

Cold Storage of Meat.—Figures of meat in cold-storage and other warehouses in 1947 are given in Table 11. The only product stored by the Meat Board of the Department of Agriculture consists of 'wiltshire' pork sides. This commodity is held for the purpose of evening out the export of bacon to the United Kingdom during the summer months when market deliveries of hogs are low. From late June to the end of September the sides are withdrawn as required from freezers, usually maintained at approximately 8°F., and defrosted and cured for shipment. Exporting packers make their own arrangements for storage space. Table 12 shows the proportion of 'wiltshire' pork sides stored in public warehouses and the quantities brought in from outside points.

12.—Fresh Wiltshire Pork Sides in Storage as at Apr. 3, 1948

Storage Point	In Storage in all Warehouses	In Storage in Public Warehouses	Storage Point	In Storage in all Warehouses	In Storage in Public Warehouses
	lb.	lb.		lb.	lb.
Edmonton.....	4,770,025	2,109,644	Kitchener.....	196,434	Nil
Moose Jaw.....	237,819	237,819	Brantford.....	340,915	340,915
Calgary.....	2,413,182	Nil	St. Marys.....	94,692	94,692
Regina.....	133,024	133,024	Ottawa.....	146,933	146,933
Prince Albert.....	739,399	497,871	Hull.....	88,300	Nil
Saskatoon.....	202,504	202,504	Montreal.....	3,903,868	3,835,842
Winnipeg.....	5,958,451	5,958,451	Quebec.....	535,691	535,691
Toronto.....	2,821,386	2,821,386	Moncton.....	294,283	294,283
Trenton.....	244,455	244,455			
London.....	44,805	14,974	Totals.....	23,380,620	17,671,938
Hamilton.....	214,454	203,454			

Cold Storage of Fish.—Cold-storage holdings of fish averaged something more than 35,200,000 lb. monthly during the two years, 1946 and 1947. The 1947 stocks ran several million pounds above the 1946 level. As of Jan. 1, 1948, the stocks were 40,800,000 lb., somewhat though not greatly below the total at the beginning of the preceding year. Substantial fluctuations in the warehouse figures are the common condition. As a general thing, the quantities being held are larger in the later months of the year than at other seasons.

The great bulk of the fish in cold storage consists of frozen fresh fish (including some relatively small quantities of two or three kinds of shellfish) but there are also substantial supplies of smoked fish products. For instance, the smoked fish average for Jan. 1 in the three years 1946-48 was approximately 2,900,000 lb. Nearly all of the smoked-fish and frozen fresh stocks come from sea fisheries the most important being cod, haddock, halibut, herring and salmon. However, the frozen fresh-fish classification also includes large quantities of such species as whitefish and lake trout from the inland or fresh-water catch.

On both coasts various firms and individuals engaged in producing and marketing fish operate freezing plants which also include cold-storage chambers or warehouses. All the larger companies, at least, have both freezing and cold-storage facilities, very often at several plants. In both coastal areas there are also public or other warehouses which handle fish as part of their general cold-storage business. In the inland sections of the country there are plants concerned mainly with freezing and holding fish but for the most part cold-storage fish stocks, whether of local production or from outside, are handled by general warehousing companies.