

*By Mr. Knox:*

Q. Do the cerealists work along that line at the present time?—A. Both types of investigators have one point in view at the present time, viz. the production of a prolific rust resistant type of wheat of superior milling qualities. At present that is not being done. Nearly all the new crosses of promise came from the United States. We hope to discuss some day the question of fellow-ship problems, awards made by the National Research Council. Young students are given funds to carry on research work in certain phases of rust, which is exceedingly desirable; but we might have in Canada an institution of our own where their researches would contribute to the solution of our problems. If we had an institution of the kind suggested, where this work might be carried on in co-operation, under supervision, with one end in view, I believe we would have much to gain from such united effort. I hope I have been able to interest you to-day that there is decided and immediate promise from the systematic carrying on of this work.

*By the Chairman:*

Would any members of the Committee like to ask Mr. Güssow any further questions?

*By Mr. Lovie:*

Q. Do you find that the rusting varieties of wheat always have bearded heads?—A. Some are bearded; some not. Severe rust attacks depend much more upon the time of maturity. The cross between Marquis and Lumillo of which I spoke resembles Marquis, but further selections may be necessary.

Q. How soon would they revert back to the bearded head?—A. If they are properly fixed they should not revert back. That depends largely upon the care which has been exercised in destroying all those types differing from or inferior to the desired type. If one would persistently for a number of generations destroy all bearded heads, the beardless type would become permanently fixed.

*By Mr. Sales:*

Q. What about the milling qualities of these?—A. An investigation of the milling qualities has been carried on in Minnesota, and so far they have given very excellent promise. I understand the only reason why they are not being introduced more widely is that they are not grown in large enough quantities to pay the miller to use this wheat.

*By Mr. Lovie:*

Q. How about the stiffness of straw in these crosses?—A. Some of these crosses are apt to lodge easily, but that is a factor which can be overcome. It is one of the factors that can be eliminated by careful breeding or selection.

Q. Do you know whether there was tested in Canada wheat selected by a farmer of Miami, Man.?—A. I am not able to answer this question. The variety, if of promise, very likely has been given to the Experimental Farms. There is no reason why any observant farmer should not succeed in selecting a strain that is absolutely rust resistant or superior to any wheat known. Think of the successful work of Dr. Seager Wheeler.

Q. What is your experience with Kubanka wheat? What is the reason that the milling people discriminate against it?—A. That is a question which I am not able to answer. If I remember correctly, this wheat does not easily mill into a good baking flour, but is used more largely for a granular kind of flour. It is a macaroni wheat. There is a good market for it in the States as a macaroni wheat, and the reports received about Kubanka are very favourable indeed; but as far as the relative baking quality of wheats are concerned I am not able to give you much information because I can only speak from reports.