

Chinese Cereal Scientist Studies Cereal Investigation Methods Used by North Dakota Station

By
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Mr. Chia-Seng Chwang arrived at Fargo the afternoon of May 31, and immediately notified me of his arrival. The following morning he reported, and spent the half-day in getting acquainted with our department and its layout, in meeting the Director of the Station, and in planning his activities for the next week while visiting at this Station.

Since the primary object of Chwang's visit was to study the quality testing of hard red spring and durum wheats, much of his time was spent in the laboratory where he familiarized himself with our milling and baking methods. One day was devoted to wheat milling, both with the Allis- and the micro-mill. Another day was spent on macaroni processing, and two days were allocated to baking, one with the 100-gram procedure, and one with the micro-25-gram method. Chwang worked with flours he had milled himself as well as those from accepted varieties of spring wheat. The second day of his visit was given to campus visits, to the Botany and Agronomy departments. Chwang also attended the U.S.D.A. luncheon, and gave an informative talk on the International Training Administration and Chinese Agriculture at a lunch with interested staff members at Ceres Hall.

This program has necessitated the expenditure of considerable time and effort on the part of some members of the Cereal Technology staff, but it was impossible to give Chwang what he wanted without having him work under supervision. If the visit had been timed for the Fall or Winter months, the situation would have been difficult since at that time we are busy testing wheat varieties.

Mr. Chwang took quite a collection of reprints of our published work along with him. Like many of the Chinese with whom we have had contact, he has an interesting personality and is an excellent student.

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