

Though the number of samples received in some cases was too small to produce reliable averages, the following figures are given for the totals of some of the varieties tested in 1922:—

Class.			Variety.	Number of Samples.	Average Percentage of Flour.
Pearl	Pearl	5	73.3
"	Velvet	10	72.4
Hunters	College Hunters	12	71.2
Tuscan	Victor	6	73.7
"	Solid-straw Tuscan	7	72.0

SUMMARY AND CONCLUSION.

Summarizing the results, it may be said that in 1922 the Lakes district produced wheats with good milling-qualities, while each of the three samples received from the Upper Taieri was good. The south and middle Canterbury wheats were on the whole very satisfactory in flour-percentage, out of the total number of samples tested two only not being classified as good. Those from north Canterbury reached an equally good standard, more than half of them giving good and very good percentages of flour.

Interesting results were obtained from several varieties not grown to any great extent in New Zealand, and this would suggest that experiments might be tried with these. Provided that their yields per acre were satisfactory, it might be found that they would be specially adapted to certain districts, yielding more satisfactory amounts of flour than some varieties now grown.

On the average the flour-producing quality of New Zealand wheats is shown to be very fair. But, naturally, it will be in the interests of the grower, the miller, the baker, and the consumer if that proportion of the wheats which is yielding not such a good average of flour can be eliminated and in its place the better varieties grown. This should be possible by the adaptation of special wheats to special localities, though what varieties are better adapted than others to this purpose can be determined only by actual experiment. It would appear that the average amount of flour produced by those wheats milling only about 71 per cent. could be increased by some 2 to 3 per cent. or even more. It is needless to point out how much such an increase would affect and improve the all-round value of the Dominion's wheat crop; especially is this so when one considers that an improvement of 2 to 3 per cent. on the gross yield of flour may actually represent an increase of 10 to 15 per cent. in net profits.

REFERENCES IN TEXT.

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- (2.) T. B. WOOD: *The Story of a Loaf of Bread.* Cambridge University Press, 1913.
- (3.) W. L. STOCKHAM: *Some Factors related to Quality of Wheat and Strength of Flour. Bulletin 139, N. Dakota Exp. Station, 1920.*