

MINUTES OF EVIDENCE

HOUSE OF COMMONS,

TUESDAY, May 8.

The Committee met at 4 p.m., Mr. Brown presiding, and after hearing evidence on the question of immigration, resumed consideration of the question of wheat grading.

HON. GEORGE LANGLEY called.

The CHAIRMAN: Mr. Langley, you know a lot about grading wheat and marketing it. Have you anything arising out of your own experience that you would like to give to the Committee, or would you prefer to answer questions?

Mr. MILLAR: Perhaps Mr. Langley will make a statement as to how he found Canadian grain arriving at the other side of the ocean?

HON. MR. LANGLEY: Mr. Chairman and gentlemen of the Committee, we were indebted in our itinerary, or whatever it is, to Mr. Wilson, of the staff of the Commissioner of Agricultural Products for the Federal Department, stationed in London; he arranged practically at every place we went to interviews with Departments of Commerce. We went on the Corn Exchange at Liverpool, saw the Exchange in operation, examined a number of samples of wheat, Canadian especially, and we met in Manchester a similar body, who answered whatever questions we liked to put to them, and again in London and again in Glasgow. We had no complaint in reference to Canadian grown wheat at either Liverpool or Manchester except the complaint that Canadian grown was too dear, too expensive. I mentioned that this morning. When we got to London we met a number of gentlemen connected with the commercial business, one representing particularly the grain and flour trade. He complained, and complained very severely, that Canadian wheat was losing its intrinsic character because of being not a wheat to which they had been accustomed such as our old Red Fyfe or the Marquis variety which has largely displaced it, but that it was composed of numerous varieties, and the larger number of them were not of the high character for milling purposes which they had been accustomed to in the former Red Fyfe and Marquis. He was particularly anxious that when we got home we should call the attention of our authorities to these matters.

At Liverpool the chairman of the Corn Exchange—and they call it the Corn Exchange over there—delivered an address to us and told us there were qualities in Canadian wheat—which I think most of us knew—that they could not get anywhere else. He told us of an experiment they had encouraged. They had samples of pure-bred pure variety Marquis wheat purchased in Canada, sent to the Argentine and used as feed and grown there, but when they harvested the product it had not the Canadian quality. Something had happened which they were unable to account for and which I suppose most of us would be more or less unable to put into words, so that the high protein and gluten contents of our native grown Marquis wheat were lacking in the Argentine grown Marquis wheat. Sometimes those of us who have studied wheat for years think that it is the character of the weather we get in the maturing time which gives special qualities to northwestern Canadian wheat. Every one who has had experience in farming in the Canadian west knows that sometimes we have very hot weather at the end of July and the early part of August when the maturing process is going on, so that everything in the field or the garden is flagged down by the end

[Hon. George Langley.]