

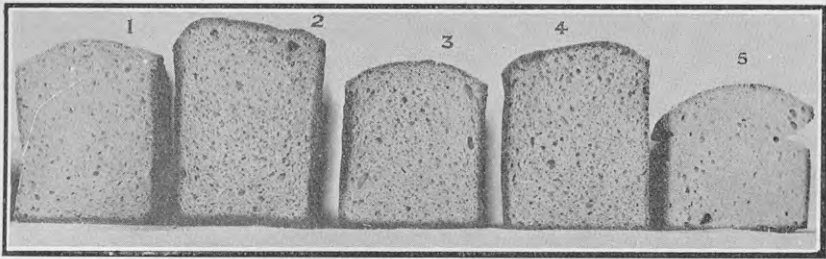
EFFECT OF PROTEIN CONTENT ON LOAF-VOLUME—*continued.*

FIG. 3.

No.	Variety.	Protein.	Half-loaf Volume.
		Per Cent.	c.c.
1	Commercial "baker's" flour	600
2	Marquis (P 429)	11.44	666
3	White Tuscan (P 467)	9.88	511
4	Thew (P 432)	12.50	600
5	Victor (P 322)	9.63	397

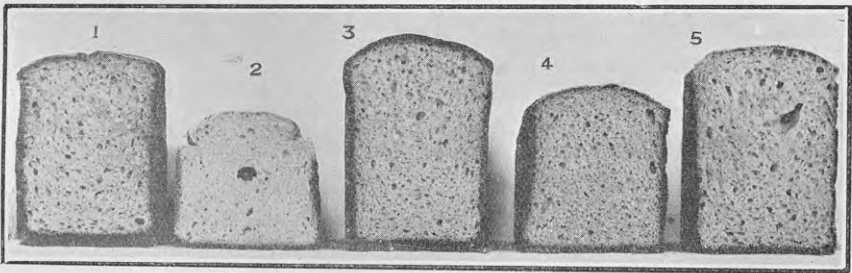


FIG. 4.

No.	Variety.	Protein.	Half-loaf Volume.
		Per Cent.	c.c.
1	Commercial "baker's" flour	600
2	Purple-straw Tuscan (P 319)	7.69	352
3	Burbank's Super (O 815)	14.44	726
4	White Tuscan (P 467)	9.88	511
5	Velvet (P 290)	13.19	663

[Photos by F. T. Leighton.]

NOTE.—The relative sizes of the different loaves are not the same in all the photos—*i.e.*, one photo cannot always be compared with another as regards the apparent loaf-volumes. This, of course, does not apply to loaves in the same illustration.