of the practical equivalency of the terms Shorts and Middlings, and recognizing the fairness of existing standards for this article.

It was however considered desirable and proper that an article generally known as Feed Flour, should be distinguished from Shorts; and the general impression prevailed that considerable latitude in the composition of this feed should be permitted. In order to obtain data for defining feed flour it was agreed that a collection of samples sold under this name should be made at an early date.

The samples herein reported were purchased in May and June of this year, for the purpose of establishing the nature of Feed Flour as sold in Canada.

Of 170 samples collected by our inspectors, under the name Feed Flour, 45 samples practically meet requirements for Shorts (Middlings) and must be regarded as such.

The outstanding feature in the article known as Feed Flour is its low content of fibre; and while frequently sold as Special Shorts or Choice Shorts, it is in reality a low grade flour. It usually commands a higher price than shorts proper, and appears to be regarded as superior to shorts, its superiority consisting in its whiter colour, its fineness, and its flour-like appearance. It usually shows a lower fat content than shorts, but its protein content is nearly equal to that of shorts.

It will be observed that I have excluded from the Feed Flour class all samples giving a higher fibre content than 2 per cent. From a large number of samples of flour examined by the Bureau of Chemistry, Washington, and reported in Bulletin 13, part 2, the following averages are taken:—

Patent Wheat flour (40 samples), crude fibre.	0.21 per cent.
Common Market flour (19 samples), crude fibre.	0.28 "
Bakers' and family (14 samples), crude fibre.	0.22 "
Mean.	0.24 "

In whole wheat flour, ground from the grain inclusive of its husk (bran) the crude fibre may amount to a little over 2 per cent; but all the samples now reported were evidently ground from the grain after removal of the bran; or the bran had been separated by bolting after grinding; and it is to a product closely resembling ordinary flour that the term Feed Flour is evidently intended to apply. Of the 125 samples now reported, 63 contain less than 1 per cent fibre; and 30 samples contain less than 0.5 per cent.

FAT CONTENT.

Between 1 and 2 per cent fat.	23 samples.
" 2 " 3 "	47 "
" 3 " 4 "	44 "
Above 4 per cent.	10 "