

the better results they obtained by different methods of using their conditioners, and many spoke of how they had increased the strength of their Manitobas. It is probable that what they did, amongst other things, was to condition in such a way as to produce the necessary diastatic activity.

*By Mr. Totzke:*

Q. When was that book written?—A. 1924. I have an extract from the proceedings of the International Wheat Pool Conference held at St. Paul, Minnesota, February 16, 17 and 18, 1926. This seems to be largely in the form of questions and answers.

Mr. Cox (Kansas Pres. Kansas Wheat Growers' Association): We have a washer. I will say in our state our basic wheat runs from 12 to 12½ per cent protein. We pay our farmers premium on all wheat that tests above that in protein, dockage on all wheat under that.

For instance this 2,700,000 bushels we have taken in, wheat from local elevators. Local elevator managers were docking farmers outside the pool anywhere from 4 cents to 20 cents a bushel. That wheat went into our terminals with wheat delivered by our members and we did not sell one bushel of No. 2 wheat.

Mr. Plumer: Processing seems to work all right.

Mrs. Williams: I understand the North Dakota mills did not process or mix. Will someone from North Dakota tell us if that is correct?

Mr. Scott: The state mill processes every bit of wheat; they have a test of 12.5 per cent protein. It has been our contention for two years and we have tried to get the state mill to put out a mixture for our association that we could sell the mills. They are trying to fix a plan now. We find certain places in North Dakota owned by old line elevators, where they are doing a great deal of processing.

Mrs. Williams: Is our state flour mixed with soft wheat?

Mr. Scott (N. Dakota): We use a great deal of Manitoba wheat; they brought some wheat from Canada during Nestos' administration.

Mr. Mahoney: As far as milling is concerned, all mills must process to get flour at one standard. They build up a standard or patent of flour and they must process wheat to reach that standard. Whether soft wheat or hard wheat they always process to the point of getting the same patent.

Mr. Cox (Kansas): If you grind a carload of flour out of 16 protein, another out of 14 and another out of 11 protein wheat it has not the same baking qualities that it would have if it was all 12¾ protein, so that when you grind between 12 and 12½ protein it standardizes the baking qualities. The bakers are really responsible for compelling mills to do that.

Our high protein wheat in Kansas brings a very high premium over and above low grade wheat. We have sold 48 lb. wheat during the average price of the year for more money than we have sold 62 lb. wheat, as much as 4c. and 5 c. a bushel more on the average, accounted for by the protein.

For instance 48 lb. wheat carried 16½ protein, 62 lb. wheat only 10.40. That was the average of that grade of wheat throughout the year.

Mr. Scott: That is a particular case, not the average; that was only one particular sale?

Mr. Cox: That is more or less true all the way through. These spreads on protein vary from the beginning of the year to the last, the spread is not the same all the time.

Delegate, North Dakota: How long has the grower known of that protein?

[John Millar, M.P.]