

The present value of hard wheat is being controlled by the percentage of protein, very much the same as the value of milk and cream is controlled by the percentage of butter fat, says H. M. Bainer, Director, the Southwestern Wheat Improvement Association. Wheat that produces the best grades of flour must contain from 12 to 12½ per cent protein. But when we stop to consider that the bulk of our wheat contains less than 12 per cent, we can readily understand why high protein wheat must sell at a premium.

General run wheat contains from 9 to 12 per cent protein. The miller, in order to maintain his best grades of flour, is compelled to purchase considerable quantity of higher than 12 per cent protein wheat to bring up his average to 12 per cent or more. And it often happens that the miller is not able to secure enough of this high protein wheat at home and is forced to ship some of it in from the outside. The premium now being paid for high protein wheat runs from about 7 cents a bushel for 12 per cent protein to 18 cents a bushel for 14 per cent protein.

Witness retired.

The Committee adjourned.