

addition, it would have been found, I venture to say, even more valuable than the Indian wheat on the point of dryness for admixture with English wheats. An article by Mr. J. H. Norman in the *Chamber of Commerce Journal* of 5th July, 1884, thus deals with the report of Messrs. McDougall Bros.

"We pronounce them (Indian wheats) to be exceedingly useful wheats, "in fact hardly equalled for what is deficient and wanting in the "English markets by any other wheats. Their chief characteristics are "just those in which the wheats grown in our variable climate are most "deficient. Their great dryness and soundness renders them invaluable "for admixture with English wheats that are in any degree out of condi- "tion through moisture, and the great proportions of the wheat harvested "here have been in that condition for some years past, a condition that "must prevail in all other than that of wheats harvested and stored "during fine and favourable weather; and this the English farmer knows, "greatly to his cost, is a state of climate that is by a long way the excep- "tion rather than the rule. Added to their dryness, the thinness of the "skins and consequent greatness of the yield of flour, must always place "them in the front rank as a 'miller's' wheat, whenever they are "handled with reasonable intelligence and skill."

"Such unprecedented yield of flour, as shown by these wheats, ranging " (by ordinary grinding) from 77.46 to 80.52 per cent. against English "65.2\* and American spring 72.2, speaks volumes in their favour, and "their value is still further increased by another point of merit of almost "equal importance, viz., a larger percentage of bread may be obtained "than from any other of the flours included in this review."

Mr. Norman, however, in dealing with this report, neglects to give the character of the bread produced from the Indian wheats.

The remark of Messrs. McDougall Bros. in this respect are in four cases, "*Loaf small and rather dense*," in two cases the words "*texture more elastic*" were added, and in two other cases the loaves were found to be "*too ricey*." In all the other cases, of bread from other wheats, with the exception of that from Egypt, which was found to possess no good points, the samples of bread produced were more or less well spoken of. Now, it is exactly in its quality as a flour producing wheat, and in the excellence of the flour produced, that I believe the hard red Fyfe wheat of the Canadian Northwest will always be found to hold its own in the British market, although up to now it is unknown to millers in Great Britain.

A prevailing idea in England is that, with increased railway facilities, India will be able to pour such immense quantities of wheat into the British market that other foreign grain will be completely swamped. I have, however, shown, that when the capabilities of India and all the circum-

\* The sample of English wheat referred to in the report of Messrs. McDougall Bros. contained an excess of moisture. See report in *THE MILLER*, June 4, 1883, vol. ix., page 284.—ED. MILLER.