

MINUTES OF EVIDENCE

HOUSE OF COMMONS,

MONDAY, May 14, 1928.

The Select Standing Committee on Agriculture and Colonization met at 11 o'clock a.m., Mr. J. L. Brown presiding.

The Committee proceeded with the consideration of the grading of wheat.

JOHN MILLAR, M.P., called.

The WITNESS: Mr. Chairman, I have not tried to arrange these excerpts in any kind of sequence, because one may relate to two or three points. The first is an extract from Kent-Jones who I understand is a high authority in Great Britain. Speaking of Manitoba wheat he says:

Manitoba wheats from Canada are the popular strong wheats, and they are extensively used by all English millers. It is a wheat very much like the Northern Spring, but, possibly because grown on less exhausted land, it is generally regarded as being a trifle stronger than the American wheat. This, however, as has already been pointed out, is not always the case. The grain is red, hard, and has a moisture content of about 10-11 per cent. The wheats are carefully harvested and officially graded. No. 1, for example, is the pick of the wheat. Its weight per bushel is often as high as 65 pounds. The grain is slightly larger than that of Northern Spring. The flour from Manitoba is normally very strong and will produce fine big loaves, and, having (as the Northern Springs) a great water absorption, will yield a large number of loaves per sack. Loaves made from Manitoba flour are usually particularly well flavoured. The lower varieties, No. 4 for example, have a slightly higher moisture content, a lower natural weight, are not so plump, and sometimes contain frosted and occasionally sprouted grains. They, in consequence, do not yield as well as the No. 1, and require more careful milling. The fact that they are thin, etc., may not mean a deterioration in strength. Even the lower grades of Manitoba, having much frosted grain, are strong. They may not be quite up to No. 1, but, judging purely from a strength standpoint, the difference is not very great. They have, of course, from a milling point of view, other disadvantages. One of the strongest flours the author has examined was a sample entirely made from No. IV Manitoba. ('K-J' figure 76.0). It should be borne in mind that Manitoba wheat is occasionally very deficient in diastase. Some years are more marked than others in this respect. Certain parcels of the 1922 crop puzzled many English millers who had not realized that it had this defect. The divergent opinions on this crop furnish a case in point of the disagreement of millers. Loaves made entirely from No. 1 Manitoba were often disappointingly small. The doughs handled with the accustomed elasticity, but the final result was not what was expected. The addition of a little malt extract would have made all the difference to the loaf. Millers were surprised at

[John Millar, M. P.]