

MINUTES OF EVIDENCE

HOUSE OF COMMONS,

Room 429,

May 16, 1934.

The select standing committee on Agriculture met at 10.30 a.m. Mr. Senn presiding.

The CHAIRMAN: Gentlemen, we will proceed. We are considering Bill 53 and the question is on section 1 and section 2 of the Bill. Mr. Stevens wishes to make a short statement and Mr. Motherwell also wishes to make a statement.

Hon. Mr. STEVENS: Mr. Chairman and gentlemen, I again desire to make it clear to the committee that I am not desirous of entering into any controversy whatever about the question of the merits of Garnet wheat. In submitting the bill I have one purpose only; that is to give effect to what is considered the opinion of the Board of Grain Commissioners and my own department, and with one object alone in view which is to properly conserve the reputation of Canadian wheat abroad. That is the angle I am looking at. I want to say to the committee before I read one further item that came to my office this week, that it is my considered opinion as Minister of Trade and Commerce that there is a danger of the very high reputation of Canadian wheat being permanently injured unless we take due steps to preserve that standard; and, in my opinion, this Bill is an essential to the achievement of that end.

Now, yesterday, May 14, we received a report from Mr. McGillvray, one of the best trade commissioners we have in the service. He is located in Rotterdam, and Rotterdam is one of the main points to which our wheat goes on the continent of Europe; and Mr. McGillvray is one of the most experienced and one of the sanest and most reliable and efficient trade commissioners we have in the service. This is entirely unsolicited and is simply a part of his routine report, and I will read it to you and you can take it for what it is worth:—

Rotterdam grain importers complain that arrivals of 2 Northern wheat from the Pacific during the current season show a much lower gluten content than in previous years. The gluten content of the same grade when shipped from the Atlantic is not unsatisfactory. As a result buyers do not want number 2 Manitoba wheat when shipped from the Pacific and it has dropped to as much as 4 to 4½ cents per bushel below the same grade from the Atlantic. The difference in the quality of gluten in the other grades from the Pacific as compared with the Atlantic is much less pronounced than with number 2.

I have another communication received by the Grain Commission, and I am reading this for one purpose which I would like to impress upon the committee—and if the press are present I would rather they did not mention it—and that is that it has to do with the tendency in Great Britain for the large milling industries, a tremendously influential and powerful body, to use less Canadian wheats. This communication reads as follows:—

There is a determined effort being made here on the part of the English millers to induce Scotch bakers—

And by the way I want to point out that the Scotch baking industry has been one of the largest users of Canadian wheats—

—to induce Scotch bakers to leave what is called the “long process” and adopt the “short process” in making. For the latter purpose a blended