

From a sample of Huron (apparently a Canadian wheat), grown near Dumbarton, results as interesting as those of Burbank's Super were obtained. Its milling-yield (74.9 per cent. flour) was very good, and, in addition, its protein content reached the high figure of 12.69 per cent. This is an excellent strong sample.

A sample of Thew, also from Dumbarton, milled moderately well, and contained a very good amount of protein (12.50 per cent.); it had a fair capacity for water, and the ratio of wet to dry gluten was satisfactory. It might be classified as a medium-strong wheat. In the same class might be placed the sample of Rymer (grown at the same place), which is a rather poor milling-wheat but one of good strength (12.25 per cent. protein); it is also classified in New South Wales as of medium strength.

Marquis, originally a Canadian variety, is now extensively grown in Australia, where it is classified as a strong red wheat; in certain American States it fetches highest prices (10). The one sample tested here hardly maintains that high level, but its milling-yield is good, and it still contains a good percentage of protein.

John Brown, from Winton, yielded only 70 per cent. of flour, but it possessed a good amount of protein, and appears to be a medium-strong wheat. It is interesting as being a Farrer cross, which in Canada has the reputation of being a strong wheat with a good average yield per acre, and giving better all-round results than many Canadian varieties.

Two good all-round samples are those of Dreadnought, grown in Waitaki County. Both gave very good milling-yields, and both contain good percentages of protein, being medium-strong wheats well above the average.

VARIETIES AND LOCALITIES.

In grouping the 1922 samples into districts it must be remembered that at present, because of lack of sufficient data, no general comparison between varieties is possible. In a few cases, however, the results do seem to point to one or two outstanding characteristics which should be noted.

Nine samples were received from the drier parts of the Tuapeka-Upper Taieri districts. Here the very well defined good quality of these wheats and the high average which they maintain are clearly apparent. Not only are they good milling samples, but five appear to be strong wheats, while four of them are medium-strong samples. Some of them are not widely known in New Zealand, and only further experiment will show if they can maintain this standard. It is probably no coincidence that three samples of Velvet occupy prominent positions among this collection of strong wheats.

The Waitaki wheats contained medium-strong samples of Dreadnought. Of the others, one was a Velvet with a very good milling figure of 73.1 per cent. flour, and containing a very good amount of protein, 12.78 per cent. This could be considered a hard wheat, giving a flour of very good strength. Among the others a fair average was maintained.

From Springs County six samples were received, of which two, a College Hunters and a Velvet sample, were good medium-strong