

Dr. BARTON: Only a part of the feed, the concentrated grain.

Hon. Mr. BURNS: You have the feed and the cattle in the West. Why ship them east?

Dr. BARTON: Many cattle are going through now that should be fed more than they are.

Hon. Mr. SINCLAIR: In the average year we have plenty of feed—hay, grain and roots—and it seems to me that there is plenty of opportunity for finishing young cattle from the western ranges on our farms and sending them on for export. In that way we would get a better grade of cattle. We have not a uniform grade in the East. By buying western cattle we would get an animal that was true to type, and being near the seaboard the shrinkage would be less. If a minimum freight rate could be secured for cattle going to the Maritime Provinces, I think it would do much to encourage that business.

Hon. Mr. BURNS: I do not want to be misunderstood. That is quite right if you have the feed.

Dr. BARTON: I should not like to be misunderstood either. My idea of bringing the coarse grains down here is for supplemental feed.

The CHAIRMAN: I think, gentlemen, we have had a very good meeting, and if you are through now we will relieve Dr. Barton.

On behalf of the committee, Dr. Barton, I should like to thank you for coming here this morning and for the very interesting information which you have given us. I think I might go even further, and say that we would like to compliment you on your ability to impart information in a very pleasing manner.

Some Hon. SENATORS: Hear, hear.

Dr. BARTON: Thank you, very much. It has been a great pleasure for me to meet you, I am sure.

Hon. Mr. BUCHANAN: What dependence can you place on the red or blue label beef that you get in a hotel or on a railway train?

Dr. BARTON: Like other things, beef grading is not infallible. The final test of the beef is in the eating.

Hon. Mr. BUCHANAN: If you are eating red label beef and it does not taste like it—

Dr. BARTON: That is unfortunate. But in the great majority of cases you can rely upon the marketing. The beef is graded in the packing houses, and those two grades are checked. We do not actually do the grading, but we check it. There may be times, of course, even if the work is done conscientiously and as intelligently as it possibly can be, when a carcass may grade red label but be disappointing when you come to eat it. It is not mathematically or humanly possible to grade beef absolutely accurately, but it is possible to classify it in a broad way. Graded beef has increased in consumption to a gratifying extent, and we believe it gives the consumer some assurance of quality. Nevertheless, at times you will have the experience you refer to. I have had it myself.

Hon. Mr. BUCHANAN: The blame is on the packers, I suppose.

Dr. BARTON: I would not say that.

Hon. Mr. SINCLAIR: If I might refer to the inspection in the disease free areas, I would ask if you have done any of that work yet?

Dr. BARTON: Yes, some.

Hon. Mr. SINCLAIR: Has the percentage of reactors proved to be high? Is there much danger?