

particles of concentrated foods, rendering them more easily permeable to the digestive fluids.

The results in the table show that the feeding value of the kernels of spelt is somewhat higher than that of the emmer kernels. The hulls of spelt also have a slightly higher feeding value than those of emmer. But when the whole grain is considered the larger proportion of hull present in spelt makes it less valuable, weight for weight, than emmer.

In comparing the nutritive values of emmer and spelt with Mensury barley (the hulls being present in all cases) we find that the latter is very slightly superior. Recent determinations (made in the laboratories of this division) of the albuminoids in Mensury barley have given the following results:—

Albuminoids in whole grain....	12'50 per cent.
Albuminoids in kernels (free from hulls).....	12'75 "

From the foregoing data it is evident that red emmer (whole grain) is slightly superior to Mensury barley, but in the three other cases the barley seems to have the advantage. The kernels of emmer and spelt, however, contain about three per cent of albuminoids more than the kernels of Mensury barley.