

was radically wrong, and legislative interference was required." Another advantage possessed by the Baltimore millers, is found in their vicinity to the citizens required to effect any repairs that may become necessary, and the operations of the mill are of course suspended but for a short time. No expense has been spared by the Baltimore millers in availing themselves of the great natural advantages which their geographical situation affords, and in drawing to their assistance all improvements in the art of milling. It may be confidently asserted, that in no part of the United States can there be found more costly or complete establishments than the mills which exist in the neighbourhood of Baltimore. From all these circumstances it may very well follow, that more flour can be manufactured in the same time at one of these mills, than can be made at a mill in Washington county, and yet nothing be radically wrong or call for legislative interference. That part of the memorial which asserts, that the city derives a considerable revenue from the inspectors, is so notoriously incorrect, that it need only be mentioned to shew the loose manner in which the memorial is drawn up.

Having thus considered the memorial referred to them, the committee will proceed to lay before the house some of the information upon the subject of wheat and flour which their enquiries have enabled them to collect. The state of Maryland may be divided into two sections, which produce wheat of two different kinds, distinguished in Baltimore by the name of water borne, and up country wheat, and these, when manufactured, produce different kinds of flour. The first is raised upon the counties of the eastern, and the lower part of the western shore; and is usually mixed with garlic; the other is grown in the upper counties of the western shore, where garlic has not yet found its way. The consequence of this difference is clearly explained in some of the depositions transmitted, with sundry other documents, to the legislature in 1822, and which now remain among the records of the house. From the impossibility of separating the garlic from the wheat, and the difficulty of grinding garlic on account of its hardness, it is necessary to make the mill stones rough and sharp, by which means the bran is much cut up, and the flour becomes specky. It sometimes happens that the water-borne wheat is free from garlic, and being then ground on smoother stones, the flour produced is free from this specky appearance, and is of a very superior quality; but generally it is as above described. The wheat grown in the upper country being free from garlic, is ground upon smoother stones, and of course more of the substance of the wheat, and less of the offal, is thrown into the flour. That the flour thus produced is of an admirable quality, and equal to any in the United States, the committee are perfectly satisfied, and if any doubt existed upon the subject it would be removed by referring to the high price of such flour in the market, thus affording to its excellence the satisfactory proof resulting from continued demand. Howard-street flour, as the up country flour is called, generally commands the price of from 25 to 50 cents, or upwards, more than wharf flour, this latter designation being given to that which is produced from water-borne wheat. There are then in the Baltimore market, these two kinds of flour, to be used for home consumption or exportation, one commanding a higher price than the other. The knowledge of this fact has probably led the memorialists to think, what a superficial view of the subject would seem to justify, that both should not be designated by the same brand. But a more careful investigation will lead to a different conclusion. By the testimony before the committee, of nu-