

8.—Licensed Grain Storage Capacity and Grain in Store, 1947-48 and 1948-49
—concluded

Storage	Capacity Dec. 1, 1948	Grain in Store July 29, 1948	Capacity Occupied	Grain in Store Dec. 2, 1948	Capacity Occupied	Grain in Store Mar. 31, 1949	Capacity Occupied
	'000,000 bu.	'000 bu.	p. c.	'000 bu.	p. c.	'000 bu.	p. c.
1948-49							
Western country elevators.....	265	16,776	6.3	129,323	48.8	66,740	25.2
Interior, private and mill.....	21	5,079	24.2	8,657	41.2	8,178	38.7
Interior terminals.....	21	680	3.2	1,974	9.4	1,206	5.7
Pacific coast.....	17	2,535	14.9	5,820	34.2	5,494	32.3
Fort William-Port Arthur....	80	16,735	20.9	26,360	33.0	57,126	71.4
Bay ports, Goderich and Sarnia.....	33	3,998	12.1	12,852	38.9	6,102	18.5
Lower lake ports.....	19	4,020	21.2	7,326	38.6	4,880	25.7
St. Lawrence ports.....	25	2,910	11.6	3,807	15.2	3,371	13.5
Maritime ports.....	5	5	0.1	164	3.3	2,565	51.3
Totals.....	486	52,738	10.9	196,283	40.4	155,662	32.0

Subsection 2.—Cold Storage and the Storage of Foods

Cold-Storage Warehouses.—Under the Cold Storage Act, 1907 (6-7 Edw. VII, c. 6; now consolidated as R.S.C., 1927, c. 25), subsidies have been granted by the Federal Government to encourage the construction and equipment of cold-storage warehouses open to the public: the Act and regulations made thereunder are administered by the Department of Agriculture.

There are nine classifications of cold-storage warehouses in Canada: (1) public warehouses which store foods and food products and of which the entire space is open to the public; (2) semi-public, or those which store foods and food products and which, while retaining part of the space for the products of the owner, allot the remainder to the public; (3) private, or those which store foods and food products and allot no space to the public; (4) creamery, which are used only for storing butter made in the creamery; (5) creamery locker having refrigerated space for their own butter and, in addition, lockers for rental to the public; (6) cheese factory, used only for storing cheese made in the factory; (7) cheese factory locker, or those which have refrigerated space for their own cheese and, in addition, have lockers for rental to the public; (8) locker, where the total space is occupied by lockers for rental to the public and which may, in addition, cut, process, chill and freeze foods or food products for storage in lockers; and (9) grading station having refrigerated space used solely or principally for assembling cheese for grading purposes.

No hard and fast rule can be laid down for distinguishing between public and private warehouses. In general, those owned and operated by firms trading in the goods stored in the warehouses are designated "private", though most of these places rent space to the public when it is not required for their own purposes.