

WHEAT INSPECTION.

Chauncey E. Foster, writing in The Northwestern Miller, says: The present method of inspecting wheat is by all conceded to be imperfect, and by many who have studied the subject, it is believed to be susceptible of great improvement. Some would have a system applicable to not only all United States markets but one which would serve to establish the actual qualities of wheat when shipped to foreign countries. This would be in the nature of creating a universal standard of inspection.

A universal standard of wheat inspection is one which must be impartial and fair, both to producer and consumer. Such a system of inspection would affect the middleman by making it difficult for him to mix or adulterate grades. Any mixing tends to lower the grade correspondingly, and likewise the selling value of the grain. The farmer who does the best farming—in the selection of seed as well as in tilling the soil, and in exercising the prudence and watchfulness as the crop goes through the different stages of harvesting, threshing, etc.—should reap a proportionate reward for his labors.

The commercial value of the wheat berry is measured by the value of the flour it contains. One would not expect to take a two-bushel sack and place in it one and one-half bushels of wheat and get a quantity of flour as good as that which would be obtained from grain as though the sack were full. Likewise, the wheat berry, when plump and fully developed, contains more flour than does a small berry. In other words, there is less flour and more offal in small-berried wheat than in large-berried wheat. The commercial value of wheat is established by the percentage of flour it will produce. The rule is that No. 1 hard spring wheat must be "sound, bright, well cleaned, and must be composed mostly of Scotch life and weigh 58 lbs. to the bushel."

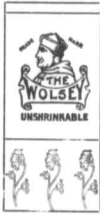
Experience has thoroughly demonstrated that wheat weighing 44 grains troy to the 100 kernels, contains over 3 per cent. more flour than does wheat weighing 34 grains troy to the 100 kernels.

Hard spring wheat should be grouped into at least three grades, according as its commercial value may be, and they should be varied to accord with the variety and the condition—whether, sun-burnt, frost-bitten, bleached, blighted, green or otherwise affected.

The respective sizes of kernels of wheat contain a specific quantity of flour, and when in normal condition, flour should uniformly vary in direct ratio of flour variety for variety. This quantity of flour, variety for variety, is ascertained by finding how much 100 kernels weigh. To carry out this test, take a stiff paper, bend it so as to form a V. Dip into the wheat and count out 100 kernels just as they come. The number of grains troy weight of this wheat will indicate the percentage of flour contained by it. The dosage can be determined by usual methods. In applying this test the following table shows the percentage of flour in every 100 kernels.

Wheat	Weight, Contains troy per cent kernels	per cent of flour
100.....	46	74.1
100.....	47	72.6
100.....	42	72.2
100.....	43	71.8
100.....	38	71.8
100.....	39	71.0
100.....	34	70.3
100.....	39	67.6
100.....	38	66.8
100.....	28	66.0

That the varying sizes of wheat kernels contain the quantities of flour per 100 kernels as shown in the above table, I can verify by results from actual work, as carried on for ten years. The grading of wheat, by size of berry, taking into account always any abnormal condition as indicated by the bran, I am convinced could be adopted for the whole country with good results. Already a bill has been introduced in Congress with the object of providing for a common and uniform inspection system in all grain markets of the United States, and impartial men interested in the question are giving the subject not a little study. The present system, which permits each state to have its own method of inspection, to be varied from year to year, favors the mixing elevators, and is not in the interest of manufacturers of flour or those selling that grain abroad—banded and sold in a pure and unadulterated



Men's Furnishings

We keep thoroughly Up-to-date in this Branch.

ALL THE LATEST NOVELTIES FOR HIGH CLASS TRADE



It will be to your interest to see samples with our Mr. S. C. Matthews and Mr. A. H. Wood who are now in the West. They have full lines of samples and can quote lowest prices. Letter inquiries or orders will receive careful attention.

Matthews, Towers & Co.

The Leading Men's Furnishing and Underwear House of Canada.

14 ST. HELEN STREET
MONTREAL

TWO WAYS

There are two ways to get away from competition. One is to make a cheaper article and undersell the other fellow; and the other is to make a better article than the other fellow does or can. The public is not slow to recognize genuine merit, and has always been willing to reward the man who can serve it best. Boeckh's Brushes and Brooms and Cane's Newmarket Woolenware, manufactured by United Factories, Limited, fully meet the second way, as they are unquestionably the best articles in their respective lines that can be procured and at prices no higher than poor makes. Ours is the better of the

TWO WAYS

RAT PORTAGE LUMBER COMPANY

LIMITED

MANUFACTURERS OF ..

LUMBER, LATH, SHINGLES, SASH, DOORS

AND ALL KINDS OF WOODWORK

Head Office and Mills at RAT PORTAGE, ONT.

WINNIPEG OFFICE, Room 53 Merchants Bank Building

state, and according to its intrinsic value.

Under the existing system of inspection a dealer buys a car of No. 1 wheat weighing 59 lbs. to the measured bushel, or 46 grains troy to the 100 berries, which in flour equals 74 per cent. He also buys a car of No. 1 wheat weighing 53 lbs. but weighing 34 grains troy to the 100 berries and equaling 70 per cent. in flour.

Here is a difference between these two cars, though both inspected No. 1, of about 4 per bushel in flour value.

Testing wheat by the size of the berry, the reliability of which has been established by actual experience, would insure the farmers receiving value for their wheat in proportion to its intrinsic worth for milling. If the middleman bought 74 per cent.

wheat and mixed with it 70 per cent wheat, the test would quickly indicate the change. A farmer's benefit of the system would lie in the guaranty that it would give millers and foreign buyers that wheat bought by them by grade could not be "stored" without detection. The milling of wheat is not conducive to public good or confidence, and also tends to depress values.