

come from the more southern districts. A notable exception to this, however, is the excellent amount of 75.2 per cent. obtained from the selected Velvet variety grown at Lincoln (O 812). A fact worthy of notice is that the commercial sample of the same variety grown in the same locality (O 814) gave 70.8 per cent. of flour.

The sample of Hunters grown at Killinchy yielded a good percentage of flour. College Hunters samples were received from different localities in the South Island. Of the samples milled, as shown in the table, one may be classified as very good, and three as good. The sample from Dumbarton gave the very good yield of 73.6 per cent. of flour, and one from Airedale 73 per cent. These samples, which came from widely distributed districts, do not show any very marked differences in their milling-yields, except that College Hunters grown at Dumbarton and Airedale gave better results than those from the other districts examined in 1922. Of this variety as a whole it may be said that for the year in which these samples were grown it yielded on the average a medium amount of flour.

Three samples only of Tuscan were received, a number too small to give much positive information; of these three, however, two from Lake County produced good percentages of flour—72.6 and 71.5 respectively. White Tuscan is represented by two samples which gave good yields of flour—72.2 and 71.5 per cent. The first of these was also from the Lakes district; the other was grown at the Winton Experimental Area. Better results were obtained from Solid-straw Tuscan. Of the samples tested, three (from North Canterbury) gave very good yields of flour, and one (from Southland) was classified as good. From these results it may be fair to say that in 1922 Solid-straw Tuscan gave generally a good yield of flour. Purple-straw Tuscan is represented by a sample from Greendale, Selwyn County, testing 72.2 per cent. of flour, which is regarded as a good amount.

The variety Victor gave very interesting results. One sample from Kirwee (P 323) gave the excellent milling-yield of 76 per cent. flour, and three others very good yields—namely, those from Horrelville (75.5 per cent.), Domett (74.4 per cent.), and Irwell (73.5 per cent.). These again (see Solid-straw Tuscan) are all from North Canterbury. A sample from Glenavy, Waimate, gave the fair yield of 71.7 per cent. The average of the five samples is therefore very high, and Victor must be considered, so far as the 1922 figures show, as a variety usually yielding a high percentage of flour. More, however, will be said later regarding the strength of this variety.

There remain six samples which are grouped under the heading "Miscellaneous." Two samples of Dreadnought, both from Waitaki, yielded very good percentages of flour—75 and 73.1. This is an interesting variety, and it is to be regretted that more samples of it were not received for milling tests. A sample of Huron gave the very good yield of 74.9 per cent. of flour. Marquis was a good wheat with 72.4 per cent. There was then a drop to Thew with 71.1 per cent. These results are interesting, and further reference will be made to them later.