

Hon. Mr. CASGRAIN: Under the very best conditions, in a dry, cool place?

Mr. BANKS: I would not like to rely upon it keeping more than a month, if it would do that.

Hon. Mr. CASGRAIN: How is it that 40 years ago it used to keep from one crop to the other, in this country?

Mr. BANKS: I do not think it did.

Hon. Mr. CASGRAIN: What do you think the people ate in the spring?

Mr. BANKS: I think it is just a question of the greater fastidiousness and higher education of modern times, that we are more particular now than people were in days gone by. There has been in the last five or six years quite an improvement, or, at any rate—

Hon. Mr. DANIEL: Quite a change.

Mr. BANKS: Quite a change in the critical attitude of Quebec province in regard to bread. When I came over here six and a half years back, they did not complain of anything like the same trivialities that they will complain of to-day.

Hon. Mr. CASGRAIN: There were many small mills in Quebec at that time.

Mr. BANKS: I do not think there were, six and a half years ago.

Hon. Mr. CASGRAIN: Yes, and there are some now, too.

Mr. BANKS: There are some.

Hon. Mr. CASGRAIN: But the people prefer white flour. The preference for flour is the popular illusion. People do not think the 76 per cent is good because it is not so white. Is not that so? Is not that the popular fallacy?

Mr. BANKS: No, it is not.

Hon. Mr. CASGRAIN: You will not admit that.

Mr. BANKS: In the paper brought before the Bakers' Conference in Chicago by Professor Snyder a very useful suggestion was made.

Hon. Mr. CASGRAIN: Will you leave that report with us.

Mr. BANKS: Yes. The point that I wish to mention is that while Professor Snyder was apparently, and I think rightly, agreeable to an increased percentage of extraction of wheat, he would prefer to have it divided into at least two grades. He contrasts in case of wheat with that of meat. He says that animals are slaughtered and divided into various grades. Persons whose tastes run in the direction of the choice cuts, and whose pockets are deep enough, will buy them; the poorer people get equally nutritious but cheaper cuts. Professor Snyder argues that if the butchers were asked to make a 100 per cent Hamburg steak, the man who preferred the choice cut would have to pay proportionately less, and the poor people would be charged more. In other words, you would be increasing the price of bread to the poor people.

The same argument is applicable to flour.

Hon. Mr. CASGRAIN: In Quebec we used to have two kinds of bread—the le pain gris, or grey bread, and le pain blanc, or white bread. We got six pounds of the grey bread for the price of four pounds of white bread. All the large families of limited means would take the six-pound loaf, and they would use the white bread only as a sort of relish. That is what you propose?

Mr. BANKS: Yes. We now have quite a long series of grades of flour, and bakers make far too many types of bread.

Hon. Mr. WATSON: What percentage do you take off straight grade?

Mr. BANKS: From 72 to 74 per cent.

Hon. Mr. WATSON: If you make a patent and a low grade how much do you take off?

Mr. BANKS: That is variable, too; but say around 40 per cent patent grade.