

merous shippers of the article, it appears, that in many foreign ports a preference is given to one species of flour, whilst in others no difference is made, but both are estimated equally highly. In the British West India and European ports, when our flour is permitted to go there, in the eastern ports of the U. S. and for the purpose of being sent on long voyages, the Howard-street flour is preferred; but in the ports of Spain and Portugal, South America generally, and the West Indies with the above exception, both descriptions of flour are held in equal estimation. As a general remark it is believed to be correct, that the French and Spanish nations do not dislike the taste of garlic, and some of the evidence before the committee would justify the opinion that garlicky flour is preferred on that account. It would seem to be improper, when those foreign ports, which receive so large a part of our export, make no difference in the value of these two descriptions of flour, that there should be a distinction in the brands at home; more especially when all the advantages to which the Howard-street flour is entitled from the preference given to it for home consumption, are already reaped by a superiority in price. The Baltimore flour, which is composed in a very large proportion of wharf flour, enters into successful competition, at the present time, with that which is exported from Philadelphia or New-York. In the early part of the last summer, it was found necessary to raise the standard, in order to compete with the New-York flour, which had been brought down their canal. The interests of those persons at a distance from market, so clearly points to the propriety of sending their produce in the best possible shape, that it might have been expected that the flour from the interior of New-York would contain as much of the farina, and as little of the offal of the grain, as possible, the freight being the same for the higher and lower quality. This was found to be the case, and hence the necessity of raising the Baltimore standard, a measure which bore equally hard upon the millers of the city and country, who had provided themselves with a stock of grain; because out of a given number of bushels of wheat, a less number of barrels of flour of a high than a low standard can be made. The dissatisfaction of the memorialists of Washington county, is doubtless owing to this cause, as well as the one mentioned in a former part of this report; and the reasons of the change they probably took no pains to discover. At present, the character of the Baltimore flour stands as high abroad as that from any part of the United States, and this fact alone would seem to be decisive of these two propositions, viz. that the wharf flour has not heretofore, through sinister influence, been rated higher than it ought to be, and that no change in a system which has produced such desirable results ought now to be made. The suggestion made in the memorial, that the millers of Baltimore have undue influence over the inspectors, in persuading them to pass as superfine the wharf flour of an inferior quality, is rendered incredible by the circumstance, that the numerous body of shippers would thereby have their interests sacrificed, and moreover directly contradicted by the estimation in which this flour is held abroad. Nor is the idea more credible, that the influence of both millers and shippers should be united for the purpose of inducing the inspectors to depreciate the Howard street flour, because the millers are in no way interested in the matter, and the shippers would make their sales in foreign ports according to the inferior brand, and because such a course, if beneficial, would imply a destitution of all moral principle in a nu-